THE VINEYARD

ANTIPASTI

GRILLED ARTICHOKES 12
Arugula, capers, chili, lemon dressing.

VINEYARD BOARD 21
Selection of cured meats, cheeses, pickled vegetables.

ARANCINI 12
4 Crispy rice balls filled with mozzarella.

OCTOPUS CARPACCIO 16
Micro-greens, red chillies, lemon dressing.

FRIED CALAMARI 14
Deep-fried with horseradish aioli.

GRILLED CALAMARI 14
Cherry tomato, capers, olives, arugula pesto.

LAMB SPIDUCCI 12
4 Lamb skewers with salsa verde.

INSALATE

GARDEN 12
Romaine, radicchio, green leaf, tomato, cucumber, shaved carrots, balsamic vinaigrette.

BABY GEM 12
Baby romaine, crisp pancetta, shaved parmigiano, anchovy aioli dressing.

CAPRESE 15
Heirloom tomato, bufala mozzarella, basil, vincotto.

BEET 15
Burrata, sliced candied beets, crushed pistachio, organic sprouts, balsamic vinaigrette.

BABY SPINACH 12
Baby spinach, quinoa, orzo e whiskey cheese in a raspberry vinaigrette.

POACHED PEAR 13
Arugula, poached bosc pear, gorgonzola, candied pecan vinaigrette.

THE VINEYARD

PASTA

RABBIT PAPPARDELLE 18
Handmade Pappardelle, braised rabbit in a light tomato sauce.

CACIO E PEPE 17
Spaghetti, pepper-infused pecorino cheese, fresh ground black pepper.

GARGANELLI 16
Prosciutto, peas, mushroom in a cream sauce.

CARBONARA 17
Mezzi Rigatoni, egg, pecorino cheese and black pepper.

CIME DI RAPA 16
Orecchiette, rapini, sausage, sliced red chillies with roasted garlic oil.

SPAGHETTI VONGOLE 22
Clams, cherry tomato, in a white wine sauce.

RIGATONI BOLOGNESE 18
Rigatoni in a slow cooked meat sauce.

GNOCCHI 15
Fresh tomato and basil.

RAVIOLI DEL GIORNO MP
Homemade daily ravioli.

RISOTTO DEL GIORNO MP
Daily Risotto.

MP: MARKET PRICE

ENTRÉES

STUFFED CHICKEN 28
Prosciutto, bufala mozzarella and sage.

GRILLED CHICKEN 21
Grilled herbed chicken breast.

PICCATA AL LIMONE 25
Veal scaloppini in a lemon white wine sauce.

VEAL MARSALA 28
Slow cooked veal medallion in a reduced marsala sauce.

LAMB CHOPS 29
Grilled rack of Australian Lamb in a demi-glace.

GRILLED SALMON 28
Grilled organic Irish salmon, lemon dressing.

{ All entree's served with seasonal vegetables }

GLUTEN FREE

THE VINEYARD

PIZZA

MARGHERITA 15
San Marzano tomato, bufala mozzarella, basil.

MORTAZZA 16
Mortadella, Stracciatella cheese, roasted pistachio.

DIAVOLA 16
San Marzano tomato, fior di latte, spicy soppressata, basil.

PORCINI 16
Porcini, fior di latte, shaved truffle pecorino with San Marzano tomato.

QUATTRO STAGIONI 16
Artichoke, black olives, prosciutto cotto, porcini mushrooms.