



Our food philosophy here at Vinoteca is to eat what grows locally, eat it slowly, and with as much variety as possible. We encourage you to try many dishes as a whole meal, and share them with those at your table.

Buon Appetito!

Flight of Sparklers	\$ 12.00
Your choice of 3 sparkling wines: Glenora Fantasia, Fatima, Allegría, Brut Tradizionale, and Taglio Rosso.	
Flight of Still Wines	\$ 11.00
Your choice of 3 still wines: Ortega, Pinot Grigio, Damasco, and Pinot Nero.	
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Bread Basket ~ Basket of fresh breads and pestos.	\$ 5.50.
Daily Soup ~ Ask your server.	\$ 6.00
Insalata semplice ~ Fresh local greens with roasted hazelnuts and orange Sambal vinaigr	\$ 6.50
Bocconcini and Tomato Skewers ~ Fresh Roma tomatoes and baby Bocconcini mozzarella layered with savory basil. Drizzled with reduced balsamic reduction and extra virgin olive oil. Served with Fresh Spring Greens	\$ 13.00.
<i>Wine Suggestion ~ Glenora Fantasia Brut</i>	
Brushette ~ A Roman tradition. Vine ripened tomatoes fresh basil, garlic and extra virgin olive oil. Served with lightly toasted baguette.	\$11.00
<i>Wine suggestion ~ Ortega</i>	
Roasted Red Pepper and Portobello Mushroom Crostini ~ Roasted red peppers and portobella mushroom paired together on crostini with balsamic drizzle and capers.	\$ 11.50
<i>Wine suggestion ~ Allegría</i>	
Pacific Scallops ~ Fresh pacific scallops seared rare to medium. Accompanied by a Blackberry-herb reduction and spring greens.	\$ 17.00
<i>Wine suggestion ~ Ortega</i>	
Walnut Crusted Goats' Cheese ~ Local goats cheese rolled in crushed walnuts. Accompanied by flatbreads and red pepper coulis.	\$ 16.50
<i>Wine suggestion ~ Damasco</i>	
Marinated Olives, Artichoke Hearts, and Roasted Balsamic Pearl Onion Plate. A plate of palette finger foods. Specialty olives, quartered artichoke hearts topped with shaved Grana Podano and balsamic roasted pearl onion.	\$ 11.00
<i>Wine suggestion ~ Pinot Grigio</i>	

~Please inform your server of any food allergies~



..... House Classics

Torta Rustica ~ Our rustic vegetable pie made with fresh and aged cheeses. The vegetables change with the seasons. Served with soup or salad. \$ 16.00

Wine suggestion ~ Glenora Fantasia Brut

Pannino ~ Warm Italian sandwich made using soft ciabatta buns. Topped with basil pesto, Genoa and Soprasetta salamis, roasted red and yellow peppers, caramelized balsamic red onion and Brie cheese. Served with soup or salad. \$ 16.00.

Wine suggestion ~ Pinot Nero

Prime Rib Burger ~ Local Quist's Farm beef accompanied with housemade spiced ketchup, caramelized onion, Italian Taleggio cheese, Arugula and garden-ripened tomatoes. Served with soup or house salad. \$ 18.00.

Wine suggestion ~ Pinot Nero

West Coast Fish Cakes ~ Two cakes of fresh crab, halibut or salmon (whichever is local and freshest). Blended with special ingredients. Accompanied with chipolte or lemon-garlic Aioli. Served with house salad. \$ 17.00.

Wine suggestion ~ Ortega

..... Pizzas

All pizzas are personal sized and served with soup or salad. \$ 14.00

Margherita ~ Classic Italian. Tomato Sauce, Fresh baby mozzarella, Grana Podano, and Fresh Basil.

Artichoke ~ Italian Proscuitto, Marinated Artichoke Hearts, Tomato Sauce, Basil and Grana Podano.

Fresh Fig and Proscuitto ~ when available. Fresh fig from the vineyard, and Proscuitto atop Basil pesto and topped with shaved Grana Podano.

..... Share Platters

Vinoteca Plate ~ Vinters lunch plate for two. Italian cured meats, marinated olives, Island and imported cheese, roasted garlic, roasted red and yellow peppers. Accompanied by vegetarian antipasto and a bread basket. \$ 29.00

Wine suggestion ~ Pinot Nero and Pinot Grigio

Cheese and Fruit Plate ~Imported and local cheeses accompanied by fresh seasonal fruit, dried apricots, roasted hazelnuts and fig jam. Served with a bread basket. \$ 27.50

Wine suggestion ~ Fatima Brut and Damasco

..... Desserts

Tiramisu ~Italian classic. \$ 7.00

Flourless Chocolate Torte ~ Yes...Flourless!. \$ 7.00

Strawberries in balsamic vinegar with Marscapone cheese - drizzled with Honey. \$ 6.00

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