



VINIA Wine & Kitchen

Prix Fixe \$38 Dinner

Course 1

(Choose One)

BURRATA AL PESTO DI POMODORI SECCHI E RUCOLA (Vegetarian / GF option available upon request)

Burrata, Sun-Dried Tomatoes Pesto, Arugula. Wine Pairing Recommendation: Albarino, Santiago Roma

PÃO DE QUEIJO ROMEU & JULIETA (Vegetarian / GF)

Brazilian Cheese Bread & Guava Sauce. Wine Pairing Recommendation: Côtes-Du-Rhône, Château De Saint Cosme - France

EMPANADA DE CARNE CON QUESO

Beef & Special Mixed Cheeses Empanada + Side Seasonal Salad. Wine Pairing Recommendation: Rioja Corazón De Lago, Lecea - Spain

EMPANADA DE MAIZ Y CALABACIN (Vegetarian / Vegan)

Housemade Cream of Sweet Corn & Zucchini Empanada + Seasonal Salad. Wine Pairing: Vinho Verde Loureiro, João Portugal Ramos

FLATBREAD MARGHERITA (Vegetarian / Vegan option available upon request)

Passata Di Pomodoro, Mozzarella, Roasted Pomodorini. Wine Pairing Recommendation: Sangiovese Hacker, Ferro 13

ITALIAN STARTERS WITH CRUSTY BREAD (Choose Two) – (Vegan / GF option available upon request)

House Marinated Olives / Eggplant Caponata / Grilled Artichoke. Wine Pairing Recommendation: Rioja Rosado, Carlos Serres – Spain

SEASONAL SALAD (Vegan option available upon request)

Herb Mix, Roasted Pomodorini, Pickled Onions, Fresh Oranges, Kalamatas, Chevre. Wine Pairing Recommendation: Sauvignon Blanc & Viognier, L. James Basket Press -France.

Course 2

(Choose One)

PASTA AL GAMBERI & LIMONE

Pasta with Prawns & Lemon Cream Sauce. Wine Pairing Recommendation: White Cotes Du Rhône, Boutinot

CHICKEN FRICASSÉE À L'ANCIENNE WITH SPRING PAELLA (Dairy Free / GF)

Braised Organic Chicken & Asparagus, Coconut Rice, Roasted Veggies.

Wine Pairing Recommendation: Falanghina Lava, Terre Del Vulcano – Italy

SPRING PAELLA & MANCHEGO & QUENELLE (Vegetarian / Vegan / GF)

Coconut Rice, Roasted Veggies, Plant-Based Manchego Cheese. Wine Pairing Recommendation: Falanghina Lava, Terre Del Vulcano – Italy

POTATOES AND VEGETABLES ROULADE & ZUCCHINI RATATOUILLE (Vegetarian / Vegan)

Potatoes Cream, Roasted Veggies, Zucchini, Walnut Crema. Wine Pairing Recommendation: Super Tuscan Rosso Riserva, Collemassari - Italy

Upgrade: RABO DE TORO DE TEMPORADA (GF)

Our popular 24-Hour Braised Oxtail au Jus Served over Housemade Gnocchi +\$12

Wine Pairing Recommendation: Bordeaux Beau-Rivage, Borie Manoux – France

For a list of participating restaurants
& menus go to **BITE30.com**

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Beverages, tax, and gratuity not included unless otherwise specified.



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Course 3

(Choose One)

POT DE CREME (GF)

Rich Chocolate Custard, Crème Chantilly & Sea Salt
Wine Pairing Recommendation: Tawny Port, Martha's

AFFOGATO (GF/Vegan option available upon request)

Vanilla Gelato Dosed with Caramel Espresso
Wine Pairing Recommendation: Sangue Di Giuda, Ca Montebello

TARTARE DE FRAISE ET CREME VANILLE (GF / Vegetarian / Vegan)

Strawberries, Rose Wine, Ginger, Vanilla Cream, Pistacchio
Wine Pairing Recommendation: V Dulce De Invierno, Javier Sanz-Spain

Upgrade: Make it a Dessert Duo! Choose 2 desserts! +\$6

DINE THE VINIA WAY WITH SPECIALLY PRICED ADD ONS:

Our shareable plates and wine pairings are the perfect way to enhance your experience and enjoy The Vinia Way of Life!

CHARCUTERIES & FROMAGES (GF option upon request)

Assorted Cheeses & Cured Meats, Seasonal Garnishes Board +\$14 (regular \$17)

FROMAGES (GF option upon request / Vegetarian)

Artisanal Cheese & Season Garnishes Board +\$13 (regular \$16)

3-COURSE WINE PAIRINGS

Add Fabio's Wine Pairing recommendations as noted above (2oz each course) +\$16

Italian Spritz - \$8

Zardetto Spumante Citrus + Herb Infused

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