

VINIA FAVORITES 3-COURSE MENU SPECIAL

WITH WINES - \$59/PERSON - WITHOUT WINES - \$45/PERSON

Live The Vinia way of Life! - Choose any APPETIZER, ENTREE & DESSERT

VINIA'S RECOMMENDED WINE PAIRINGS (2 OZ APPETIZER & ENTREE WINE, 1 OZ DESSERT WINE)

ASK ABOUT A DESSERT DUO UPGRADE! PLANT-BASED OPTIONS AVAILABLE. RECOMMENDED FOR THE ENTIRE TABLE

SHAREABLES

- PB, GF **ITALIAN STARTERS WITH CRUSTY BREAD** HOUSE MARINATED OLIVES / PISTACHIO CREAM / GRILLED ARTICHOKE*
-CHOOSE TWO: 12 - CHOOSE THREE: 15
Vinia's Wine Pairing Recommendation: GAMAY, UVA NON GRATA - FRANCE 12
- VGT, GF **PÃO DE QUEIJO ROMEU & JULIETA** BRAZILIAN CHEESE BREAD, GUAVA SAUCE 14
Vinia's Wine Pairing Recommendation: CÔTES-DU-RHÔNE, CHÂTEAU DE SAINT COSME - FRANCE 17
- VGT, GF **BURRATA AL PESTO DI POMODORI SECCHI E RUCOLA*** BURRATA, SUN-DRIED TOMATOES PESTO, ARUGULA 15
Vinia's Wine Pairing Recommendation: ALBARIÑO, SANTIAGO ROMA - SPAIN 15
- VGT, GF **FROMAGES* (INDIVIDUAL)** IMPORTED ARTISANAL CHEESES, SEASONAL GARNISHES 16
Vinia's Wine Pairing Recommendation: CAVA LOS MONTEROS BRUT ROSÉ, SCHENK - SPAIN 14
- GF **CHARCUTERIES & FROMAGES* (INDIVIDUAL)** IMPORTED ARTISANAL CHEESES & CURED MEATS, SEASONAL ACCOMPANIMENTS 17
Vinia's Wine Pairing Recommendation: CAVA LOS MONTEROS BRUT ROSÉ, SCHENK - SPAIN 14
- PB, GF **PLANT-BASED FROMAGES* (INDIVIDUAL)** LOCAL ARTISANAL PLANT-BASED CHEESES, SEASONAL ACCOMPANIMENTS 18
Vinia's Wine Pairing Recommendation: CAVA LOS MONTEROS BRUT ROSÉ, SCHENK - SPAIN 14
- PB **FLATBREAD MARGHERITA (TRADITIONAL OR PLANT-BASED)** TOMATO PASSATA, MOZZARELLA, CONFIT CHERRY TOMATO, BASIL 13 / 14
Vinia's Wine Pairing Recommendation: SANGIOVESE HACKER, FERRO 13 - ITALY 11
- PB **FLATBREAD MORTADELLA E PROVOLONE (TRADITIONAL OR PLANT-BASED)** GREEN PESTO, PROVOLONE, MORTADELLA, MASCARPONE 14 / 15
Vinia's Wine Pairing Recommendation: SANGIOVESE HACKER, FERRO 13 - ITALY 11
- PB, GF **PLANT-BASED "ESCARGOT" A LA BOURGIGNONNE** MUSHROOMS, ZUCCHINI, PLANTAIN, BLACK FIGS, BEURRE PERSILLÉ 14
Vinia's Wine Pairing Recommendation: TANNAT RESERVA, GARZÓN - URUGUAY 14

APPETIZERS

- PB, GF **SEASONAL SALAD* (TRADITIONAL OR PLANT-BASED)** ROASTED MUSHROOMS, CONFIT TOMATOES, PICKLED ONIONS, FRESH HERBS 14
Vinia's Wine Pairing Recommendation: SAUVIGNON BLANC & VIOGNIER, L. JAMES BASKET PRESS - FRANCE 16
- PB **SEASONAL RAVIOLI FATTI A MANO** CHEF'S CREATION - HANDMADE RAVIOLI 16
Vinia's Wine Pairing Recommendation: ASK FOR OUR RECOMMENDED PAIRING BASED ON THE SEASONAL CREATION!
- PB **EMPANADA DE MAÍZ Y CALABACÍN** CREAM OF SWEET CORN & ZUCCHINI EMPANADA + SIDE SEASONAL SALAD 14
Vinia's Wine Pairing Recommendation: VINHO VERDE LOUREIRO, JOÃO PORTUGAL RAMOS - PORTUGAL 11
- EMPANADA DE CARNE CON QUESO** BEEF & SPECIAL MIXED CHEESES EMPANADA + SIDE SEASONAL SALAD 14
Vinia's Wine Pairing Recommendation: RIOJA CORAZÓN DE LAGO, LECEA - SPAIN 14
- VGT, GF **PROVOLETA WITH SUNDRIED TOMATO** BAKED SMOKED PROVOLONE, SUNDRIED TOMATO JAM, PICKLED ONIONS 14
Vinia's Wine Pairing Recommendation: ALENTEJANO RESERVA, JOÃO PORTUGAL RAMOS - PORTUGAL 15

ENTREES

- VGT, GF **SFORMATO DI CARCIOFI** ARTICHOKEs, MARINATED TOFU, FONTINA CHEESE GRATIN & SUNDRIED TOMATO TERRINE 25
Vinia's Wine Pairing Recommendation: NEBBIOLO DI LANGHE, CASCINA D'OR - ITALY 21
- PB, GF **INVOLTINI DI ZUCCHINI E MELANZANE AL FORNO** ZUCCHINI ROLLS, "RICOTTA CREAM", ROASTED EGGPLANT, FRESH TOMATO PASSATA 23
Vinia's Wine Pairing Recommendation: PINOT NOIR, LE CHARMEL - FRANCE 16
- GF **ESCONDIDINHO DE BACALHAU AO FORNO** COD FISH & SHRIMP GRATIN "SHEPHERD'S PIE", ASPARAGUS 26
Vinia's Wine Pairing Recommendation: ALENTEJANO RESERVA, JOÃO PORTUGAL RAMOS - PORTUGAL 15
- GF **ARROSTO DI MAIALE WITH ZUCCA AL CARTOCCIO** ROASTED PORK TENDERLOIN, BAKED SPICED ZUCCHINI, FENNEL TARTARE, ZABAIONE SAUCE 25
Vinia's Wine Pairing Recommendation: SUPER TUSCAN ROSSO RISERVA, COLLEMASSARI - ITALY 16
- RABO DE TORO DE TEMPORADA** 24-HOUR BRAISED OXTAIL AU JUS SERVED OVER HOUSE-MADE GNOCCHI 32
Vinia's Wine Pairing Recommendation: BORDEAUX BEAU-RIVAGE, BORIE MANOUX - FRANCE 14

DESSERTS

- PB, GF **AFFOGATO (TRADITIONAL OR PLANT-BASED)** VANILLA GELATO WITH CARAMEL ESPRESSO 8/9
Vinia's Wine Pairing Recommendation: SANGUE DI GIUDA, CÀ MONTEBELLO - ITALY 13
- PB, GF **"DUBAI CRÈME BRÛLÉE" (PLANT-BASED)** PISTACHIO CREAM, DARK CHOCOLATE 9
Vinia's Wine Pairing Recommendation: RECIOTO DELLA VALPOLICELLA, LA GIARETTA - ITALY 14
- VGT, GF **POT DE CRÈME (TRADITIONAL OR PLANT-BASED)** RICH CHOCOLATE CUSTARD, CRÈME CHANTILLY & SEA SALT 8
Vinia's Wine Pairing Recommendation: TAWNY PORT, MARTHA'S - PORTUGAL 10
- POT-POURRI DESSERT DUO** CHOOSE 2 DESSERTS 14 + UPGRADE: PAIR YOUR DUO WITH DESSERT WINES (ADD) 10

GF = GLUTEN-FREE / PB = PLANT-BASED / VGT = VEGETARIAN

WE GO TO GREAT LENGTHS TO ACCOMMODATE DIETARY RESTRICTIONS. DUE TO THE NATURE OF OUR MENU, MODIFICATIONS ARE LIMITED. GRAZIE FOR UNDERSTANDING!

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

PLEASE INFORM YOUR SERVER OF ANY FOOD ALLERGIES OR DIETARY RESTRICTIONS.

SPARKLING

- PROSECCO BRUT, ADAMI FRESH & CLEAR + BALANCED + DRY LASTING PROSECCO, ITALY 16 / 62
 BLANC DE BLANCS BRUT, SIMONET-WISSEMBOURG CRISP + FRESH AROMAS & FLAVORS + DRY PALATE ALSACE, FRANCE 14 / 54
 CAVA LOS MONTEROS BRUT ROSÉ, SCHENK BALANCED ACIDITY & FRUITY + SOLID DRY FINISH CAVA, SPAIN 14 / 54
 LA CUVÉE BRUT CHAMPAGNE, LAURENT-PERRIER WELL BALANCED + FRESH & CRISP + DRY CHAMPAGNE, FRANCE 24 / -
 CHAMPAGNE B.D.B. GRAND CRU, LE MESNIL CRISP & FRESH + RICH + LONG FINISH CHAMPAGNE, FRANCE - / 98
 ITALIAN SPRITZ, ZARDETTO SPUMANTE CITRUS + HERB INFUSED + REFRESHING ITALY 14 (200ML)

WHITE

- PINOT GRIGIO, VINIA SELECTION FRESH + CRISP + EASY ITALY 10 / 38
 CHARDONNAY, VINIA SELECTION CRISP + FRESH AROMAS & FLAVORS + DRY PALATE CALIFORNIA, USA 10 / 38
 VINHO VERDE LOUREIRO, JOÃO PORTUGAL RAMOS LIGHT + REFRESHING + NOT TOO FRUITY V. VERDE, PORTUGAL 11 / 42
 ALBARIÑO, SANTIAGO ROMA ELEGANT + SURPRISINGLY ACIDITY + MEDIUM BODY RÍAS BAIXAS, SPAIN 15 / 58
 RIESLING DR. L, DR. LOOSEN BEAUTIFUL BOUQUET + TANG + LIGHT SWEETNESS MOSEL, GERMANY 14 / 54
 SAUVIGNON BLANC & VIOGNIER, L. JAMES' BASKET PRESS CRISP + REFRESHING + SILKY FINISH LGD-ROUSSILLON, FRANCE 16 / 62
 LUGANA SAN BENEDETTO, ZENATO BALANCED + GOOD ACIDITY & MINERALITY + EASY LUGANA, ITALY 17 / 66
 SICILIAN DRY WHITE INZOLIA, TENUTA SALLIER DE LA TOUR BRIGHT + CRISP + MINERAL SICILIA, ITALY 15 / 58
 FALANGHINA LAVA, TERRE DEL VULCANO DRY + SHARP + LONG FINISH CAMPANIA, ITALY 14 / 54
 WHITE CÔTES DU RHÔNE, BOUTINOT CREAMY + FRUITY BOUQUET + SMOOTH CÔTES-DU-RHÔNE, FRANCE 17 / 66

ROSÉ

- RIOJA ROSADO, CARLOS SERRES MEDIUM BODY + BRIGHT + CRISP RIOJA, SPAIN 13 / 50
 CÔTES DE PROVENCE ROSÉ, OLEMA ALIVE + SOFT DRY + LIGHT FLORAL NOTES PROVENCE, FRANCE 17 / 66

RED

- PINOT NOIR, VINIA SELECTION SOFT + EASY DRINKING + FINESSE CALIFORNIA, USA 10 / 38
 CABERNET SAUVIGNON, VINIA SELECTION LUXURIOUSLY RICH + SOFT & LAYERED TANNINS CALIFORNIA, USA 10 / 38
 DÃO DOC TINTO, FAISÃO STRUCTURED + EARTHY + SMOOTH FINISH DÃO, PORTUGAL 12 / 46
 GAMAY, UVA NON GRATA LOVELY + LIGHT WITH DEPTH + BRIGHT VIN DE FRANCE, FRANCE 12 / 46
 SANGIOVESE HACKER, FERRO 13 LIGHT + SMOOTH TANNINS + FRESH & FRAGRANT TOSCANA, ITALY 11 / 42
 PINOT NOIR, LE CHARMEL BIT OF SPICES + PLEASANT + DELICIOUS PAYS D'OC, FRANCE 16 / 62
 ALTO ADIGE LAGREIN, KORNEILL INTENSIVE + FRESH + SALTY & SUCCULENT ALTOADIGE, ITALY 15 / 62
 RIOJA CORAZÓN DE LAGO, BODEGAS LECEA COLORFUL + DRINKABLE + LIGHT EARTHY RIOJA, SPAIN 14 / 54
 NEBBIOLO DI LANGHE, CASCINA D'OR COLORFUL + DRINKABLE + LIGHT EARTHY LANGHE, ITALY 21 / 82
 BORDEAUX BEAU-RIVAGE, BORIE MANOUX LOTS OF TERROIR + TEXTURES + BRIGHT BORDEAUX, FRANCE 14 / 54
 ALENTEJANO RESERVA, JOÃO PORTUGAL RAMOS DRYING TANNINS + LITTLE SPICES + EARTHY ALENTEJO, PORTUGAL 15 / 58
 SUPER TUSCAN ROSSO RISERVA, COLLEMASSARI PUNCHY + GOOD BODY + COMPLEX FINISH MONTECUCCO, ITALY 16 / 62
 CÔTES-DU-RHÔNE, CHÂTEAU DE SAINT COSME SILKY TANNINS + MED/FULL-BODIED + GREAT FINISH CÔTES-DU-RHÔNE, FRANCE 17 / 66
 VALPOLICELLA RIPASSO SUPERIORE, ZENATO SMOOTH + DEEP FLAVORS + LASTING FINISH VALPOLICELLA, ITALY 25 / 98
 TANNAT RESERVA, GARZÓN ELEGANT + VOLTAGE + EXQUISITE MALDONADO, URUGUAY 14 / 54
 RIBERA DEL DUERO NOBBIS, TRES PIEDRAS POWERFUL + YOUNG BODY + DELIGHTFUL RIBERA DEL DUERO, SPAIN 16 / 62
 CABERNET SAUVIGNON, ANNABELLA DEEP + POWERFUL + BIG ALEXANDER VALLEY, USA 24 / 94

SWEET

- MOSCATO, VINIA SELECTION FLORAL + SPICES + BALANCED SWEETNES ITALY 10 / 38
 RECIOTTO DELLA VALPOLICELLA, LA GIARETTA BOLD + COLORFUL + LONG VENETO, ITALY 14 / 54
 SAUTERNES LES CHARMILLES, C. LA TOUR BLANCHE ROUND + ACIDITY BALANCE + MEDIUM LENGTH SAUTERNES, FRANCE 14 / 54
 SANGUE DI GIUDA, CÀ MONTEBELLO SLIGHTLY EFFERVESCENT + FULL BODIED + SMOOTH LOMBARDIA, ITALY 13 / 50
 TAWNY PORT, MARTHA'S DRY + TOASTY + BALANCED OPORTO, PORTUGAL 10 / 60

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BEER BOTTLES & CANS \$6

WE OFFER A CAREFULLY CURATED SELECTION OF
IMPORTED AND LOCALLY BREWED BEERS.
ASK YOUR SERVER ABOUT OUR CURRENT ROTATING CHOICES.

Ask about our weekday Happy Hour!

IMPORTED MOCKTAILS \$10

"MOCK" JITO
ZESTY FLAVOURS OF LIME & AROMATIC GARDEN MINT

APER"NO" SPRITZ
ORANGE & BITTER NOTES,
INSPIRED BY ITALIAN APERITIFS