

SHAREABLES

- PB, GF **ITALIAN STARTERS WITH CRUSTY BREAD** HOUSE MARINATED OLIVES / EGGPLANT CAPONATA / GRILLED ARTICHOKE*
- CHOOSE TWO: 12 - CHOOSE THREE: 15
Vinia's Wine Pairing Recommendation: GAMAY, UVA NON GRATA - FRANCE 13
- VGT, GF **PÃO DE QUEJO ROMEU & JULIETA** BRAZILIAN CHEESE BREAD, GUAVA SAUCE 15
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 TOMATO 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 14 / 15
Vinia's Wine Pairing Recommendation: SANGIOVESE HACKER, FERRO 13 - ITALY 13
- PB **FLATBREAD PROSCIUTTO E RUCOLA (TRADITIONAL OR PLANT-BASED)** GREEN PESTO, PROSCIUTTO, ARUGULA, MASCARPONE 16 / 17
Vinia's Wine Pairing Recommendation: SANGIOVESE HACKER, FERRO 13 - ITALY 13
- PB, GF **PLANT-BASED "ESCARGOT" A LA BOURGIGNONNE** MUSHROOMS, ZUCCHINI, PLANTAIN, BLACK FIGS, BEURRE PERSILLÉ 15
Vinia's Wine Pairing Recommendation: TANNAT RESERVA, GARZÓN - URUGUAY 15

APPETIZERS

- PB, GF **SEASONAL SALAD* (TRADITIONAL OR PLANT-BASED)** ROASTED MUSHROOMS, CONFIT TOMATOES, PICKLED ONIONS, CHEVRE, FRESH HERBS 14
Vinia's Wine Pairing Recommendation: SAUVIGNON BLANC & VIOGNIER, L. JAMES BASKET PRESS - FRANCE 16
- SEASONAL RAVIOLI FATTI A MANDO** CHEF'S CREATION - HANDMADE RAVIOLI 16
Vinia's Wine Pairing Recommendation: ASK FOR OUR RECOMMENDED PAIRING BASED ON THE SEASONAL CREATION!
- PB **EMPANADA DE MAIZ Y CALABACIN** CREAM OF SWEET CORN & ZUCCHINI EMPANADA + SIDE SEASONAL SALAD 14
Vinia's Wine Pairing Recommendation: VINHO VERDE LOUREIRO, JOÃO PORTUGAL RAMOS - PORTUGAL 12
- EMPANADA DE CARNE CON QUESO** BEEF & SPECIAL MIXED CHEESES EMPANADA + SIDE SEASONAL SALAD 14
Vinia's Wine Pairing Recommendation: RIBERA DEL DUERO NOBBIS - SPAIN 16

ENTREES

- PB, GF **INVOLTINI DI ZUCCHINI E MELANZANE AL FORNO** ZUCCHINI ROLLS, "RICOTTA CREAM", ROASTED EGGPLANT, FRESH TOMATO PASSATA 24
Vinia's Wine Pairing Recommendation: PINOT NOIR, LE CHARMEL - FRANCE 16
- GF **BACALHAU AO FORNO** ROASTED COD, HONEY BUTTERNUT SQUASH FLAN, LEMON SAGE NAGE 26
Vinia's Wine Pairing Recommendation: ALENTEJANO RESERVA, JOAO PORTUGAL RAMOS - PORTUGAL 15
- PB, GF **CAUSA LIMEÑA DEL VINIA** DELICATE POTATO PUREE WITH AJI SAUCE, LIME JUICE, PB MAYO AND JACKFRUIT 24
Vinia's Wine Pairing Recommendation: M.O.B. LOTE 3 - PORTUGAL 18
- GF **CERDO IBERICO CON SALSA PEDRO XIMENEZ** ROASTED PORK TENDERLOIN, RICH AND VELVETY SAUCE, BAKED ZUCCHINI, FENNEL TARTARE 26
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 9
Vinia's Wine Pairing Recommendation: SANGUE DI GIUDA, CÀ MONTEBELLO - ITALY 13
- PB, GF **PÉROLAS DE TAPIOCA** CHILLED TAPIOCA PEARLS AND WARM FRUIT 9
Vinia's Wine Pairing Recommendation: SAUTERNES LES CHARMILLES, C. LA TOUR BLANCHE - FRANCE 14
- VGT, GF **POT DE CRÈME** RICH CHOCOLATE CUSTARD, CRÈME CHANTILLY & SEA SALT 9
Vinia's Wine Pairing Recommendation: TAWNY PORT, MARTHA'S - PORTUGAL 10

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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

CAVA LOS MONTEROS BRUT ROSÉ, SCHENK	BALANCED ACIDITY & FRUITY + SOLID DRY FINISH	CAVA, SPAIN	14 / 54
BLANC DE BLANCS BRUT, SIMONET-WISSEMBURG	CRISP + FRESH AROMAS & FLAVORS + DRY PALATE	ALSACE, FRANCE	15 / 58
PROSECCO BRUT, ADAMI	FRESH & CLEAR + BALANCED + DRY LASTING	PROSECCO, ITALY	16 / 62
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 - (200ML) 14			

WHITE

PINOT GRIGIO, VINIA SELECTION	FRESH + CRISP + EASY	ITALY	10 / 39
CHARDONNAY, VINIA SELECTION	CRISP + FRESH AROMAS & FLAVORS + DRY PALATE	CALIFORNIA, USA	10 / 39
VINHO VERDE LOUREIRO, JOÃO PORTUGAL RAMOS	LIGHT + REFRESHING + NOT TOO FRUITY	V. VERDE, PORTUGAL	12 / 46
FALANGHINA LAVA, TERRE DEL VULCANO	DRY + SHARP + LONG FINISH	CAMPANIA, ITALY	14 / 54
RIESLING DR. L. DR. LOOSEN	BEAUTIFUL BOUQUET + TANG + LIGHT SWEETNESS	MOSEL, GERMANY	14 / 54
ALBARÍÑO, SANTIAGO ROMA	ELEGANT + SURPRISINGLY ACIDITY + MEDIUM BODY	RÍAS BAIXAS, SPAIN	15 / 58
SICILIAN DRY WHITE INZOLIA, TENUTA SALLIER DE LA TOUR	BRIGHT + CRISP + MINERAL	SICILIA, ITALY	15 / 58
SAUVIGNON BLANC & VIOGNIER, L. JAMES' BASKET PRESS	CRISP + REFRESHING + SILKY FINISH	LGD-ROUSSILLON, FRANCE	16 / 62
WHITE CÔTES DU RHÔNE, BOUTINOT	CREAMY + FRUITY BOUQUET + SMOOTH	CÔTES-DU-RHÔNE, FRANCE	17 / 66
✓ M.O.B. LOTE 3	ACIDITY + AROMATICS + MINERALITY	DÃO, PORTUGAL	18 / 72
✓ PRADA A TOPE SAN MARTIN GODELLO	FRESHNESS + ELEGANT + MINERALITY	BIERZO DO, SPAIN	19 / 76

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 / 39
CABERNET SAUVIGNON, VINIA SELECTION	LUXURIOUSLY RICH + SOFT & LAYERED TANNINS	CALIFORNIA, USA	10 / 39
GAMAY, UVA NON GRATA	LOVELY + LIGHT WITH DEPTH + BRIGHT	VIN DE FRANCE, FRANCE	13 / 48
SANGIOVESE HACKER, FERRO 13	LIGHT + SMOOTH TANNINS + FRESH & FRAGRANT	TOSCANA, ITALY	13 / 48
BORDEAUX BEAU-RIVAGE, BORIE MANOUX	LOTS OF TERROIR + TEXTURES + BRIGHT	BORDEAUX, FRANCE	14 / 54
PRADA MENCIA	FRUITY AROMAS + VANILLA + OAK	BIERZO DO, SPAIN	15 / 58
ALENTEJANO RESERVA, JOÃO PORTUGAL RAMOS	DRYING TANNINS + LITTLE SPICES + EARTHY	ALENTEJO, PORTUGAL	15 / 58
TANNAT RESERVA, GARZÓN	ELEGANT + VOLTAGE + EXQUISITE	MALDONADO, URUGUAY	15 / 58
SUPER TUSCAN ROSSO RISERVA, COLLEMASSARI	PUNCHY + GOOD BODY + COMPLEX FINISH	MONTECUCCO, ITALY	16 / 62
RIBERA DEL DUERO NOBBIS, TRES PIEDRAS	POWERFUL + YOUNG BODY + DELIGHTFUL	RIBERA DEL DUERO, SPAIN	16 / 62
PINOT NOIR, LE CHARMEL	BIT OF SPICES + PLEASANT + DELICIOUS	PAYS D'OC, FRANCE	16 / 62
CÔTES-DU-RHÔNE, CHÂTEAU DE SAINT COSME	SILKY TANNINS + MED/FULL-BODIED + GREAT FINISH	CÔTES-DU-RHÔNE, FRANCE	17 / 66
✓ NEBBIOLO DI LANGHE, CASCINA D'OR	COLORFUL + DRINKABLE + LIGHT EARTHY	LANGHE, ITALY	21 / 82
✓ CABERNET SAUVIGNON, ANNABELLA	DEEP + POWERFUL + BIG	ALEXANDER VALLEY, USA	24 / 94
✓ VALPOLICELLA RIPASSO SUPERIORE, ZENATO	SMOOTH + DEEP FLAVORS + LASTING FINISH	VALPOLICELLA, ITALY	25 / 98
✓ VIÑA ARDANZA RESERVA LA RIOJA ALTA	ICONIC + AROMATIC + ACIDITY + LONG AGEING	RIOJA, SPAIN	31 / 119
✓ DOMAINE TOLLOT-BEAUT ROUGE	DELICATE + ELEGANT + RED FRUITS & FLOWERS	BOURGOGNE, FRANCE	34 / 129

SWEET

MOSCATO, VINIA SELECTION	FLORAL + SPICES + BALANCED SWEETNES	ITALY	10 / 39
SANGUE DI GRUJA, CÀ MONTEBELLO	SLIGHTLY EFFERVESCENT + FULL BODIED + SMOOTH	LOMBARDIA, ITALY	13 / 50
RECIO D'ALTA 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
TAWNY PORT, MARTHA'S	DRY + TOASTY + BALANCED	PORTO, PORTUGAL	10 / 60



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