



ANTIPASTI | Appetizers

“Vintner’s Select” Charcuterie Board*

\$24 small | \$32 large

A thoughtful composition of cured meats, savory imported cheeses, fruit preserves, toasted nuts, olives, dried fruits, and artisanal crackers, chosen by Francesca to complement and elevate your wine experience.

Calamari & Shrimp Miso Fritto | \$18

Lightly golden-fried calamari and shrimp, hand-breaded in-house and served with our homemade lemon basil aioli and house marinara.

Meatballs al Forno* | \$15

Three, hand-formed, meatballs slow-simmered in our rich tomato sauce until firm but tender, then topped with aged Parmesan and served with warm bread. Our favorite Italian comfort food!

Provolone Sticks | \$14

Five extra-large provolone sticks fried crispy with a warm, melted center, topped with herbs and Parmesan, then served with house marinara.

Whipped Ricotta della Casa* | \$14

Velvety ricotta, whipped and served over fresh, peppery arugula and roasted cherry tomatoes, topped with balsamic glaze and accompanied by our house-made crostini.

Brussels Sprouts al Balsamico* | \$14

Crisp fried Brussels sprouts, artfully finished with savory bacon, shaved Parmesan, and a rich balsamic reduction. Crafted with our own Dolce-Dolce balsamic vinegar.

Provolone Sticks | \$14

Five extra-large provolone sticks fried crispy with a warm, melted center, topped with herbs and Parmesan, then served with house marinara.

Zucchini Fritti | \$13

Hearty zucchini strips, hand-breaded in-house, and perfectly fried to a golden crisp, then dusted with sea salt and Parmesan. Served with our house-made marinara.

Artisanal Bread Bowl | \$7

Our house-baked Asiago cheese bread, served warm alongside three rolls. Accompanied by extra virgin olive oil, aged balsamic, Parmesan, and a signature blend of Italian herbs and seasoning.

Pane Per La Tavola 1/2 loaf \$7.50 | full loaf \$15

Our house-baked Asiago cheese bread. Served warm.

Add dipping oil \$3

INSALATE | Salads

Strawberry & Mozzarella Salad*

small \$12 | large \$16

Fresh strawberries, creamy mozzarella, arugula, and toasted pistachios, finished with a light balsamic glaze and our Dolce-Dolce extra virgin olive oil—bright, fresh, and perfectly balanced.

Steel City Salad \$13

We’re an Italian winery but we know where we are, this Pittsburgh-inspired classic brings it home. Chopped greens with tomatoes, cucumbers, red onions, carrots, mozzarella, and the signature handful of fries.

All Hail Caesar* small \$9 | large \$11

Crisp romaine lettuce, house-made croutons, and Parmesan cheese, tossed in our garlic Caesar dressing— a true classic!

House Salad* small \$8 | large \$10

A vibrant blend of crisp mixed greens tossed with sweet cherry tomatoes, cool cucumbers, shaved carrots, olive medley, red onions, and hearty chickpeas. Tossed with our oregano vinaigrette for bright and herbaceous flavor in every bite.


Add: Chicken 6oz, grilled or fried \$7 | Shaved Steak 4oz \$8 | Filet Mignon 8oz \$30 | Jumbo Shrimp 3, grilled or fried \$10 | Salmon 6oz \$10

Zuppa del Giorno | \$11 Bowl

Our daily, house-made soup inspired by seasonal ingredients and Italian tradition.

Please ask your server for today’s preparation.

*Can be prepared gluten friendly





PIZZA

Crafted with our house-made dough, patiently aged over four days for exceptional flavor and texture.

The Stallion* | \$22

The Chef's signature combination of house-made dough, topped with cured meats, red sauce, and mozzarella, finished with peppery arugula, a drizzle of hot honey, and a reduction of our Dolce-Dolce balsamic vinegar.

The Portobello Mushroom Bianco* | \$20

Our dough topped with a delicious blend of Portobello mushrooms over a creamy, peppered white sauce, finished with fresh basil, our Dolce-Dolce extra virgin olive oil, and aged Parmesan.

The Classic Pepperoni* | \$19

Premium marinara atop our house-made dough, covered in mozzarella and crisped pepperoni then baked until bubbling, finished with our Dolce-Dolce extra virgin olive oil and Parmesan cheese.

The Margherita* | \$18

House-made dough, margherita sauce, fresh mozzarella, and basil, finished with our Dolce-Dolce extra virgin olive oil—perfectly crafted to highlight the beauty of simple, quality ingredients.

Add Whipped Ricotta to any pizza | \$9
Cauliflower Crust | \$4 - Gluten friendly

PASTA

Calogero's Scoglio* | \$39

Sicilian classic—tender shrimp, mussels, clams, and calamari simmered in a light garlic, white wine, lemon and tomato broth, tossed with perfectly cooked linguine and finished with fresh basil and oregano. - Bright, briny, and deeply satisfying—like the Mediterranean in every bite.

Fettuccini al Parmigiano* | \$25

Fettuccini pasta tossed with butter and aged Parmesan creates our signature indulgent, creamy white sauce, finished with black pepper, Parmesan cheese, and a light drizzle of truffle oil.

Mafaldine Bolognese | \$23

A rich slow simmered Italian meat sauce cooked with soffritto, tomatoes, and red wine. A hearty classic comfort food.

Rigatoni alla Vodka* | \$18

The perfect al dente rigatoni prepared with a silky tomato vodka cream sauce, dusted with aged Parmesan and fresh herbs.

Linguine allo Scampi* | \$30

Linguine with grilled shrimp, spinach and cherry tomatoes in a lemon garlic white wine sauce, with fresh herbs—bright, balanced, and elegant. Made with La Vigneta® Pinot Grigio.



Chicken Parmesan | \$24

A tender chicken cutlet, lightly breaded, and fried until golden, topped with rich, slow-simmered tomato sauce and a generous layer of melted mozzarella and Parmesan cheese, bubbling and lightly browned to perfection, served over a bed of spaghetti.

Add: Chicken 6oz, grilled or fried \$7 | Meatballs 2 for \$8
Jumbo Shrimp 3, grilled or fried \$10 | Salmon 6oz \$10

Gluten-free pasta can be substituted for any pasta dishes | \$4





FRUTTI di MARE | Seafood

Red Snapper* | \$32

Baked, skin-on, served over grilled asparagus and topped with fire roasted tomatoes, olives, and feta cheese with a touch of Dolce-Dolce Blood Orange Olive Oil.

Salmon Piccata* | \$27

Seared Faroe Island salmon with a classic lemon caper butter sauce, served with Portobello mushroom risotto, and grilled asparagus.

Calabrian Salmon* | \$29

Inspired by Calabrian chilis this spicy salmon is served over Portobella mushroom risotto, roasted tomatoes, fresh herbs, and a touch of our Dolce-Dolce extra virgin olive oil.

DALLA GRIGLIA | From the Grill

14oz New York Strip* | \$42

A premium grilled New York strip with roasted carrots and rosemary fingerling potatoes, finished with a herb butter.

Flavor Upgrade: Truffle Butter | \$4

8oz Angus Filet Mignon* | \$44

Tender, center-cut, Angus filet with roasted broccolini and fingerling potatoes, finished with a rich La Vigneta® Sangiovese demi-glace.

Flavor Upgrade: Truffle Butter | \$4

Chicken Marsala* | \$26

Pan-seared chicken breast finished in a rich La Vigneta wine reduction with Portobello mushrooms and fresh herbs. Served with Portobello mushroom risotto, and grilled asparagus.

Chicken Piccata | \$25

Lightly floured chicken breast sautéed and finished in a bright lemon butter sauce with capers. Served with Portobello mushroom risotto, and grilled asparagus.



Tomahawk Chop* | \$40 Chef's Signature

Generously portioned and just shy of 2 lbs, this showstopping pork chop is expertly grilled and lacquered in a rich maple bourbon glaze, served with roasted fingerling potatoes and perfectly charred broccolini.

SERVITO su PANE | Served on Bread

All sandwiches come with fries and a house pickle—because some things just go together.

Substitute fries for a small house salad - \$4

Steakhouse Burger* | \$21

A peppercorn-crusting Angus burger, grilled on the open flame, dripping with cheddar, layered with black garlic aioli, and crispy onions on an onion bun.

Classic House Burger* | \$17

A juicy Angus burger with your choice of American, Cheddar, Pepper Jack, Provolone, or Swiss, house made sauce, lettuce, tomato, and onion.


Tuscan Chicken Sandwich* | \$18

**Chef's Signature

Marinated and fire-grilled chicken, juicy and lightly charred, served with melted provolone cheese, crisp lettuce, tomato, and black garlic aioli on a toasted brioche bun.

Gluten-friendly bun | \$4

Please note that certain dishes at La Vigneta Winery & Restaurant may be served raw or undercooked. Consuming these items may increase your risk of food-borne illness, particularly for individuals with certain medical conditions.



DOLCI | Desserts

Chocolate Tower | \$16

A towering slice of ultra-rich chocolate cake layered with silky chocolate ganache and finished with a glossy fudge glaze is served oversized for the table.

Tiramisu | \$11

The family's favorite Italian indulgence, espresso-soaked ladyfingers, mascarpone cream, finished with cocoa.

Chocolate Lava Cake | \$13

A decadent chocolate cake with a flowing molten center, paired with silky vanilla gelato.

Cheesecake | \$10

Rich, velvety cheesecake topped with seasonal berries and whipped cream, finished with your choice of caramel or raspberry sauce.

Vanilla Gelato* | \$8

Classic Italian-style creamy gelato, flavored with the gold standard in vanilla, sourced from Madagascar's bourbon region.

Warm Apple Pie | \$8

Warm apple pie served with vanilla gelato and a drizzle of caramel.

Gluten Free Cinnamon Swirl Cheesecake* | \$10

A rich, indulgent dessert with a spiced sweetness that delivers all the comfort of a classic cheesecake, without the gluten!

Sides:

- Grilled garlic broccolini | \$7
- Roasted asparagus | \$7
- Glazed carrots | \$7
- Portobello mushroom risotto | \$14
- French Fries | \$7

After Dinner Coffee:

- Coffee \$3.25 | Decaf Coffee \$3.25 | Espresso \$4

Beverages:

- \$3.25 Pepsi | Diet Pepsi | Starry | Root beer | Ginger Ale | Mountain Dew | Lemonade | Sweet Tea | Iced Tea | San Pelligrino | \$6.50

Quando hai finito, per favore lascia una recensione.

When you finish please leave a review.



Items with an * can be prepared gluten -friendly. Please ask your server.

Please note that certain dishes at La Vigneta Winery & Restaurant may be served raw or undercooked. Consuming these items may increase your risk of food-borne illness, particularly for individuals with certain medical conditions.

