

LA VIGNETA SIGNATURE COCKTAILS

DOLOMITE BOURBON SMASH / \$15

Warm, smooth, and slightly sweet with Liberty Pole Bourbon, maple, and fresh lemon

BLACKBERRY BELLISSIMO / \$13

Bright, refreshing, and lightly tart with gin, fresh blackberries, citrus, and a crisp finish

ITALIAN GARDEN MULE / \$14

Juicy strawberry and fresh lime come together with crisp vodka and spicy ginger beer for a bright, refreshing cocktail with a subtle kick and a smooth, balanced finish.

AMALFI MANGO-RITA / \$13

Tropical and vibrant with mango, tequila, and your choice of tajin, salt, or sugar rim

PORTOFINO REFRESHER / \$13

Crisp and herbaceous with gin, fresh basil, citrus, pineapple, and tonic

PALERMO PASSION / \$13

Light, tropical, & refreshing with white rum, passion fruit, & lime

LA VIGNETA® IRISH COFFEE / \$12

The perfect Italian and Irish mash-up, just like Francesca & Bob! Bold coffee expertly blended with our Liberty Pole Bourbon Cream, straight from our cousin's distillery in Washington County. Lightly sweet but warm, smooth, and rooted in family tradition.

WELL SPIRITS & MIXERS — FROM \$5

PENNSYLVANIA PREFERRED DRAFTS

NEW TRAIL IPA / \$7

Hoppy and bold with citrus & pine notes

IC LIGHT / \$5

Crisp, clean, & easy drinking

YUENGLING / \$5

Classic amber lager with balanced malt & hops

Ask your server
about our rotating
taps

WINE FLIGHTS

THE BEST WAY TO EXPERIENCE LA VIGNETA

DISCOVERY FLIGHT

1 oz pours | \$11

A rotating selection designed to explore our Pennsylvania wine collection

OR

FOOD PAIRING FLIGHT

3 oz pours | \$25

Curated wines selected to pair perfectly with our menu

PRESET FLIGHT OPTIONS

CRISP, DRY

WHITES

Pinot Grigio
Chardonnay
Riesling
Vermentino

BOLD, DRY

REDS

Cabernet Sauvignon
Sangiovese
Calogero di Alia
Vino di Casa

BALANCED

BLENDS

Artisan Blush
Sangria del Mercato
Limonata
Blueberry

SWEET & EASY

DRINKING

Dolce Maria
Peachberry
Candied Pear
Apple Pie Amore

LA VIGNETA WINE COLLECTION

BOLD, DRIER WINES

VERMENTINO \$13 / \$38

All the rage right now- lemon, green apple, & sea spray characterize this wine, from grapes grown on the coast of Italy!

CALOGERO DI ALIA \$13 / \$38

Named for the patriarch of the DiPiazza family this dry wine has rich peppery notes and black currant

CABERNET SAUVIGNON \$15 / \$40

A full-bodied red wine known for its high tannins and fruit flavors of black currant and black cherry. Aged with oak, some detect notes of cedar, tobacco, and vanilla.

PINOT GRIGIO \$10 / \$34

Fresh, bright, and easy drinking with crisp citrus notes

RIESLING \$10 / \$34

Light fruit notes with a clean, slightly off-dry finish

CHARDONNAY \$9 / \$32

Smooth & dry with tropical fruit, citrus, & light oak flavors

SANGIOVESE \$13 / \$38

True to its Italian root, our version is dry & medium bodied with notes of cherry

MADISON ROSÉ \$10 / \$34

Named for the youngest wine maker in the family and just like her, this wine is bright and refreshing, with hints of raspberry

VINO DI CASA \$15 / \$40

A semi-dry blend with velvety mouth feel, ripe plum and black cherry notes, from grapes harvested in Italy

SMOOTH & BALANCED BLENDS

LIMONATA \$13 / \$38

Moscato infused with fresh lemons, peeled & squeezed right next door in our tank room.

ARTISAN BLUSH \$12 / \$36

Winner of the 2023 PA Wine & Spirits, Best in Show Award!
Balanced & velvety with ripe grape & strawberry flavors.

BIANCO DELZIOSO \$9 / \$32

Bright, white, & delicious! This wine has fresh green grape, ripe pear, and subtle floral aromas.

ROSSO DELIZIOSO \$10 / \$34

Simple, red, & delicious! This 2025 PA Wine & Spirits Best American Wine is a semi-sweet with notes of fresh grape & apple.

SANGRIA DEL MERCATO \$12 / \$36

Paying homage to our roots in local farmer's markets the "sangria of the market" is a dessert-style red blend which is bright, juicy & ends on a tropical fruit note.

BLUEBERRY AMORE \$13 / \$38

As the name implies, if you love blueberries you will no doubt love this semi-sweet red wine that has a tasty blueberry finish

CRANBERRY AMORE \$13 / \$38

For those who love cranberries, you will no doubt love this semi-sweet red wine that has a tart cranberry ending

SWEET AND EASY DRINKING WINES

MANGO AMORE \$12 / \$36

Tropical & vibrant with ripe mango sweetness,
2025 Pennsylvania Govern's Cup Award

DOLCE MARIA \$13 / \$38

Named after the matriarch of the DiPiazza family & just as sweet and smooth. Has sweet strawberry & mango notes

MOSCATO \$9 / \$32

Fresh notes of ripe peach & honeyed citrus

PEACHBERRY \$13 / \$38

Our most popular wine, has a juicy blackberry flavor, balanced with a sweet refreshing peach finish

CANDIED PEAR \$12 / \$36

Soft, sweet, ripe pear with floral aromatics

APPLE PIE AMORE \$15 / \$40

Warm spiced apple with cinnamon & vanilla,
great when served warm, available upon request

LA VIGNETA FAVORITES

DOLOMITE BOURBON SMASH | \$15

Warm, smooth, and slightly sweet with Liberty Pole Bourbon, maple, & fresh lemon

SWEET & EASY DRINKING FLIGHT | \$25

Dolce Maria, Peachberry, Candied Pear & Apple Pie Amore

COFFEE & TEAS

Espresso | \$4

Coffee, bottomless | \$3.25

Hot or Iced Tea | \$3.25

DOLCI

(DESSERT)

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. It's decadently moist, deeply indulgent, and perfect for sharing—if you're willing.

TIRAMISU | \$11

The family's favorite Italian indulgence, espresso-soaked ladyfingers, mascarpone cream, finished with cocoa—rich, light, not too sweet, with a nice espresso finish.

CHOCOLATE LAVA CAKE | \$13

A decadent chocolate cake with a flowing molten center, paired with silky vanilla gelato—rich and indulgent with a cool, sweet finish.

CHEESECAKE | \$10

Rich, velvety cheesecake topped with seasonal berries and whipped cream, finished with raspberry sauce.

VANILLA GELATO | \$8

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

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!

Ask your server about
our limited release
wines and wine to go