

## Antipasti/Starters

### Garlic Bread Bites | \$9

Warm, buttery bites of toasted bread tossed in our rich Dolce-Dolce Garlic Olive Oil, finished with Parmesan and fresh herbs. Served warm with a side of marinara—simple, craveable, and made to share.

### 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—simple, indulgent, and perfect for sharing, unless you don't want to!

### Brussel Sprouts al Balsamico\* | \$13

Crisp fried Brussels sprouts, artfully finished with savory bacon, shaved Parmesan, and a rich balsamic reduction. Crafted with our own Dolce-Dolce balsamic vinegar, a local favorite for its simple, bold, and rustic Italian flavors.

### Zucchini Fritti | \$13

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

## Insalate/Salads

### Strawberry & Mozzarella Salad \* \$12 | \$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 Chop 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—unmistakably local.

### All Hail Caesar \* \$8 | \$10

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

### House Salad \* \$9 | \$11

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

### Add Protein

- Chicken, grilled or fried | 6oz \$7
- Shaved Steak | 4oz \$8
- Jumbo Shrimp, grilled or fried | 3 for \$10
- Salmon | 6oz \$10

## Zuppa/Soup

### 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.

## Servito su Pane /Served on Bread

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

### 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—bold, brash, and so worth it.

### Tuscan Chicken Sandwich | \$18

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

### Chicken Parmesan Sandwich | \$17

Crispy chicken cutlet smothered in marinara, loaded with melted mozzarella and Parmesan, served on a garlic toasted roll—classic, done right, and impossible to put down.

### Classic House Burger | \$17

A juicy Angus burger with your choice of cheese and classic toppings—simple, delicious, and always a good choice.

### La Vigneta® Italian Beef & Provolone | \$17

Shaved steak stacked with sauteed onions and peppers, smothered in our house-made marinara and melted provolone on a toasted roll—juicy, savory, and unapologetically satisfying.

### Italian Hoagie | \$15

The Classic! Capicola, Mortadella, hard salami, and melted provolone cheese, topped with lettuce, tomato, and onion on a toasted hoagie roll, then finished with a generous amount of our Italian dressing. For some extra flavor, try it the family's favorite way and add pepperoncini!

## Pranzo/Entrees

### Salmon Piccata | \$27

Seared Faroe Island salmon with a classic lemon caper butter sauce, served with mushroom risotto, and grilled asparagus—a simple, bright, and elegant preparation.

### Chicken Marsala | \$26

Pan-seared chicken breast finished in a rich wine reduction with wild mushrooms and fresh herbs. Served with broccolini and fingerling potatoes. our Dolce-Dolce extra virgin olive oil—bold, bright, and balanced.

### Chicken Piccata | \$25

Lightly floured chicken breast sautéed and finished in a bright lemon butter sauce with capers. Served over linguine or seasonal vegetables.

### Calabrian Salmon | \$29

Inspired by Calabrian chilis this spicy salmon is served over mushroom risotto, roasted tomatoes, fresh herbs, and a touch of

## 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—sweet, savory, and irresistibly layered.

### The Wild Mushroom Bianco | \$20

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

### 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—simple, classic, and always satisfying.

### 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.



Lunch 11-4 Daily

Wednesday Happy Hour 5-7

Order Online For Pick Up

[www.LaVignetaWinery.com](http://www.LaVignetaWinery.com)

(Closed on Tuesdays)

Host your next business meeting in one of our 2 dining areas.

Boxed lunch program to be announced.

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