

Cena/Dinner

Starters

La Vigneta Charcuterie Board

Serves 2 for \$18, 4 for \$29

A fresh selection of imported meats & cheeses,
house made jam, olives & crackers

Whipped Ricotta 14

Grilled bread, roasted cherry tomatoes, balsamic reduction

Calamari & Shrimp Miso Frito 18

Lightly hand breaded, lemon aioli & marinara

Stuffed Banana Peppers 13

Italian sweet sausage, fontina, marinara

Zucchini Planks 12

House battered, lemon, tomato sauce

Meatballs Al Forno 14

Homemade Italian meatballs slowly baked with cheese blend,
pomodoro sauce

Artisanal Bread

Serves 2 for \$4, 4 for \$7

Lightly grilled bread, olive oil, balsamic, romano

Zuppe/Soup

Francesca's Onion 8 -coming soon

Caramelized onions, simmered in a beef broth, ciabatta croutons, cheese brulee

Pasta

Gemelli Pesto 16

Creamy basil sauce, roasted red peppers, sun dried tomatoes

Roman Rigatoni 17

Tossed with a vodka cream, basil chiffonade
add meatballs 7 or breaded chicken 8

Mafaldine Rimini 23

Slowly braised beef simmered in a ragu sauce

Add a side house or Caesar for 6

Add breaded chicken 8, shrimp 12, salmon 12

Scratch~Made Pizza

The Stallion 24

Variety of cured meats, red sauce, mozzarella, hot honey, aged balsamic

The White Pie 22

Alfredo, whipped ricotta, artichoke, pickled onions, Castelvetrano olives

The Funghi 23

Mushroom blend, peppered white sauce, basil & extra-virgin olive oil

The Margherita 21

Tomatoes, mozzarella, fresh basil, extra-virgin olive oil drizzle

Sides 7

Grilled garlic broccolini

Roasted asparagus

Glazed carrots

Red-skin mashed potatoes

Classic mascarpone risotto

Greens

House Salad 7

Mesculin, cherry tomato, cucumber, roasted red peppers, green olives, Chickpeas, oregano vinaigrette

Cabernet Poached Pear 14

Cabernet, pear, glazed walnuts, gorgon, blue cheese, cranberries, pepitas Balsamic vinaigrette

All Hail Caesar 14

Crisp romaine, house made crouton, shredded Parmesan, traditional Caesar dressing

Cutting Board

Angus Filet Mignon 40

8 Ounce seared, garlic broccolini, red skin mashed, house red-wine demi

Millionaire Burger 17

Grilled Angus, shaved lettuce, roasted tomatoes, frizzled onions, truffle aioli, hand cut fries

Grilled New York Strip Steak 42

14 Ounce hand-cut, classic mascarpone risotto, glazed carrots, mushroom bourbon cream

Pork “Chop” Milanese 26

Italian oven baked breaded cutlet, arugula, cherry tomatoes, olive oil, shaved Parmesan, citronette

Stacked Chicken 23

Sauteed chicken breast with portobello mushrooms, baby spinach, feta baked in an oven with sherry cream sauce and grilled asparagus

Seaside

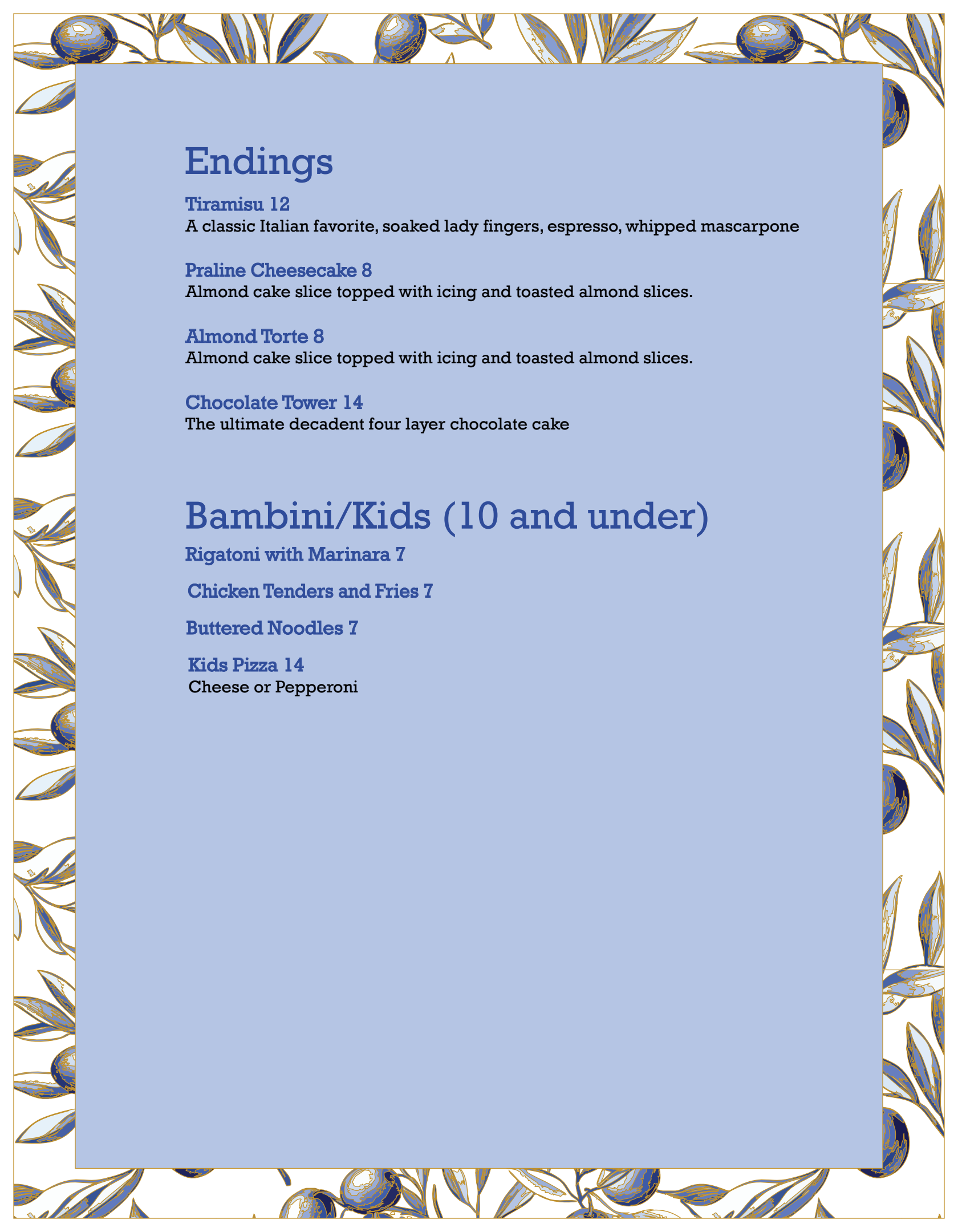
Faroe Island Salmon 25

Honey-garlic seared, grilled asparagus, red skin mashed

Pacific Halibut 28

Herb crusted, creamy Tuscan style cannelloni beans, roasted tomatoes confit, escarole

Add a side house or Caesar for 6



Endings

Tiramisu 12

A classic Italian favorite, soaked lady fingers, espresso, whipped mascarpone

Praline Cheesecake 8

Almond cake slice topped with icing and toasted almond slices.

Almond Torte 8

Almond cake slice topped with icing and toasted almond slices.

Chocolate Tower 14

The ultimate decadent four layer chocolate cake

Bambini/Kids (10 and under)

Rigatoni with Marinara 7

Chicken Tenders and Fries 7

Buttered Noodles 7

Kids Pizza 14

Cheese or Pepperoni