

EST 2016

# Monserate Vineyards & Winery

Authentic Italian Cuisine

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## Antipasto

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**Chef's Seasonal Charcuterie Board - 35**

Cured Meats - Imported Cheese - Grapes

**House Focaccia- 11 (v)**

Comes with Olive Oil

**Truffle fries - 12 (v)**

White Truffle - Garlic - Parmesan

**Fried Calamari - 19**

Spiced Marinara - Lemon

**Bruschetta - 18 (vg)**

Heirloom Tomato - Aged Balsamic

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## Pizza

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**Diavola - 19**

Spicy Salami - Calabrian Chili Peppers

**Margherita- 18 (v)**

Fresh Basil - Pomodoro - Mozzarella

**La Bianca - 21**

Gorgonzola Cheese - Arugula - Honey

**Prosciutto - 22**

Goat Cheese - Pomodoro - Arugula

**Chicken Pesto - 21**

Grilled Chicken - Cherry Tomato - Pesto

**Pizza con Potate - 19**

Gold Yukon - Rosemary - Bacon

**Truffled Mushroom Pizza - 23(v)**

Mushroom Fricasse - Truffle Mushroom Sauce

**Italian Sausage - 21**

Scallions - Olives - Mozzarella

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## Salads

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**Caprese - 18 (v, gf)**

Heirloom Tomato - Mozzarella - Basil - Olive

**Caesar - 14**

Crouton - Romaine - Aged Parmesan

**Goat Cheese and Beet - 17 (v, gf)**

Mixed Green - Goat Cheese - Beet

**Crisp Pear Salad - 18 (vg)**

Candied Walnut - Pomegranate Seed

**Wedge Salad - 19**

Blue Cheese - Bacon - Cherry Tomato

**Italian Salad - 21**

Salami - Olive - Peppers

**Add-ons:**

Salmon Filet - 12

Chicken Breast - 9

Shrimp - 7

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## Dessert

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Cannoli's - 9

Tiramisu - 11 (v)

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## Drinks

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Soft Drinks - 2

Water - 1

Sparkling Water - 3

Craft Beer Selection - 8

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*Food may contain nuts or other food allergens. Substitutions may occur due to supply changes. For parties over 6, a gratuity of 18% will be added. Split charge of \$4 upon request of shared items.*

*V- Vegetarian, VG- Vegan, GF- Gluten Free*