

# DEL VINO VINEYARDS

OUR PASSION IS THE CUSTOMER. OUR CRAFT IS THE WINE.

## PICCOLO MORSO

### SIGNATURE ARTISAN MEAT & CHEESE BOARD \*\*

CASH DISCOUNT \$59 | CC \$61.36  
imported cheeses, assorted Italian meats, grapes, fig jam, olives, caper berries & marcona almonds served with fresh Italian bread with a touch of extra virgin olive oil  
*suggested pairing: Grande or Ultimo*

### MARGHERITA PIZZA

CASH DISCOUNT \$19 | CC \$19.76  
personal pizza

roma tomatoes | mozzarella | fresh basil  
*suggested pairing: Suprema*

additional toppings

arugula | roasted red peppers | onions

CASH DISCOUNT \$2 each | CC \$2.08

crumbled sausage | fresh or shredded mozzarella

CASH DISCOUNT \$4 | CC \$4.16

prosciutto

CASH DISCOUNT \$5 | CC \$5.20

### CAULIFLOWER PIZZA \*

CASH DISCOUNT \$18 | CC \$18.72  
ricotta con latte, pesto sauce & mozzarella with a cauliflower crust

*suggested pairing: Alto*

Cauliflower Pizza Options:

#### TRUFFLE \*

CASH DISCOUNT \$22 | CC \$22.88

#### SAUSAGE & SPINACH \*

CASH DISCOUNT \$22 | CC \$22.88

#### SHRIMP SCAMPI \*

CASH DISCOUNT \$24 | CC \$24.96

#### CAPRESE \*

ricotta, heirloom tomato, oregano, stracciatella

CASH DISCOUNT \$27 | CC \$28.08

### MORTADELLA SANDWICH

CASH DISCOUNT \$27 | CC \$28.08

with stracciatella, tomato and arugula on focaccia served with roasted potatoes

*suggested pairing: Alto*

### DEL VINO SANDWICH

CASH DISCOUNT \$21 | CC \$21.84

pesto, prosciutto, arugula, roma tomatoes & fresh mozzarella on semolina finished with extra virgin olive oil served with a side of olives & truffle chips

*suggested pairing: Suprema or Ultimo*

### SHRIMP ALLA GALLIPOLI \*\*

CASH DISCOUNT \$28 | CC \$29.12

six shrimp with olive oil, lemon zest, parsley & a drizzle of breadcrumbs

*suggested pairing: Ventola or Alto*

### POLPETTE

CASH DISCOUNT \$18 | CC \$18.72

meatballs, ricotta cheese, melted mozzarella & tomato sauce

*suggested pairing: Suprema or Ultimo*

### IMPORTED CHEESE BOARD \*\*

CASH DISCOUNT \$59 | CC \$61.36

assortment of imported cheeses (creamy parmesan, manchego, pecorino tartufo, mascarpone & fontina), grapes, fig jam, dried apricots, dates & marcona almonds served with fresh Italian bread with a touch of extra virgin olive oil

*suggested pairing: Alto, Rosé or Ventola*

### TRUFFLE BURRATA \*

CASH DISCOUNT \$28 | CC \$29.12

spring mix salad with crystalized basil and walnuts in a truffle honey mustard vinaigrette

*suggested pairing: Suprema*

### ARTICHOKE FORMAGGIO \*\*

CASH DISCOUNT \$22 | CC \$22.88

grilled long-stem artichoke hearts, sautéed in garlic & oil, smothered in melted mozzarella cheese & sprinkled with homemade bread crumbs

*suggested pairing: Bobina or Alto*

### MOZZARELLA, TOMATO & BASIL \*

CASH DISCOUNT \$21 | CC \$21.84

freshly made mozzarella with roma tomatoes, basil & extra virgin olive oil served with toasted bread

*suggested pairing: Amore or Alto*

### CAESAR SALAD \*\*

CASH DISCOUNT \$21 | CC \$21.84

add chicken CASH DISCOUNT \$10 | CC \$10.40

or seared shrimp CASH DISCOUNT \$12 | CC \$12.48

crisp romaine & grated parmesan tossed with traditional caesar dressing served with a toasted crostini

*suggested pairing: Ventola*

### HUMMUS \*\*

CASH DISCOUNT \$21 | CC \$21.84

homemade hummus made with chickpea & cannellini beans, served with tomato, parsley, mint, red onions & olive medley with side of toasted pita

*suggested pairing: Alto*

### SPRING MIX SALAD

CASH DISCOUNT \$26 | CC \$27.04

with cherry tomatoes, red onions, and walnuts in a truffle honey mustard vinaigrette

*suggested pairing: Ventola*

### BAVARIAN PRETZEL

CASH DISCOUNT \$16 | CC \$16.64

served with three artisan dipping sauces: honey mustard, spicy brown mustard & mayo sriracha

*suggested pairing: Bobina or Amore*

### MARCONA ALMONDS \*

CASH DISCOUNT \$16 | CC \$16.64

the "Queen" of almonds blanched with sea salt

*suggested pairing: Alto*

### WARM OLIVES \*

CASH DISCOUNT \$12 | CC \$12.48

marinated olives medley (orange zest, rosemary & extra virgin olive oil) served at room temperature

*suggested pairing: Amore or Alto*

TO OUR VALUED CUSTOMERS  
The first price you see on the menu is the discounted cash price;  
the second price is the regular menu non cash credit card (CC)/debit card price.

SCAN CODE FOR  
SPECIALS MENU



SCAN ME

\* - Gluten Free  
\*\* - Gluten Free Option

Prior to ordering, please notify your wait staff of any allergies. Consuming raw or under cooked meat, fish, shellfish, or fresh eggs may increase your risk of food-borne illness, especially if you have certain medical conditions. Del Vino Vineyards does not assume liability for adverse reactions to foods consumed or items one may come into contact with while eating at our vineyard.

All dishes are made to order, are meant to be shared and brought to your table over the course of your stay.