

THE OLD WINERY

Lunch Menu

Starters & Salads

Add chicken to any salad for \$9

Soup du Jour	\$9
Antipasto Platter	\$27
Caesar Salad with Croutons & Bacon	\$15
Burrata Salad with Arugula, Cherry Tomatoes, Red Onion & Pesto Dressing	\$18
Arugula tossed with Beets, Crumbled Goat Cheese & Walnuts	\$16
Green Salad, Red Onion, Cherry Tomato, Cucumber, Pepperoncini & Balsamic Vinaigrette	\$13

Signature Pizza from our Wood Fired Oven

We use a four-cheese blend for all pizzas: parmesan / asiago / fontina / mozzarella

Gluten Free Crust available – Add \$4.75

House Red — Tomato sauce, Pepperoni & Cheese	\$18
Riesling — Basil pesto, Artichoke, Kalamata Olives, Sundried Tomatoes & Feta Cheese	\$25
Sauvignon Blanc — Parmesan oil, Fresh Garlic, Mushroom Medley, Spinach & Goat Cheese	\$21
Chardonnay Garlic — Béchamel, Roasted Chicken, Sautéed Mushrooms, Caramelized Onion & Truffle Oil	\$25
Pinot — Tomato Sauce, Bocconcini, Prosciutto Crudo, Truffle Oil & Arugula	\$26

Cabernet — Tomato sauce, Crumbled Chorizo Sausage, Pepperoni & Soppresata	\$26
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Gewurtz — House made Barbeque Sauce, Chicken, Bacon, Red Onion & Banana Peppers	\$25
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Panini Sandwiches

With a choice of side: soup, salad or potato chips

Chicken with cheese, caramelized mushrooms, onion and garlic aioli	\$19
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Four Cheese with mozzarella, fontina, parmesan and asiago	\$19
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Desserts

Lemon Ricotta Cheesecake with Strawberry Coulis	\$10
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Belgian Chocolate Crème Brulée	\$10
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Carrot Cake with Cream Cheese Icing	\$10
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Chocolate Truffle Cake	\$10
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Ice Cream	\$8
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Ask your Server about our Wine & Ice Wine Tastings

An 18% gratuity may be added to parties of 8 or more