

VINE Tasting Menu

\$59 per person

Paired with Wine \$99 per person

Minimum of 2 Guests

1st Course

Orrechiette Pasta

Fresh Pasta Tossed in Classic Pesto alla Genovese,
Parmesan Shavings



Castle Rock, Pinot Noir, CA

2nd Course

Bronzino Mediterranean Sea Bass

Shaved Zucchini & Oyster Mushrooms, Siciliano Pesto



Sonoma Cutrer Chardonnay, CA

Russian River Ranches

3rd Course

Grilled Filet Mignon

Haricot Vert & Whipped Potato, Topped with crispy
Shallots, Barolo Wine Sauce



Pepperwood Grove Cabernet, CA

4th Course

Warm Chocolate Cake

Molten Center, Vanilla Gelato



Sandemans Ruby Red Port

Appetizers

Roasted Tomato Soup

Goat Cheese Crostini
9

Colossal Crab Meat Cocktail

Served with Two Dipping Sauces
17

Fresh Burrata Mozzarella

Sliced Plum Tomatoes, Shaved Red Onion & Basil
Chiffonade, Herbed Red Wine Vinaigrette
13

Fried Calamari

Served with Lime Mouseline & Spicy Marinara
11

Shrimp Oreganata

Wilted Spinach, Roasted Garlic & Sautéed Mushrooms
15

Salads

Classic Caesar Salad

Chopped Romaine, Polenta Croutons, Shaved Parmesan
10

Baby Spinach Salad

Pistachio Crusted Goat Cheese & Poached Pears,
Sun-Dried Tomato Honey Dijon Vinaigrette
11

Tre Colore Salad

Arugula, Radicchio & Endive, Topped with Shaved
Parmesan, Balsamic Vinaigrette
11

Warm Brie Cheese Puff Pastry

Roasted Golden & Red Beet Salad
10

Boston Bibb Salad

Julienne Mango, Sliced Strawberries & Translucent Red
Onion, Champagne Vinaigrette
11

Pasta

Gondola

Four Cheese & Spinach Ravioli, Fresh Tomato Basil
App 11 Entree 21

Orrechiette Pasta

Fresh Pasta Tossed in Classic Pesto alla Genovese,
Parmesan Shavings
Entree 17

Bucatini Pasta Pomodoro

Sautéed Prosciutto & Onion, Plum Tomato & Basil
App 13 Entree 23

Rigatoni Bolognese

Vegetable & Meat Ragu, Vodka Pink Sauce
App 10 Entree 18

Vine Shellfish Bouillabaisse

Sautéed Shrimp, Jumbo Lump Crab Meat, Calamari,
Clams & PEI Mussels, Light Tomato Broth, Linguine,
Roasted Pepper Garlic Baguette
29

Entrées

Chicken Scarpariello

Chicken Breast, Fennel Sausage, Hot Cherry Peppers &
Diced Potatoes, Marsala Wine
21

Herb Roasted Chicken

Wild Mushroom Risotto & Sautéed Spinach, Fresh Herb
Demi Glace
25

Crispy Asian Duck Breast

Pan Fried Rice & Baby Bok Choy, Char Sui Sauce
31

Bronzino Mediterranean Sea Bass

Shaved Zucchini & Oyster Mushrooms, Siciliano Pesto
30

Mustard Seed Encrusted King Salmon

Citrus Risotto & Jumbo Green Grass Asparagus, Fresh
Tarragon Sauce
28

Pan Seared Rib Eye

Caramelized Onions & Roasted Rosemary Potato
Wedges, Gorgonzola Sauce on Side
35

Grilled Filet Mignon

Haricot Vert & Whipped Potato, Topped with crispy
Shallots, Barolo Wine Sauce
38

VINE SPECIALS

Appetizer

Grilled Calamari Salad

Baby Mache Greens, Spiced Balsamic Dressing
11

Maryland Lump Crab Cake

Celery Root Salad, Lime Caper Scallion Remoulade
14

Entrées

Sesame Seared Ahi Tuna

Soba Noodle & Spring Vegetables, Wasabi Sauce Side
33

Pan Seared Chilean Sea Bass

Over Broccoli Rabe & Fingerling Potatoes, Fresh Tomato
Citronette
33

Veal Porterhouse

Sweet Potato Hash & Jumbo Green Grass Asparagus,
Natural Jus
35

Sides - 7

Hot Cherry Peppers

Sautéed Spinach Aioli

Creamy Whipped Potato

Roasted Asparagus

Wild Mushroom Risotto