

Fall Bistro Menu

Zorvino
Vineyards

SHAREABLES

Veggies, Chips 'n Dip \$14

sweet potato, yuca & taro chips, fried pita chips, carrots, cucumbers & house made Tzatziki dip

Steak & Cheese Egg Rolls \$12

filled with prime rib, cheddar, onions & peppers with a chipotle dipping sauce

Giant Salted Pretzel \$12

with house made beer cheese & honey mustard

Crispy Hand Cut Parmesan Truffle Fries \$12

served with herb aioli & house-made cabernet ketchup

Fried Mozzarella Raviolis \$10

mozzarella, parmesan & ricotta cheeses blended with roasted garlic, served with house-made marinara & grated parmesan cheese

Sweet 'n Spicy Agave Chicken Wings \$12

plump & juicy oven roasted then fried crispy, served with a sweet chili sauce

Zorvino Charcuterie Board \$24

selection of imported meats, artisanal cheeses, jams & crostini *ask your server for details

SOUP & SALAD

Tuscan Ribollita Chicken Soup \$8

rich chicken broth, escarole, white bean, squash, shaved parmesan, toasted focaccia

Classic Caesar Salad \$12

fresh romaine, blistered cherry tomatoes, olives, creamy Caesar dressing, parmesan cheese & focaccia croutons

Autumn Salad \$14

crisp baby spinach, apples, cranberry Stilton cheese, caramelized pecans, red onions & pepitas finished with our house made Mapplez wine vinaigrette

Fall Harvest Bowl \$14

fresh baby greens, roasted butternut squash, brown rice, sliced almonds, sun-dried cherries finished with a sweet & savory honey dijon dressing

Add Grilled Chicken +\$6 Add Grilled Shrimp +\$8



THAT'S A HANDFUL

Bistro Burger \$16

a 6oz burger, bacon, cheddar, lettuce & tomato on a toasted brioche roll

Caesar Salad Wrap \$12

fresh romaine lettuce, Caesar dressing, croutons, parmesan cheese in a flour tortilla

add chicken +6 add grilled shrimp +7 GF Wrap +2

All sandwiches are served with house made chips and a pickle. Upgrade to truffle fries +\$5 or seasoned French fries +\$3 *add gluten-free bun \$2

Chicken Cutlet Parmesan \$16

breaded chicken breast, house made sauce & provolone served on a seeded scall roll

Roasted Turkey, Cranberry & Brie \$14

oven roasted apple cider brined turkey, cranberry brie spread and bibb lettuce served on a seeded scall roll

ARTISANAL FLATBREADS

Margherita Flatbread \$14

fresh mozzarella, house made sauce, cherry tomatoes, aged balsamic, fresh micro-basil

Falling Leaf \$16

apple-bacon-pepper jam, fresh sage, roasted butternut, red onion & mozzarella cheese

Servers Favorite \$15

each week a unique presentation of an employee creation

Gluten-free flatbread crust available for +\$3



DESSERT

Cheesecake of the Week \$12

layers of cake and cheesecake baked exclusively by Chickadee Bakery

Pumpkin Crisp \$12

light & sweet pumpkin in a graham cracker tart, oatmeal crumble & vanilla ice cream

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

Before placing your order, please inform your server if a person in your party has a food allergy