

MENU

Organic Quality, with an Italian Twist



APPETIZERS

► Caprese (14)

Sliced vine ripe tomatoes, fresh bocconcini cheese, micro basil, extra virgin olive oil, balsamic reduction

► Pane e Formaggio (10)

Toasted rosemary foccacia with roasted garlic butter and melted provolone & mozzarella cheese

► Winter Point Oyster(19)

Tomato horseradish mignonette,

Lamb Carpaccio (18)

Seared rare lamb, thinly sliced, topped with shaved Parmigiano cheese, capers berries, extra virgin olive oil

ARTISAN CHEESE PIZZAS

Carne Amore (22)

Tomato sauce, mozzarella, fresh bacon, Sliced ham, pepperoni, Italian sausage

Peppino (16)

Tomato Sauce, Mozzarella, Double Pepperoni

► Sicilian (19)

Tomato Sauce, Mozzarella, Italian Sausage, Fresh Bacon, Red Onions

Ancona (24)

Pesto Base, Mozzarella, Italian Roasted Chicken, Roasted Red Peppers, Mushrooms, Asiago Cheese

► Calabrese (19)

Tomato Sauce, Mozzarella, Hot Soppressata, Roasted Red Peppers, Sundried Tomatoes

► Neapolitan (17)

Tomato Sauce, Mozzarella, Anchovies, Caper Berries, Fresh Chopped Garlic, Oregano

Ingredients come courtesy of the restaurant's own Five Vines Farm



Gluten Free



Spicy



Vegetarian

ENTREES

Served with Baskets of bread that were baked in the wood oven

► **Chicken Scaloppini Limone (24)**

Served in a lemon garlic sauce with daily potatoes and seasonal vegetables

Mixed Seafood Platter (40)

Grilled lobster tail, black tiger shrimp, grilled octopus, with a preserved lemon aioli, turmeric Pearl Couscous, Peruvian peppers, sundried tomatoes

► **Vealalla Parmigiana (40)**

Panko breaded, baked with our homemade tomato basil sauce, bocconcini cheese served with penne pasta with crab claw meat alfredo sauce

Veal Sorrento (29)

Provimi veal scaloppini, prosciutto, bocconcini cheese braised in a tomato sauce with Spaghettoni pasta tossed in basil & parsley oil and garlic

Chicken alla Parmigiana (29)

Panko breaded, baked with our homemade tomato basil sauce, bocconcini cheese served with penne pasta with crab claw meat alfredo sauce

Salmon Fillet (25)

Ginger, maple, lime glazed accompanied with turmeric Pearl Couscous, Peruvian peppers, sundried tomatoes

► **Veal Marsala (29)**

Provimi veal scaloppini topped with sautéed mushrooms, cream and marsala wine Demi accompanied with daily potato and seasonal vegetables

► **Risotto Primavera (22)**

Wild mushrooms, sundried tomatoes, spinach, finished with Parmigiano cheese

Lasagna (20)

Layers of fresh pasta, slow braised meat sauce, provolone and mozzarella cheese and our tomato basil sauce

DESERT

Flourless Chocolate Cake (8)

Served with warm chocolate sauce

Maple Bourbon Crème Brulée (8)

A delicious Italian dessert

Tiramisu (8)

Traditional Italian dessert



FIVE VINES