



A PLACE WHERE FRIENDS GATHER,
RELAX, AND CELEBRATE

SMALL BITES

BALSAMIC & EVOO: Balsamic Vinegar, Extra Virgin Olive Oil with Fresh Herbs Served with French Bread 6 *Add Prosciutto +4*

ALMONDS*: Roasted Almonds, Sea Salt, Rosemary 8

OVEN-BAKED CHÈVRE*: Fresh Basil Pesto, Candied Sweet Peppers and Goat Cheese Served in a Bread Bowl 11

HUMMUS: Warm Pita, Olives, Cucumber, Feta, EVOO 12

OLIVES: Marinated Mediterranean Olives 9

SELECT ONE CHEESE Local Organic Honeycomb, Roasted Almonds, Served with French Bread 9

CHEESE & CHARCUTERIE

CHEESE PLATE*: 4 Curated Cheese Selections, Local Organic Honeycomb, Roasted Almonds, Served with French Bread 21

CHARCUTERIE PLATE: Chef's Rotating Selection of Cured Meats Served with Cornichons and Olives 19

CHEESE & CHARCUTERIE PLATE 38

SALADS

BRUSSELS AND KALE*: Shredded Brussels Sprouts, Parmigiano, Almonds, Lemon-Dijon-Shallot Dressing 12

HEIRLOOM BURRATA CAPRESE*: Pesto Vinaigrette, Balsamic Reduction, Arugula 13

Add A Protein +4 Each:

Crispy Prosciutto/Spanish Chorizo

DESSERTS

CHEFS HOME MADE S'MORE Dark Chocolate Pudding, Marshmallow, Graham Cracker, Salted Caramel 10

WARM BLACKBERRY COBLER Moosie's Vanilla Ice Cream, Puff Pastry and Cobbler Crumble 12

FLATBREADS

gluten-free crust +3

ARTICHOKE & PROSCIUTTO*: Pesto, Cheese Mix, Roasted Artichokes, Caramelized Onions, Feta 20

WILD MUSHROOM: Caramelized Sweet Onion, Hint of Thyme, Balsamic Reduction, Arugula, Cheese Mix 19

RATATOUILLE: Cheese Mix, Tomato and Roasted Pepper Sauce, Roasted Vegetables 20

MARGHERITA: Red Sauce, Cheese Mix, Garlic Roasted Tomatoes, Pesto 16

FIG & ITALIAN BLEU: Red Wine Poached Figs, Caramelized Onions, Gorgonzola Sauce, Bleu Cheese Crumbles, Honey 19

"THE DANDY": Red Sauce, Cheese Mix, Pepperoni, Crispy Prosciutto, Oregano 19

PERSONAL PITA FLATBREAD: Any Flatbread Version on Pita Bread 12

Add-Ons:

Pepperoni/Crispy Prosciutto +4 ea

Mushrooms/Artichokes/Goat Cheese/Feta +3 ea

TAPAS

CRAB CAKES:

Served on a Bed of Arugula with Remoulade 18

SOUP & SANDWICH Fire Roasted Tomato Bisque with a Cheddar Grilled Cheese 13

RATATOUILLE Traditional French Roasted Vegetables 13

WURSTS:

Bratwurst with Sauerkraut, Whole Grain Mustard

Italian with Roasted Peppers and Onion

Lamb Merguez with Hummus, Roasted Artichokes, Cornichons
1 for \$10 or 2 for \$15 or 3 for \$20

STUFFED PORTABELINI MUSHROOMS Bleu Cheese, Arugula, Housemade Breadcrumbs, & Balsamic Glaze 11

French Bread +1.25 Honey Comb +3

**Contains tree nut products. We are happy to offer gluten-free products; however, we do not operate a gluten-free kitchen.
Wines indicated with a ^ are our current monthly Wine Club Wines*

Dine-In, ToGo & Retail | Tues-Sat 12pm-9pm / Sun 12pm-8pm | Phone: 619-546-8466
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BY THE GLASS

WHITE	bottle	glass	half	RED	bottle	glass	half
SAUVIGNON BLANC Polz 2020, Südsteiermark, Austria	33	11	5.5	PINOT NOIR Land of Saints, 2021, San Luis Obispo, CA	34	12	6
CHARDONNAY Perraud 2019, Macon-Village, Burgundy, France	33	11	5.5	LACRIMA DI MORRO Collevala 2020, D'Alba, Marche, Italy	33	11	5.5
GRUNER VELTLINER Christina 2020, Carnuntum, Austria	35	12	6	TROLLINGER Aldinger 2018 "Alte Reben," Fellbach, Germany	34	12	6
VERDEJO Rey Santo 2020, Rueda, Spain	30	9	4.5	CHILLED RED BLEND Press Gang Cellars 2021, "Trash Fire," Santa Barbara Co., CA	43	13	7
FRÜHROTER VELTLINER Diwald, 2020, Wagram, Austria	30	9	4.5	CABERNET SAUVIGNON Royal Prince, 2019 Napa Valley, CA	53	17	8.5
VOSKEHAT [^] Zulal 2019, Vayots Dzor, Armenia	34	11	5.5	NEGROAMARO [^] Schola Sarmenti 2019, "Roccanora," Puglia, Italy	34	12	6
MOSCATO D'ASTI Tintero, 2019, Italy	28	8	4	SYRAH BLEND Stolpman 2019, "Para Maria" Santa Barbara Co. CA	34	12	6
ROTATING RESERVE WHITE Ask your Server for Details		15	7.5	TEMPRANILLO [^] PSI Dominio de Pingus 2019, Ribero del Duero, Spain	47	15	7.5
BUBBLY	bottle	glass	half	ROTATING RESERVE RED [^] Aleofane 2019, Saint Joseph, Rhone Valley, France	15	7.5	
BRUT ROSÉ Charles Bove NV, Cuvée Réservee, Touraine, France	32	12	6	BEER			ea
BRUT PROSECCO Sorgente, NV, Extra Dry, Friuli-Venezia Giulia, Italy	30	10	5	SOCIETE "The Harlot", Blonde Ale SAN DIEGO 12oz can			7
ROSÉ				MODERN TIMES Rotating Selection, SAN DIEGO 16oz can			7
COLLE STEFANO 2020, Rosa di Elena, Marche, Italy	29	9	4.5	ABNORMAL "Mocha Stout," SAN DIEGO 12 oz can			7
LA BASTIDE BLANCHE 2020, Bandol, France	40	14	7	HARLAND BREWING CO. "Japanese Lager", SAN DIEGO 16 oz can			7
NON-ALCOHOLIC			ea	DESSERT WINES			
TOPO CHICO Sparkling Mineral Water, Monterey, Mexico 12 oz			4	DURBAN , Muscat de Beaumes de Venise 375ml		bottle glass	28 7
CALLE TEPACHE Pineapple Sparkling Water, 12oz			4				

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