

## **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 and Fine Herbs 9

**OVEN-BAKED CHÈVRE\***: Candied Sweet Peppers, Goat Cheese Served in a Bread Bowl with Crostini **Choice of** Fresh Basil Pesto or Roasted Pepper Sauce *11* 

**RED HEIRLOOM POPCORN:** Choice of Togarashi Seasoning or Dried Herbs Infused EVO0 7

**OLIVES:** Marinated Mediterranean Olives 9

#### CHEESE & CHARCUTERIE (Served with French Bread)

**CHEESE BOARD\*:** 4 Curated Cheese Selections, Local Organic Honeycomb, Roasted Almonds *21* **Choice of:** 

### White Wine Board

Red Wine Board

Tomme, Goat, Spain Mellage, 3 Milks, Wisconsin Schellen Bell Cow, Switzerland OG Kristal Cow, Belgium Naked Goat *Goat, Spain* Mitica Sardo *Sheep, Sardegna* Coopers Hill *Cow, England* OG Kristal *Cow, Belgium* 

**CHEESE & CHARCUTERIE BOARD\*** 4 Curated Cheese Selections and 4 Curated Meats, Local Organic Honeycomb, Roasted Almonds, Olives, Pickles 38

## SALADS

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

**FALL FENEL SALAD\*:** Shaved Fennel, Heirloom Cherry Tomatoes, Toasted Walnuts, Goat Cheese, Spiced Apple *12* **Add-Ons:** 

Crispy Prosciutto/Italian Sausage +4 ea Cooked Shrimp +6

# DESSERTS

**CHEFS HOME MADE S'MORE\*:** Dark Chocolate Pudding, Marshmallow, Graham Cracker, Salted Caramel *12* 

**SPICED PUMPKIN BREAD PUDDING** Salted Caramel and Fresh Whipped Cream *12* 

## **FLATBREADS**

gluten-free crust +3

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

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

**RATATOUILLE:** Roasted Pepper Sauce, Cheese Mix, Tomato, Roasted Vegetables, Balsamic Glaze *20* 

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

**SUMMER PLUM\*:** Plum Jam, Brie Cheese, Fresh Santa Rosa Plums, Toasted Almonds, Balsamic Reduction *19* 

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

**PERSONAL PANINI:** Any Flatbread on Toasted Sourdough Bread *12* 

Add-Ons:

Pepperoni/Crispy Prosciutto/Italian Sausage/Brie Cheese +4 ea Mushrooms\*/Artichokes/Goat Cheese +3 ea ~ Cooked Shrimp +6

## TAPAS

**SALAD & SANDWICH\*:** Brussels and Baby Kale Salad with a Cheddar Grilled Cheese 11

RATATOUILLE: Traditional French Roasted Vegetables 13

#### WURSTS:

**Bratwurst** with Sauerkraut, Whole Grain Mustard **Italian** with Roasted Peppers, Marinara and Onion **Lamb Merguez** with Roasted Pepper Sauce, Roasted Artichokes, *1 for \$10 or 2 for \$15 or 3 for \$20* 

#### **ARTICHOKE ROASTED PEPPER DIP\*:**

Served with French Bread 11
Add Wild Mushroom +4

Parties of 6 or more will be1 check and will be charged an automatic 20% gratuity. \*Contains tree nut products or dairy. 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 @VILLAGEVINO FOLLOW US ON INSTAGRAM OR FACEBOOK FOR DAILY UPDATES



# WINES BY THE GLASS

WHITE	bottle	glass	half
GRÜNER VELTLINER Chrtistina 2021,		12	6
Carnuntum, Austria			
SAUVIGNON BLANC Domaine du Salvard	33	12	6
2022, Cheverny, Loire Valley, France			
MACABEO El Castero 2021, Aragón, Spain	30	11	55
VERDEJO ^ Malcaracter 2021, "Julia,"	33	11	5.5
Rueda, Spain			
RIESLING Wiley 2021, Wirz Vineyard,	31	11	5.5
Cienega Valley, Central Coast, CA			
CHARDONNAY Perraud 2021,	33	11	5.5
Macon Village, Burgundy, France			
MELON DE BOURGOGNE Lavie 2021,	38	13	6.5
Muscadet Sèvre-et-Maine Sur Lie, Loire, FR			

BUBBLY	bottle	glass	half
BRUT ROSÉ Mas de Daumas Gassac 2021,	35	13	6.5
Frizant, Languedoc, France			
BRUT Parés Baltà NV, Cava,	33	11	5.5
Penedes, Spain			
ROSÉ			
<b>DOMAINE DE DRAGON</b> 2022, Grand Cuveé	22	11	5.5
Côtes de Provence, France	55	11	5.5
FABIEN JOUVES 2021, À Tables !!!	38	13	6.5
Vin de France, Cahors, France			
DESSERT WINES			
MUSCAT DE BEAUMES-DE-VENISE	28		7

	-0			
Dom. Durban, Rhone Valley, France 375ml				NON-ALCOHOLIC
BANYULS Domaine la Tour Vieilles, 2020	37		12	SAN PELLEGRINO Mineral Water, Italy 500ml 4
"Rimage," Collioure, France 500ml				<b>CALLE TEPACHE</b> Pineapple Sparkling Water 12oz 4
MOSCATO D'ASTI Tintero 2021, Italy	28	9	4.5	CALLE I LI AGIL I meapple Sparking water 1202 +

RED	bottle	glass	half
PINOT NOIR Delmas 2019, Terroir Haute	39	14	7
Vallée, IGP, Franc			
<b>GRENACHE</b> Tribute to Grace 2020,	40	15	7.5
Central Coast, CA			
<b>ZWEIGELT</b> Stefan Bauer 2019,	32	11	5.5
Wagram, Austria			
GAGLIOPPO ^ Ippolito 2019, "Liber Pater,"	32	11	5.5
Calabria, Italy			
BORDEAUX BLEND Chateau de Janicon	35	12	6
2020, Graves, Bordeaux, France	10		
<b>GRENACHE BLEND</b> Domaine de Durban	40	15	7.5
2021, Gigondas, Rhone Valley, France		17	0 5
ROTATING RESERVE		17	8.5
BEER			
	ea _		
<b>ROTHAUS</b> "Tannenzäpfle," Pils	7		
Black Forest, Germany, 11.2 oz btl			
HARLAND BREWING CO. "Japanese	8		
Lager," San Diego 16 oz can			
EPPIG "Festbier," German Lager,	7		
Vista, CA 16 oz can			
BRASSERIE D'ACHOUFFE La Chouffe,	8		
Belgian Blonde Ale, Belgium, 11.2 oz btl			
WENDLANDT "Perro Del Mar," IPA	7		
Ensenada, Mexico 16 oz can			
THORN BREWING Rotating Selection	7		
San Diego 16 oz can			
<b>SOCIETY</b> "The Butcher" Stout, SD 12 oz can	7		
NON-ALCOHOLIC			

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