



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 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 EVOO 7

OLIVES: Marinated Mediterranean Olives 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

BAJA SALAD*: Roasted Corn, Fresh Peppers, Green Onion & Heirloom Cherry Tomatoes Marinated in a Cilantro Lime Dressing on a bed of Arugula with Queso Fresco Cheese and Avocado 14

Add +4: Crispy Prosciutto, Italian Sausage

DESSERTS

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

LEMON TARTLET: Pink Lemon, Raspberry Coulis, Touile Cookie Crust, Dusted with Powdered Sugar 13

FLATBREADS

gluten-free crust +3

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

WILD MUSHROOM*: Caramelized Sweet Onion, Cream 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

AUTUMN APPLE: Granny Smith Apple, Brie Cheese Toasted Walnuts, Honey, Sea Salt 19

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

PERSONAL PANINI: Any Flatbread on Toasted Sourdough Bread 12

Add-Ons:

Pepperoni/Crispy Prosciutto +4 ea

Mushrooms/Artichokes/Goat Cheese +3 ea

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*: 11

Add Wild Mushroom +4

curries of 6 or more 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

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BY THE GLASS

WHITE	bottle	glass	half	RED	bottle	glass	half
SAUVIGNON BLANC Polz 2021, Südsteiermark, Austria	33	11	5.5	SAPERAVI W97 Teliani Valley 2019, "Selection," Georgia	33	11	5.5
CHARDONNAY Perraud 2021, Macon-Village, Burgundy, France	33	11	5.5	GAMAY Domaine Les Gryphées 2020, Fleurie, Beaujolais, France	34	12	6
HONDARRIBI ZURRI Ameztoi Txakoli 2021,	33	11	5.5	MALBEC Ch. Haut-Monplaisir 2020, Cahors, France	32	11	5.5
VOSKEHAT^ Zulal 2019, Vayots Dzor, Armenia	34	11	5.5	LAGREIN ^ Erste + Neue 2020, Alto Adige, Italy	34	13	6.5
RIESLING Weegmüller 2020, Trocken, Pfalz, Germany <i>1liter</i>	43	12	6	CABERNET SAUVIGNON BLEND Nelms Road 2019, Washington	32	11	5.5
RIESLING Boeckle 2020, Midelberg Alsace, France	33	12	6	GRENACHE BLEND Domaine de Font Sainte 2020, Corbières, France	29	11	5.5
MOSCATO D'ASTI Tintero, 2021, Italy	28	9	4.5	PINOT NOIR Delmas 2019, Terroir Haute Vallée, IGP, France	39	14	7
FIANO Unico Zelo 2020, Australia	34	12	6	CROVINO Punta Crena 2020, "Cruvin," Liguria, Italy	43	14	7
ROTATING RESERVE WHITE		15	7.5	ROTATING RESERVE RED		15	7.5
BUBBLY	bottle	glass	half	BEER			ea
BRUT ROSÉ Filipa Pató NV, 3B Brut Rosé Nature, Portugal	32	12	6	SOCIETE "The Harlot", Blonde Ale SAN DIEGO 12oz can			7
SPARKLING Sommaravi NV, Prosecco, Conegliano Valdobbiadene, Italy	34	13	6.5	SOCIETE/MODERN TIMES Rotating Selection, SAN DIEGO 12oz can/16oz can			7
ROSÉ				MEINKLANG "Farmhouse Ale", Austria 16oz can			8
DOMAINE LES FOUQUES "Cuvée de L'Aubigue," 2021, Provence, France	32	11	5.5	ABNORMAL "Mocha Stout," SAN DIEGO 12 oz can			7
DESSERT WINES				HARLAND BREWING CO. "Japanese Lager", SAN DIGO 16 oz can			8
NON-ALCOHOLIC			ea	DESSERT WINES			
S. PELLEGRINO Sparkling Mineral Water, Italy 500ml			4		btl	3oz	
CALLE TEPACHE Pineapple Sparkling Water, 12oz			4	DURBAN , Muscat de Beaumes de Venise 375ml	28		7

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