



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*:** Rosemary Smoked, Sous Cloche 9
- OLIVES:** Mixed Varieties 9
- CHIPS AND DIP:** House Made Potato Chips, Caviar, Crème Fraiche, Chives 17
- ROASTED KABOCHA SQUASH HUMMUS*:**
Spicy Pepitas, Pomegranite Gems, Pumpkin Seed Oil, Black Pepper Pita Chips 15
- COUNTRY STYLE PATÉ*:** Traditional Paté de Champagne with Pepper Crust, Pickles, Mustard, Fresh Baguette 17
- BACON WRAPPED CHORIZO STUFFED DATES*:**
with Spicy Romesco Sauce, Cilantro Garnish 11
- CREAMY BAKED BRIE*:** Red Wine Cranberry Compote, Toasted Seeds & Pomegranate Gems, Fresh Orange Zest, Tart Apple Slices 17

SALADS

- BRUSSELS AND KALE*:** Shredded Brussels Sprouts, Black Kale, Pecorino, Almonds, Lemon-Dijon-Shallot Dressing 13
- WARM GOAT CHEESE*:** Mixed Field Greens, Ruby Radicchio, Sherry Vinaigrette, Anjou Pears, Toasted Hazelnuts, Chives, Toasted Crostini, Cana de Cabra Goat Cheese 15
- Add-Ons:**
Crispy Prosciutto +4 / Calabrese +4

DESSERTS

- MULLED BERRY CHEESECAKE*:** NY Style Cheesecake, Red Wine Cranberry Compote, Orange Zest 12
- GOOEY BROWNIE*:** Chocolate Chip Brownie, Vanilla Ice Cream, Peanut Brittle, Candied Walnut 12
- WARM STICKY TOFFEE PUDDING*:**
Medjool Date Cake Soaked in a Hot Buttered Rum Sauce, Toasted Pecans, Candied Sage 14

DECEMBER FEATURED SPECIAL

- CACIO E PEPE DEVEILED EGGS*:** Black Truffle, Pecorino, Cracked Black Pepper 14

FLATBREADS

gluten-free crust +4

- ARTICHOKE & PROSCIUTTO*:** Pesto, Cheese Blend, Roasted Artichokes, Caramelized Onions 21
- WOODLAND MUSHROOM*:** Parmesan Cream Sauce, Cheese Blend, Mushrooms, Caramelized Sweet Onions, Arugula, Balsamic Glaze 21
- MARGHERITA*:** Red Sauce, Cheese Blend, Sliced Roma Tomatoes, Fresh Basil 17
- "THE DANDY"*:** Red Sauce, Cheese Blend, Calabrese, Crispy Prosciutto 22
- FALL PEAR*:** Orange Cranberry Jam, Brie Cheese, Caramelized Onions, Bartlet Pear, Glazed Walnuts, Arugula and Balsamic Glaze 20

Add-Ons:

Crispy Prosciutto +4 / Calabrese +4
Mushrooms +3 / Artichokes +3

CHEESE & CHARCUTERIE

- CHEESE BOARD*:** 4 Curated Cheese Selections, Fig Jam, Assorted Fruit, Candied Walnuts, French Bread 25

Choice of:

White Wine Board

Tomme, Goat, Spain
Beehive Seahive Cow, Utah
Midnight Moon, Goat, CA
Petite Basque Sheep, France

Red Wine Board

Ewphoria Sheep, Holland
Pecorino, Sheep, IT
Tomme, Goat, Spain
Mimolette, Cow, FR

- CHEESE & CHARCUTERIE BOARD*:** 4 Curated Cheese Selections and 4 Curated Meats, Local Organic Honeycomb, Roasted Almonds, House Made Pickles, French Bread, Seasonal Fruit 39

Cheese

Petite Basque Sheep, France
Cana de Cabra Goat, Spain
Tomme, Goat, Spain
Mimolette, Cow, FR

Charcuterie

Applewood Salami
Mustard Seed Salami
Lomo Embuchado
Calabrese

Parties of 6 or more will be 1 check and may 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.*

Underlined Wines 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

