



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:** Blended Varieties 9
- OLIVE TAPENADE:** House Made Tapenade, Candied Orange Zest, Ciabatta Toast Points with Melted Cheese 14
- CHEESY BREAD\*:** Ciabatta, Pesto, Cheese Blend, Sundried Tomato and Harissa Aioli 10
- CHIPS AND DIP\*:** Sea Salt Potato Chips, Caviar, Crème Fraiche 17
- CILANTRO JALAPEÑO HUMMUS:**  
Apricot Jalapeño Compote, Garlic Herb Pita Chips 15
- LA POLPETTE** Ground Beef & Bacon, Tomato Sauce, Cheese Blend, Fresh Basil, Fresh Baguette 17
- COUNTRY STYLE PATÉ\*:** Traditional Paté de Champagne with Pepper Crust, Pickles, Mustard, Fresh Baguette 17
- BRUSCETTA:** Roma Tomato, Garlic, Basil, Balsamic 8

## SALADS

- BRUSSELS AND KALE\*:** Shredded Brussels Sprouts, Black Kale, Parmigiano, Almonds, Lemon-Dijon-Shallot Dressing 13
- SUMMER PLUM PANZANELLA\*:** Arugula, Blue Cheese Crumbles, Toasted Almonds, Ciabatta, Roasted Plums, Balsamic Dressing 15
- Add-Ons:**  
Crispy Prosciutto +4 / Pepperoni +4 / Petite Filet +4

## DESSERTS

- GOOEY BROWNIE\*:** Chocolate Chip Brownie, Crème Fraiche Gelato, Butterscotch Sauce, Candied Walnut 12

## FLATBREADS

*gluten-free crust +3*

- 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, Pepperoni, Crispy Prosciutto 22
- SUMMER PLUM\*:** Plum Jam, Santa Rosa Plum Slices, Brie Cheese, Toasted Almond, Drizzle Hot Honey 20
- STEAK FLATBREAD:** Parmesan Cream Sauce, Shoulder Filet, Blue Cheese Crumbles, Arugula, Pickled Red Onion, Parmigiano Reggiano, Balsamic Glaze 23

### Add-Ons:

Crispy Prosciutto +4 / Pepperoni +4 / Petite Filet +4  
Mushrooms +3 / Artichokes +3

## CHEESE & CHARCUTERIE

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

### Choice of:

#### White Wine Board

Tomme, Goat, Spain  
Brie Cow, France  
Midnight Moon, Goat, CA  
Red Cheshire, Cow, England

#### Red Wine Board

Ewphoria Sheep, Holland  
Pleasant Ridge, Cow, WI  
Tomme, Goat, Spain  
Applewood Cheddar, Cow, ENG

**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

Fontal Fontina Cow, Italy  
Ubricone Cow, Italy  
Tomme, Goat, Spain  
Gran Cacio, Sheep, Italy

### Charcuterie

Applewood Salami  
Finocchiona  
Lonzino Berkshire Pork  
Duck Prosciutto

*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.*

*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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WHITE	bottle	glass	half	RED	bottle	glass	half
<b>SAUVIGNON BLANC</b> Gérard Bigonneau 2022, Quincy, Loire Valley, FR	35	13	6.5	<b>PICPOUL CARBONIQUE</b> Groundwork 2023, Paso Robles, CA ( <b>Chilled Red</b> )	43	15	7.5
<b>GRÜNER VELTLINER</b> Bauer, Niederösterreich, Austria (Liter)	40	10	5	<b>PINOT NOIR</b> August West 2022, Santa Lucia Highlands, CA	39	15	7.5
<b>VERDEJO</b> Rey Santo 2023, Rueda, Spain	32	12	6	<b>GRENACHE</b> La Marea 2020, Central Coast, CA	37	14	7
<b>GRENACHE BLANC BLEND</b> Hammerling, 2022 "Point Break," San Benito, CA	34	13	6.5	<b>CABERNET FRANC BLEND</b> Johan 2021, Van Duzer Corridor, Willamette Vly, OR	35	13	6.5
<b>MELON DE BOURGOGNE</b> Johan 2021, Van Duzer Corridor, Willamette Vly, OR	35	13	6.5	<b>GRENACHE BLEND</b> Château Saint Cyrgues 2019, Costières de Nîmes, FR	33	13	6.5
<b>SCHEUREBE</b> Steinbock 2022, Trocken, Pfalz, Germany	35	13	6.5	<b>GAGLIOPPO</b> Ippolito 2019, "Liber Pater," Calabria, Italy	32	11	5.5
<b>CHARDONNAY</b> Maison Noir 2021, "Knock on Wood," Willamette Vly, OR	34	13	6.5	<b>CARIGNANE</b> Monte Rio Cellars 2021, "Jessies Grove," Lodi, CA	45	15	7.5
<b>ORANGE</b> Monte Rio Cellars 2023, "The Bench," Vermentino, Lodi, CA	39	14	7	<b>PLAVAC MALI</b> Saint Hills 2020, "Black," Dalmatia Coast, Croatia	35	14	7
<b>BUBBLY</b>	bottle	glass	half	<b>CABERNET BLEND</b> Maison Noir NV "Horseshoes and Handgrenades," Dundee, OR	40	15	7.5
<b>BRUT</b> Fleuraison, Blanc de Blanc, Vin Mousseux, Burgundy, FR	30	11	5.5	<b>ROTATING RESERVE RED</b> Domaine Joseph Voillot 2021, Vielles Vignes, Pommard, Red Burgundy, France	93	19	9.5
<b>BRUT ROSÉ</b> Filípa Pato, 3B, Bairrada, Portugal	35	12	6	<b>BEER</b>	<i>ea</i>		
<b>ROSÉ</b>				<b>ROTHAUS</b> "Tannenzäpfle," Pils Black Forest, Germany, 11.2 oz btl	7		
<b>LELIÈVRE</b> 2021, Gris de Toul, Côte de Toul, Nancy, France	35	13	6.5	<b>AUGUSTINER BRAEU MÜNCHEN</b> Edelstoff, Lager, Munich, Germany 11.2oz	7		
<b>DOMAINE TEMPIER</b> 2023, Bandol, FR	72	19	9.5	<b>ABNORMAL BREWING</b> "Weiss," Hefeweizen, San Diego 12 oz can	7		
<b>DESSERT WINES</b>				<b>WENDLANDT</b> "Perro Del Mar," IPA Ensenada, Mexico 16 oz can	7		
<b>MUSCAT DE BEAUMES-DE-VENISE</b> Dom. Durban, 2019, Rhone Valley, FR 375ml	28		7	<b>THORN BREWING</b> Rotating Selection San Diego 12 oz can	7		
<b>BANYULS</b> Domaine la Tour Vieilles, 2021 "Rimage," Collioure, France 500ml	37		13	<b>FORT POINT BEER CO.</b> "Westfalia," Red Ale, San Francisco 12 oz ca	7		
<b>MOSCATO D'ASTI</b> Tintero 2023, Italy	28	9	4.5				
<b>NON-ALCOHOLIC</b>							
<b>TOPO-CHICO</b> Mineral Water, Mexico 12oz			4				
<b>CALLE TEPACHE</b> Pineapple Sparkling Water 12oz			4				
<b>RECESS MOCKTAIL</b> Watermelon Mojito 12oz			6				

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