



ANTIPASTI

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| SOUP OF THE DAY11.95 | RHODE ISLAND CALAMARI19.95
HOME MADE MARINARA, CHIPOTLE AIOLI |
| HALF DOZEN OYSTERS (GF)20.95
MIGNONETTE, COCKTAIL SAUCE | ITALIAN LONG HOT PEPPERS(GF,V)14.95
GRANA PADANO CHEESE, GARLIC OLIVE OIL |
| FIOR DI LATTE CAPRESE(GF,V) 16.95
FRESH MOZZARELLA, BEEFSTEAK TOMATOES, ROASTED PEPPERS, OLIVE OIL, FRESH BASIL AGED BALSAMIC | CLAMS OREGANATA18.95
LITTLE NECK CLAMS BAKED WITH BREAD CRUMBS, MIXED HERBS, PARMIGIANO, WHITE WINE LEMON |
| IMPORTED BURRATA (GF, V) 17.95
ALMOND HERB PESTO, HEIRLOOM AND BEEFSTEAK TOMATOES | SPIEDINI ALLA ROMANA16.95
PAN FRIED MOZZARELLA IN EGG BATTER ITALIAN BREAD WITH CAPERS, WHITE WINE ANCHOVY SAUCE. |
| SHRIMP COCKTAIL (GF)18.95
WATERCRESS, COCKTAIL SAUCE, LEMON | STEAMED CLAMS(GF)18.95
GARLIC, WHITE WINE |
| TUNA TARTARE (GFA)19.95
#1 GRADE TUNA, GUACAMOLE, CUCUMBER, GINGER SOY SAUCE, WONTONS | MEATBALLS19.95
HOMEMADE VEAL & BEEF MEATBALLS, MARINARA, PARMIGIANO REGGIANO |
| FILET MIGNON CARPACCIO (GF)23.95
CAPERS, ARUGULA, LEMON AIOLI, GRANA PADANO CHEESE | GRILLED OCTOPUS (GFA)25.95
CRISPY POTATOES, KALAMATA AIOLI, ORANGE, CHIMICHURRI SAUCE |

INSALATA

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| CAESAR SALAD (GFA)14.95
ROMAINE, CROUTONS, HOMEMADE CAESAR DRESSING, GRANA PADANO CHEESE | PEAR SALAD (GF)14.95
MESCLUN GREENS, AVOCADO, WALNUTS, BLUE CHEESE, BERRY DRESSING |
| TRICOLORE SALAD (GF)14.95
ARUGULA, RADICCHIO, AND ENDIVE WITH GRANA PADANO CHEESE AND LEMON VINAIGRETTE | BEET SALAD (GF)14.95
GOLDEN & PURPLE BEETS, ARUGULA, FENNEL, ORANGE SEGMENTS, CRUMBLLED GOAT CHEESE, MAPLE DIJON VINAIGRETTE |

HOUSE-MADE PASTA

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| FOUR CHEESE PEAR FIOCCHI (V)26.95
WALNUTS, MANCHEGO CREAM SAUCE, ACETO BALSAMICO | SHORT RIB PAPPARDELLE31.95
FRESH PAPPARDELLE, LOCAL WILD MUSHROOMS PECORINO, CABERNET BRAISING SAUCE |
| SPICY RIGATONI VODKA (V)25.95
FRESH RIGATONI, HOME MADE MARINARA, CREAM, PARMIGIANO REGGIANO, CALABRIAN CHILIS | GNOCCHI BOLOGNESE31.95
TRADITIONAL BEEF AND VEAL RAGÙ WITH SHAVED GRANA PADANO |
| BUCATINI & WHITE CLAMS31.95
FRESH BUCATINI, EXTRA VIRGIN OLIVE OIL, THYME, GARLIC AND WHITE WINE | SPAGHETTI & MEATBALLS31.95
FRESH SPAGHETTI, HOMEMADE VEAL & BEEF MEATBALLS, MARINARA, PARMIGIANO REGGIANO |
| SEAFOOD MARECHIARA42.95
BLACK AND WHITE LINGUINI WITH SHRIMP, CLAMS, OCTOPUS, AND CALAMARI IN A LIGHT MARINARA SAUCE WITH GARLIC AND WHITE WINE | |

WWW.VINEANDOAKTAVERN.COM

FOR PARTIES OF 8 AND MORE 20% GRATUITY
WILL BE INCLUDED

GF- GLUTEN FREE
GFA - GLUTEN FREE AVAILABLE
V- VEGETARIAN



ENTREES

MEDITERRANEAN BRANZINO (GF)...43.95

FILETED WHOLE GRILLED SEA BASS, LEMON WHITE WINE, CAPERS, SUNDRIED TOMATOES, SAUTEED SPINACH AND WHIPPED POTATOES

TUNA STEAK CAJUN (GF).....41.95

#1 GRADE TUNA PAN-SEARED BLACKENED WITH SAUTEED SPINACH AND WHIPPED POTATOES

SCOTTISH SALMON (GF).....34.95

PARMIGIANO RISOTTO, ROASTED TOMATOES, MUSHROOM & ASPARAGUS

CHICKEN MILANESE.....31.95

CHICKEN BREAST LIGHTLY BREADED & SAUTEED, TOPPED WITH ARUGULA, TOMATOES, RED ONIONS, GRANA PADANO CHEESE, LEMON VINAIGRETTE

CHICKEN PARMIGIANA.....31.95

CHICKEN BREAST LIGHTLY BREADED & SAUTEED, HOMEMADE MARINARA, MOZZARELLA, SERVED WITH FRESH HOUSE MADE RIGATONI

CHICKEN MARTINI.....31.95

PARMIGIANO REGGIANO ENCRUSTED CHICKEN BREAST, ASPARAGUS AU GRATIN, WHIPPED POTATOES, WHITE WINE AND BUTTER

CHICKEN SAVOY.....31.95

CHICKEN ON THE BONE, PAN ROASTED WITH GARLIC, RED WINE VINEGAR, PARMIGIANO REGGIANO, FRESH HERBS, SAUTEED SPINACH AND WHIPPED POTATOES

BRAISED BEEF SHORT RIBS (GF).....41.95

CREAMY POLENTA, GLAZED BABY CARROTS, LOCAL WILD MUSHROOMS, CABERNET BRAISING SAUCE

VEAL MARSALA.....37.95

MILK-FED VEAL SAUTEED WITH WILD MUSHROOMS MARSALA BRAISING SAUCE, SPINACH AND WHIPPED POTATOES

VEAL PICCATA.....37.95

MILK-FED VEAL SAUTEED WITH CAPERS, SUNDRIED TOMATOES, LEMON WHITE WINE SAUCE, SPINACH AND WHIPPED POTATOES

VEAL CHOP MILANESE54.95

BONE-IN MILK-FED VEAL CHOP, LIGHTLY BREADED & SAUTEED, TOPPED WITH ARUGULA, TOMATOES, RED ONIONS, GRANA PADANO CHEESE, LEMON VINAIGRETTE

VEAL CHOP PARMIGIANA.....54.95

BONE-IN MILK-FED VEAL CHOP LIGHTLY BREADED & SAUTEED, HOMEMADE MARINARA, MOZZARELLA, SERVED WITH FRESH HOUSE MADE RIGATONI

STEAK & CHOPS

PRIME BURGER22.95

LETTUCE, TOMATO , ONIONS, TAVERN SAUCE, CHEDDAR CHEESE, HAND CUT FRIES

FILET MIGNON (GF).....54.95

GRILLED ASPARAGUS, WHIPPED POTATOES, BAROLO DEMI GLACE (8OZ)

PORK CHOP GIAMBOTTA (GF).....36.95

GOAT'S HORN PEPPERS, CHILI JUS, SAUTEED ONIONS, POTATOES (16OZ)

RIB EYE STEAK64.95

BROCCOLI RABE, CRISPY POTATOES, PEPPERCORN BRANDY SAUCE (16OZ)

VEAL RACK CHOP (GF).....64.95

MILK-FED VEAL CHOP, LONG HOT PEPPERS, MUSHROOMS, ONIONS, POTATOES, GARLIC, EXTRA VIRGIN OLIVE OIL

HANGER STEAK (GFA).....39.95

HAND CUT FRIES, PEPPERCORN BRANDY SAUCE

SIDES

CRISPY POTATOES.....9.95

SPINACH, GARLIC & OIL (GF).....9.95

WILD MUSHROOMS (GF).....9.95

CREAMY POLENTA (GF).....9.95

WHIPPED POTATOES (GF).....9.95

HAND CUT FRIES.....9.95

TRUFFLE PARMESAN FRIES.....10.95

BROCCOLI RABE, GARLIC & OIL (GF).....10.95

GRILLED ASPARAGUS (GF).....10.95

ASPARAGUS AU GRATIN10.95

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