

TABLE #:

Please have only 1 person from your group place order at the counter to reduce gathering & ensure your selected table stays reserved for your party.

Now providing bi-polar ionization technology throughout our entire facility...
neutralizing Covid-19 by more than 99.9%!

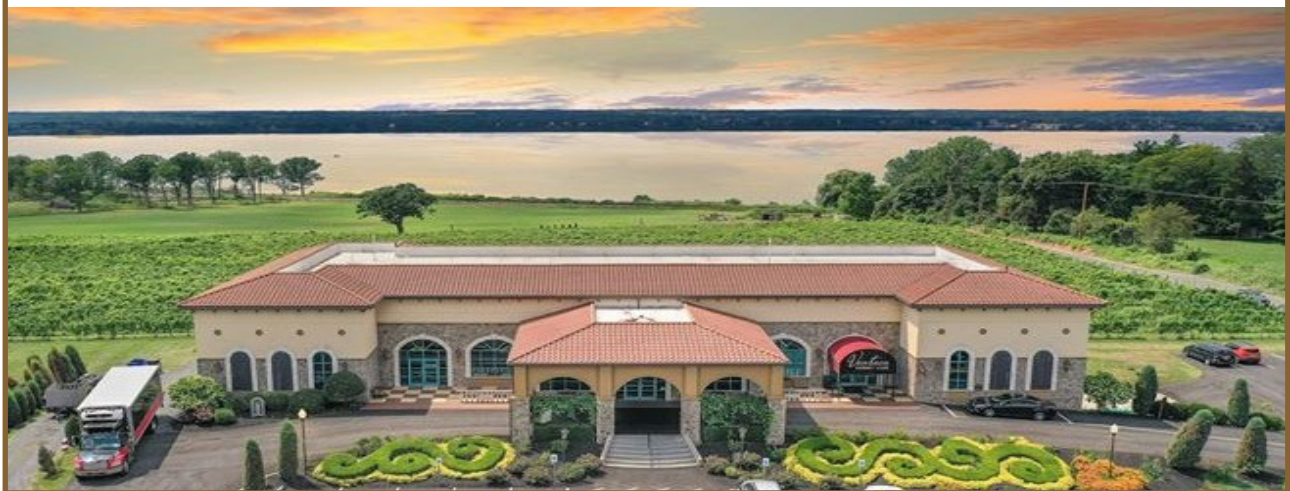
Welcome to...

Cafe
TOSCANA
AT VENTOSA VINEYARDS

How does this work?

- Choose your table (inside or out)
 - Mark your table's # above (**please notify us if you change tables**)
 - Mark items you'd like to order & quantity(ies)
 - 1 person from party places order at the counter & pays
 - Your food will be delivered to your table # given
- *If you need anything at all, just let our Cafe staff know

**Food allergies? Please let your server know. Gluten-free options available
18% service charge added to bill for parties of 15+**



Cafe TOSCANA

AT VENTOSA VINEYARDS

*We don't serve fast food, we serve hot, fresh food as fast as we can!
Cafe Toscana only offers counter service, not table service. After your food is delivered to
your table, if you need anything at all, just let our staff behind the counter know.*

— APPETIZERS —

— ESCAROLE & BEAN SOUP

A house specialty of fine chopped escarole and hand shaved Prosciutto di Parma with white beans

CUP: 5.50 BOWL: 7.25
PAIR WITH CHARDONNAY

— WARM BRIE

Warmed Brie with a raspberry coulis reduction served with toasted baguette slices

16.95
PAIR WITH VINO ROSSO

— CHEESY GARLIC BREAD

Grilled baguette topped with fresh garlic and a blend of 5 imported Italian cheeses

7.50
PAIR WITH SEMI-SWEET RIESLING

— CHEESE BOARD

Assorted locally produced cheese. Served with premium crackers, grapes, and Mediterranean olives

16.95
PAIR WITH VINO ROSSO

— SALADS —

— TUSCAN SALAD

Mixed Greens tossed with cherry tomatoes, artichoke hearts, red onion, cucumbers, roasted red peppers, finished with Romano cheese and our House-made white balsamic vinaigrette*

13.95
ADD GRILLED CHICKEN4.95
PAIR WITH VINO BIANCO

— VENTOSA SALAD

Mixed Greens tossed with cherry tomatoes, artichoke hearts, red onion, cucumbers, roasted red peppers finished with bleu cheese crumbles, and our House-made white balsamic vinaigrette*

14.45
ADD GRILLED CHICKEN4.95
PAIR WITH PINOT GRIS OR TOCAI FRIULANO

— SIDE SALAD

Mixed Greens tossed with cherry tomatoes, artichoke hearts, red onion, cucumbers, roasted red peppers, finished with Romano cheese and our House-made white balsamic vinaigrette*

7.95
PAIR WITH SEMI-DRY RIESLING

**Available Dressings: Ranch, Caesar, Raspberry Vinaigrette, & House-made White Balsamic Vinaigrette*

— SANDWICHES —

ALL SANDWICHES SERVED WITH CHIPS AND A DILL PICKLE. GLUTEN-FREE OPTIONS AVAILABLE +\$1

— TURKEY PANINO

Fresh cut turkey breast, fire roasted tomato aioli, fresh basil, caraway seeds and provolone cheese

14.95
PAIR WITH LEMBERGER

— VENTOSA DELUXE PANINO

Prosciutto di Parma, salami, capicola, roasted red peppers, and a blend of 5 imported Italian cheese, all drizzled with our House-made white balsamic vinaigrette

15.95
PAIR WITH CABERNET SAUVIGNON

— FRENCH DIP SANDWICH

House-shaved slow cooked sirloin, sautéed onions, provolone cheese, and served with au'jus. Horseradish mayonnaise available on request.

18.45
PAIR WITH VINO ROSSO

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WRAPS

ALL WRAPS ARE SERVED WITH CHIPS AND A DILL PICKLE

GRILLED CHICKEN WRAP

Grilled marinated chicken breast, fresh greens, roasted tomato aioli, cucumbers, artichoke hearts, roasted red peppers, tomatoes, red onion, drizzled with a balsamic glaze on a white garlic wrap

16.95

PAIR WITH PINOT GRIS OR TOCAI FRIULANO

VEGGIE WRAP

Fresh greens, roasted tomato aioli, cucumbers, artichoke hearts, roasted red peppers, red onion, tomatoes, a blend of 5 imported Italian cheeses, drizzled with a balsamic glaze on a white garlic wrap

13.95

PAIR WITH SEMI-DRY RIESLING

GRILLED CHICKEN CAESAR WRAP

A grilled marinated chicken breast, fresh greens 5 imported Italian cheeses, and Caesar dressing on a white garlic wrap

16.95

PAIR WITH LEMBERGER

ARTISAN PIZZA

GLUTEN-FREE OPTIONS AVAILABLE +\$1

TOSCANA

House-made marinara, 5 Italian cheese blend and fresh cut basil

14.95

PAIR WITH VINO ROSSO

CLASSICO

House-made marinara, 5 Italian cheeses, red onion, roasted red peppers and pepperoni

16.45

PAIR WITH LEMBERGER

GENOVESE

House-made pesto, red onion, roasted red peppers, House-made fresh mozzarella and roasted grape tomatoes

16.45

PAIR WITH DRY RIESLING

GARLIC

Escarole sautéed in extra virgin olive oil, garlic, and Marsala wine. 5 Italian cheese blend, Prosciutto di Parma, salami and capicola

17.45

PAIR WITH TOCAI FRIULANO

DELUXE

House-made marinara, 5 Italian cheese blend, Prosciutto di Parma, salami and capicola

17.45

PAIR WITH CABERNET SAUVIGNON

SEVERE FOOD ALLERGY? PLEASE LET YOUR SERVER KNOW! GLUTEN-FREE OPTIONS AVAILABLE (ADD \$1/ITEM)
20% SERVICE CHARGE ADDED TO BILL FOR PARTIES OF 8+

GET A FREE GLASS OF WINE!

Leave us a review, print it out, and bring it in to redeem your free glass. Good or bad, we want to hear from you!

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BEVERAGES

| | | | | | |
|--|---|--------------|---------------|---------------|------------|
| DRIER ↑ ↓ SWEETER ↑ ↓ LIGHTER BODY ↑ ↓ FULLER | White & Sparkling Wine | Glass | QTY | Bottle | QTY |
| | 2021 Dry Riesling: Persian lime & slate | \$9 | | \$24.45 | |
| | 2021 Vino Fizzante: bubbly, grapefruit zest, minerality | ----- | | \$22.95 | |
| | 2019 Pinot Gris: dry, crisp, refreshing | \$8 | | \$14.45 | |
| | 2021 Silver Chardonnay: bright, kumquat & Asian pear | \$10 | | \$26.95 | |
| | 2021 Oak-Aged Chardonnay: coconut & pineapple | \$11 | | \$29.95 | |
| | 2019 Tocai Friulano: lemongrass, dry pine & citrus | \$8 | | \$9.90 | |
| | Vino Bianco: bright & fruity | \$8 | | \$15.95 | |
| | 2020 Semi-Dry Riesling: honeysuckle & marmalade | \$9 | | \$23.95 | |
| | 2021 Semi-Sweet Riesling: ripe apple & peach | \$9 | | \$24.95 | |
| | 2021 Dolce Bianco: tropical fruits, dried banana | \$8 | | \$14.95 | |
| | Rose & Red Wine | Glass | QTY | Bottle | QTY |
| | Rosato: clean, fresh, cantaloupe & tea-like tannins | \$8 | | \$19.96 | |
| 2018 Pinot Noir: strawberries & creaminess | \$12 | | \$37.95 | | |
| 2018 Merlot: dark cherry, plum, & watermelon | \$12 | | \$38.95 | | |
| Vino Rosso 4: medium, versatile | \$9 | | \$22.95 | | |
| Saggio XII: dark fruit, smooth | \$13 | | \$43.45 | | |
| 2018 Cabernet Franc: dark cherry, plum & rhubarb | \$11 | | \$31.95 | | |
| 2017 Sangiovese: mulled spice, ripened cherry & clove | \$12 | | \$39.95 | | |
| 2019 Lemberger: bold and rustic, white pepper | \$11 | | \$31.95 | | |
| 2018 Cabernet Sauvignon: dried cherry and cranberry | \$12 | | \$39.95 | | |
| Bottled Beer | | | Bottle | QTY | |
| Labatt Blue | | | \$6.75 | | |
| Yuengling | | | \$6.75 | | |
| Sam Adams (Seasonal) | | | \$7.50 | | |
| Michelob Ultra | | | \$6.75 | | |
| Labatt Blue Non-alcoholic | | | \$6.75 | | |
| Mixed Drinks | | | Price | QTY | |
| Well Drinks | | | \$7 | | |
| Top Shelf | | | \$10 | | |
| Specialty Drink | | | \$12 | | |
| Additional Beverages | | | Price | QTY | |
| Fountain Soda | | | \$3.50 | | |
| Hot Tea | | | \$3.50 | | |
| Hot Cocoa | | | \$3.50 | | |
| Coffee (regular or decaf) | | | \$3.50 | | |
| Bottled Water | | | \$3.50 | | |
| Sparkling Flavored Water | | | \$2.95 | | |