

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

Welcome to



To help keep the Finger Lakes region open, we are practicing SOCIAL DISTANCING.

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**We are going above and beyond to keep our staff and customers healthy!**

Please join us by doing the following:

- Wear your facemask at all times, unless you are seated at your table.
- All tables are 6 ft apart - please do not move them without talking to a staff member first
- Please use hand sanitizer before and after you place your order and upon leaving
- We encourage the use of credit cards

Food Orders – on the menu:

- Please note the quantity of each item to order and your table number
- Please have one person from your group place the order at the counter
- Your food runner will deliver your meal
- Please return the dry-erase marker when you place your order





TABLE #:

Please note quantity next to each item & take to the counter to place order.

Please, only one or two members from your party at the counter.

**WE DON'T SERVE FAST FOOD, WE SERVE HOT & FRESH FOOD AS FAST AS WE CAN!**

## — APPETIZERS —

### — ESCAROLE & BEAN SOUP

A house specialty of fine chopped escarole and hand shaved prosciutto with white beans

CUP: 4.95 BOWL: 6.95

PAIR WITH CHARDONNAY

### — WARM BRIE

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

15.50

PAIR WITH VINO ROSSO

### — CHEESY GARLIC BREAD

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

6.50

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 homemade white balsamic vinaigrette\*

11.95

ADD GRILLED CHICKEN .....4.50

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 homemade white balsamic vinaigrette\*

12.95

ADD GRILLED CHICKEN .....4.50

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 homemade white balsamic vinaigrette\*

6.95

PAIR WITH SEMI-DRY RIESLING

\*Available Dressings: Ranch, Caesar, Raspberry Vinaigrette, & Homemade 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

13.45

PAIR WITH LEMBERGER

### — VENTOSA DELUXE PANINO

Prosciutto, salami, capicola, roasted red peppers, and a blend of five imported Italian cheese, all drizzled with our homemade white balsamic vinaigrette

14.45

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.

16.65

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 blood orange glaze, on a white garlic wrap

14.95

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 five imported Italian cheeses, drizzled with a blood orange glaze on a white garlic wrap

11.95

PAIR WITH SEMI-DRY RIESLING

### GRILL CHICKEN CAESAR WRAP

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

14.95

PAIR WITH LEMBERGER

## ARTISAN PIZZA

PIZZA AVAILABLE IN GRILLED OR CLASSIC CRUST (MOST POPULAR), TOPPED WITH OUR HOUSE-MADE SAUCE. GLUTEN-FREE OPTIONS AVAILABLE +\$1

### TOSCANA

Homemade marinara, five Italian cheese blend and fresh cut basil

13.45

PAIR WITH VINO ROSSO

### CLASSICO

Homemade marinara, five Italian cheeses, red onion, roasted red peppers and pepperoni

14.45

PAIR WITH LEMBERGER

### GENOVESE

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

14.45

PAIR WITH DRY RIESLING

### GARLIC

Escarole sautéed in extra virgin olive oil, garlic, and marsala wine. Five Italian cheese blend, prosciutto, salami and capicola

15.45

PAIR WITH TOCAI FRIULANO

### DELUXE

Homemade marinara, five Italian cheese blend, Prosciutto Di Parma, salami and capicola

15.45

PAIR WITH CABERNET SAUVIGNON

SEVERE FOOD ALLERGY? PLEASE LET YOUR SERVER KNOW!

GLUTEN-FREE OPTIONS AVAILABLE (ADD \$1 PER ITEM)

18% SERVICE CHARGE WILL BE ADDED TO BILL FOR PARTIES OF 15+

### 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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@VentosaVineyard



## BEVERAGES

DRIER ↑ SWEETER ↓	<b>White Wine</b>	<b>Glass</b>	<b>QTY</b>	<b>Bottle</b>	<b>QTY</b>
	2019 Dry Riesling: crisp, acidic, apricot & Meyer lemon	\$8		\$20.95	
	2019 Pinot Gris: dry, crisp, refreshing	\$7		\$12.95	
	2018 Silver Chardonnay: no oak, vanilla & pear	\$8		\$24.95	
	2019 Oak-Aged Chardonnay: smooth, lime & nutty oak	\$8		\$25.95	
	2017 Tocai Friulano: complex & earthy	\$7		\$9.95	
	2019 Semi-Dry Riesling: bright citrus, kiwi & pineapple	\$8		\$20.95	
	Vino Bianco: bright & fruity	\$7		\$14.95	
	2020 Semi-Sweet Riesling: honeydew, peach, apple	\$8		\$20.95	
Dolce Bianco: refreshingly sweet	\$7		\$13.95		
LIGHTER BODY ↑ FULLER ↓	<b>Rose &amp; Red Wine</b>	<b>Glass</b>	<b>QTY</b>	<b>Bottle</b>	<b>QTY</b>
	2018 Rosato: dry rosé, complex, subtle fruit	\$8		\$17.95	
	Vino Rosso: medium, versatile	\$8		\$17.95	
	2017 Cabernet Franc: dark berries, medium-bodied	\$9		\$26.95	
	2017 Pinot Noir: fuller-bodied, cherry, clove	\$8		\$31.95	
	Saggio XII: dark fruit, smooth	\$12		\$38.95	
	2017 Merlot/Syrah: bold, rustic	\$9		\$26.95	
	2017 Lemberger: smoky, spicy	\$9		\$26.95	
	2016 Sangiovese: robust, rustic & earthy	\$13		\$39.95	
	2016 Cabernet Sauvignon: lush berries, round tannins	\$12		\$32.95	
<b>Bottled Beer</b>				<b>Bottle</b>	<b>QTY</b>
Labatt Blue				\$6	
Yuengling				\$6	
Sam Adams (Seasonal)				\$7	
Michelob Ultra				\$6	
Labatt Blue Non-alcoholic				\$6	
<b>Mixed Drinks</b>				<b>Price</b>	<b>QTY</b>
Well Drinks				\$6	
Top Shelf				\$8.50	
Specialty Drink				\$9	
<b>Additional Beverages</b>				<b>Price</b>	<b>QTY</b>
Fountain Soda				\$3	
Hot Tea				\$3	
Hot Cocoa				\$3	
Coffee (regular or decaf)				\$3	
Bottled Water				\$3	