

VINUM



LUNCH

APPETIZERS

BURRATA

- Fresh mozzarella with a creamy center, sweet grape tomatoes oregano salad, truffle oil \$13 –

CAULIFLOWER GRATIN

- Cauliflower, spinach, eggs, gruyere, nutmeg, baked with Parmesan & bread crumb \$16 –

CLASSIC CARPACCIO

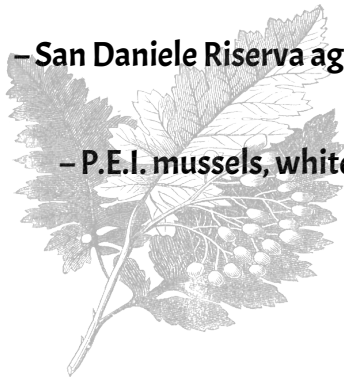
- Thinly sliced raw filet mignon, arugula, shaved Parmesan cheese, EVOO & lemon \$16 –

SAN DANIELE PROSCIUTTO & PARMIGIANO X2

- San Daniele Riserva aged 20 month's thinly sliced served with chunks of Parmigiano, crostini & olives \$20 –

POT OF MUSSELS X 2

- P.E.I. mussels, white wine, butter, shallots, red pepper flakes, fresh tarragon, crusty garlic bread \$18 –



SOUPS & SALADS

THE BLUES

- Bibb lettuce, crumbled blue cheese, walnuts, red wine poached pears, sweet dry fig balsamic dressing \$13 –

THE BEETS

- Roasted red & yellow beet salad, goat cheese, chia seeds, micro arugula, toasted almonds, lemon dressing \$13 –

RIBOLLITA

- Hearty pottage soup made with bread & vegetables: Lacinato kale, cannellini beans, spinach, Swiss chard, savoy cabbage and tomatoes (vegan-no oil) \$10 –

LEGUME SOUP

- A thick soup of a hearty mixture of 7 different types of legumes with spelt and barley (vegan-no oil) \$12 –

NONNA'S CHUNKY CHICKEN NOODLE SOUP

- Certified organic chicken, winter vegetables, egg noodles & herbs \$12 –

MEATBALL BAR

ITALIANO

- Traditional blend of meats, pecorino romano, tomato sauce, topped with fresh ricotta & basil \$14 –

LAMB

- Ground leg of lamb, white wine, lemon juice, garlic & rosemary sauce with mushroom polenta square \$14 –

VEAL MEATBALLS

- Ground veal, creamy wild mushroom and white truffle sauce \$15 –

SAUSAGE

- Ground sweet fennel sausage, sautéed with broccoli rabe, roasted peppers, tomato & shallots \$14 –

❧ PANINI ❧

THE CLASSIC

– Prosciutto fresh mozzarella, toasted tomato & basil \$16 –

THE CAPRESE

– Fresh mozzarella, slow roasted tomatoes, sicilian oregano, fresh basil & EVO \$15 –

POLLO

– Grilled chicken breast, sautéed broccoli rabe \$16 –

PANINI SERVED WITH MIX GREENS & ROASTED POTATOES



❧ PASTA ❧

RIGATONI BURRATA

– Fresh cherry tomatoes, burrata cheese, parmigiano, basil & oregano. \$18 –

FUSILLI PUTTANESCA

– Plum tomato sauce, castelvetro green olives & Gaeta black olives, Sicilian capers, smoked mozzarella \$18 –

THE TRUFFLE

– Purses of fresh pasta filled with a blend of cheeses in a creamy white truffle & mushroom sauce \$19 –

PAPPARDELLE SAUSAGE RAGU'

– Meat sauce of ground sweet sausage & dry porcini mushrooms \$19 –

OLD SCHOOL WHITE CLAM SAUCE

– Spaghetti, Baby clams, garlic, white wine, EVOO, parsley, red pepper flakes \$22 –

❧ LARGE PLATES ❧

Veggie

MOM'S EGGPLANT PARM

– Layers of fried eggplant, plum tomato sauce, fresh basil, mozzarella & Parmigiano cheese \$18 –

CHICKEN PAILLARD

– Grilled chicken breast, fresh herbs, mixed greens, balsamic, mozzarella pearls & shaved parmesan cheese \$19 –

ROASTED ORGANIC CHICKEN BREAST

– Marsala reduction, fingerling roasted potatoes, french string beans \$24 –

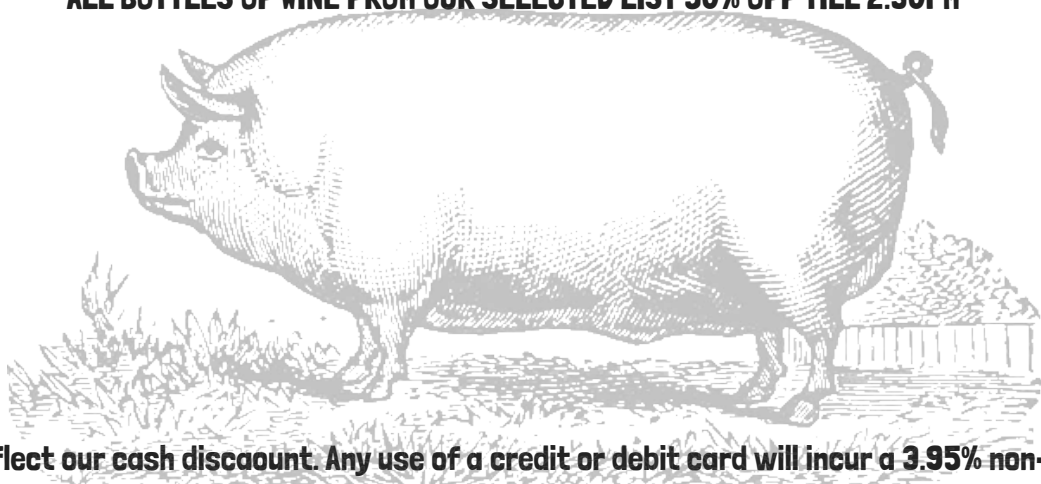
SHOEMAKERS CHICKEN & SAUSAGE

– Certified organic chicken on the bone, sweet fennel sausages, wine & lemon sauce, garlic, rosemary, peperoncini, sweet pappadew peppers anding with a splash of red wine vinegar \$24 –

COD FISH AREGANATA

– Pan roasted Atlantic wild caught cod fish, topped with basil pesto bread crumbs, lemon caper wine sauce, asparagus & fingerling roasted potatoes \$26 –

ALL BOTTLES OF WINE FROM OUR SELECTED LIST 50% OFF TILL 2:30PM



All of our prices reflect our cash discount. Any use of a credit or debit card will incur a 3.95% non-cash adjustment