

Vino Vino

We proudly serve artisan bread made from organic flour by Acme Bread Company. We will gladly serve water upon request...conserving water and following CA law!

🌿 Vegetarian

Appetizers

- Olives 🌿 castelvetrano, bosana, and Kalamata olives 5
Baguette & Dips 🌿 basil pesto and garlic balsamic olive oil 6
Bruschetta 🌿 tomato, onion, basil, pecorino romano on crostini 7
Perfetto Crostini 🌿 perfetto pecorino, hot red pepper jelly 6
Smoked Salmon Crostini with Cowgirl Creamery organic fromage blanc and basil pesto 8
Vino Vino Sampler chef selected cheese and meats, assorted crostini, olives, fresh fruit, bread, and seasonal spreads 25
- Edamame 🌿 with truffle salt 5
Burrata 🌿 Di Stefano's burrata alla panna, basil, crostini 8
Caprese 🌿 fior di latte fresh mozzarella, tomato, basil 8
Brie Fig Prosciutto Crostini with fig and walnut vinaigrette 8

Cheese & Charcuterie

- Cheese Plate 🌿 four cheeses 16
Meat Plate four meats 16
Cheese & Meat Plate two cheeses & two meats 18
- Cheese choices: Pecorino Romano, Creamy Blue, Mt Tam, Humboldt Fog, Perfetto Pecorino, Wookey Cheddar*
Meat choices: Prosciutto, Mortadella with pistachio, Smoked Pancetta, Spicy Capicola, Smoked Ham
All plates are served with fresh fruit, bread, and seasonal spreads.

Soup, Salads & Panini

🌿 Vegetarian option - we can make any salad and panini without meat but more vegetables. Please ask your server.

- Soup Lunch Special (11:30am - 2pm) your choice of half salad or half panini with soup of the day 9 (excludes Seared Ahi)
Soup of the Day ask your server for today's selections 6
Blue Cheese & Walnut Salad 🌿 fuji apple, red onion, maple walnuts, blue cheese, fig walnut vinaigrette 10 add grilled chicken 3
Chicken Caesar Salad heart of romaine, grilled chicken breast, croutons, pecorino romano 11
Asian Chicken Salad mandarin orange, almonds, sesame seeds, wonton crisps, soy ginger sesame vinaigrette 12
Strawberry Almond Chicken Salad strawberries, almonds, cranberries, fig walnut vinaigrette 13 add crumbled blue 1
Seared Ahi Salad sesame crusted sashimi grade ahi, cucumber, wonton crisps, wasabi vinaigrette, wasabi aioli 14
Grilled Truffle Cheese 🌿 Sottocenere - Italian cheese stubbed with black truffle slices- and mushroom on sliced sour loaf 10
Brie Fig Prosciutto Panini mixed greens, fig walnut vinaigrette, brie, prosciutto, and fig spread on lightly toasted sweet baguette 10
Ham & Brie Panini Fra' Mani's smoked ham, brie, mustard aioli on sour loaf 10
Smoked Salmon Panini fior di latte fresh mozzarella, smoked salmon, tomato, onion, pepperoncini, mixed greens, lightly toasted baguette 11
Chicken Pesto Panini grilled chicken breast, provolone, tomato, pesto, and mixed greens on herb slab 10.5
Caprese Prosciutto Panini fior di latte fresh mozzarella, tomato, basil, prosciutto, and pesto on herb slab 10.5
Italian Meat & Cheese Panini mortadella with pistachio, prosciutto, provolone, kalamata olives, pepperoncini on herb slab 11
Capicola & Romano Panini spicy capicola, mortadella with pistachio, pecorino romano, tomato, onion, greens, and pepperoncini on lightly toasted sliced sour loaf 10

Desserts & Sweet Panini

- Chocolate Truffle Cake rich chocolate truffle on buttery cocoa crust 8
Cheesecake rich whipped cream and buttery crust, with a hint of lemon 8
Tiramisu valrohna cocoa, mascarpone custard, ladyfingers with espresso, coffee liqueur, and marsala 8 (dine in only)
Crème Brulee crisp caramelized shell on french vanilla custard 7.5 (dine in only)
Salted Caramel Pot de Crème hint of scotch, fresh vanilla beans, maldon sea salt 7.5 (dine in only)
Nutella & PB Panini nutella, natural peanut butter, and honey on sour loaf 7 Add fresh strawberries 2

Soft Drinks

- San Pellegrino Sparkling Mineral Water 4
Iced Tea 3
San Pellegrino Sparkling Lemon / Orange 3
Coke/Diet Coke 2.5
Orange Juice 3

Beer

- Coors Light lager 4.5
Drakes Hefe hefeweizen 5.5
Bear Republic Racer 5 light IPA 5.5
21st Amendment Back in Black dark ale 5.5
- 21st Amendment Blood Orange IPA 5.5
New Belgium Citradelic Tangerine white IPA 5.5
Ballast Point Sculpin IPA 6.5
Red Branch Hard Raspberry hard cider 8.5
- Blue Moon white ale 5.5
Firestone Pivo hoppy pils 6
New Belgium Fat Tire amber 5.5
Golden State Cider hard cider 7

Ask your server about Vino

Vino gift certificates! www.vinovinobar.com

408.703.2333

Wines on Tap

All Varietals \$9/glass or \$28/500ml carafe (equivalent to approx. 3.5 glasses)

*Sauvignon Blanc ~ Page Mill Winery, Livermore
*Pinot Gris ~ J Vineyard, Russian River
*Gravitas ~ Bonny Doon, Santa Cruz (Semillon/Sauv Blanc/Orange Muscat)
*Chardonnay ~ Odonata, Santa Lucia Highlands
*Rosé Vin Gris ~ Bonny Doon, Santa Cruz

Customized Tap Flight 2oz of any 4 wines on tap 15

* Also available by the bottle. Take one to go \$10 off!

*Pinot Noir ~ Alfaro Family Vineyards, Santa Cruz
*Malbec ~ Odonata, Salinas Valley
*Sangiovese ~ Bottle Jack, Santa Clara Valley
*Cabernet Franc ~ DeRose, Hollister
*GSM ~ Vasco Urbano, Livermore (Grenache/Syrah/Mourvedre)
*Cabernet Sauvignon ~ Nottingham, Livermore
*The Statement ~ Nottingham, Livermore
(Cab Sauv/Petit Verdot/Merlot/Cab Franc)
*Negrette ~ Deroose, Hollister

Champagne by the glass 9 / Mimosa by the glass 8 / Mimosa package (a bottle of Champagne with a carafe of OJ) 33

Local Bottled Wines All Bottles to Go \$10 off

WHITES

Sauvignon Blanc~Windy Oaks, Santa Cruz A cool climate wine from the Remde vineyard, with complex floral aromas, crisp and refreshing with notable acidity. 31
Sauvignon Blanc ~Page Mill, Livermore Medium to bright acidity leads into a lean, complex finish of fresh fruit and classic Sauvignon Blanc aromas of lemon and spice. 32
Malvasia Bianca~ Brrichino, Santa Cruz Incredibly floral, with ripe lychee, jasmine, and elderflowers on the nose, the wine is refreshingly dry on the palate, with green apple, yellow plum, and ginger. A very pretty wine indeed. 31
Pinot Gris ~J Vineyards, Russian River Fresh bouquet of apricot & lemon with crisp acidity enhancing the flavors of orange peel & kiwi fruit. 34
Albarino ~Quinta Cruz Winery, Santa Cruz Mountains Wonderfully minerally, crisp, and aromatic. The thick skins of this grape result in a wine that has a lot of fruit and flower esters in both the taste and aroma. The aromatic and flavor components include white peach, citrus peel and almond. 35
White Blend ~Gravitas, Bonny Doon, Santa Cruz This white bordeaux style blend is soft, round, and approachable with notes of fig and melon from the Semillon. Grapefruit and some minerality from the Sauvignon Blanc, and finished with citrus from the touch of Orange Muscat. 31
Muscato ~Bonny Doon, Santa Cruz Lavender, immediately followed by a cross of semi sweet grapefruit, tangerine, and melon, with the slightest trace of honey. 33
Gewurztraminer~ Storrs Winery, Santa Cruz Pronounced GER.. WITS..STA..MEAN..ER. This highly aromatic wine displays grapefruit, pineapple, peach, and apricot along with a slight evanescent tingle towards the end of the platelet. Fans of dry Muscato and Riesling rejoice! 32
Riesling ~Odonata, Santa Lucia Highlands Dry Riesling with crisp minerality followed by notes of nectarine and fresh apricot and an elegant finish. 32
Chardonnay ~DeRose, Hollister A nose of pineapple, flint and light toast followed by tropical fruit flavors and a touch of butter. 34
Chardonnay ~ Odonata, Santa Lucia Highlands Intensely crisp tropical fruit notes. This style of stainless steel Chardonnay combines crispness with a rich creamy finish, making this a wonderfully round wine! 34
Chardonnay ~Savannah Chanelle, Santa Lucia Highlands Dry unoaked Chard w/ crisp citrus nose, juicy, almost creamy palate w/ crisp acidity shining through. 34
Chardonnay ~Hallcrest, Santa Cruz Unfiltered with toasted oak, vanilla, Bartlett pears, honey and oatmeal. 41
Chardonnay ~Beauregard, Santa Cruz French oak aged, rich texture with layers of candied lemon, pineapple, lime blossoms, and exotic spices. 47

REDS

Rosé ~Vin Gris, Bonny Doon, Santa Cruz A quintessential Rhone style Rosé. Notes of rose hips, cotton candy, citrus rind, with a smooth body and elegant structure. 34
Pinot Noir ~Alfaro, Santa Cruz Aromas of raspberry, spice and vanilla, bold ripe cherry flavors with well-integrated tannins and refreshing acidity. 37
Pinot Noir ~Savannah Chanelle, Santa Cruz Black cherry fruit, overtones of red currants and stone fruits with a hint of subtle oak spice. 38
Pinot Noir ~Hallcrest, Santa Cruz Blood orange and violet notes, strawberry jam and oak spice, with bright acidity and minerality. 40
Pinot Noir ~Sarabs Vineyard, Santa Clara Valley 92 pts. Wine Enthusiast. Estate grown wine with lush fruit and herbs along with spicy strawberry pie in a glass. Underlying savory current of olive, mushroom, earth, and soy sauce. A touch of vanilla bean and spice from the barrels. 38
Pinot Noir~ Testarossa Winery, Santa Lucia Highlands Made in Los Gatos! Deep red color. Hints of pomegranate, orange blossoms, red cherry, and vanilla bean. Flavors of cherry, pomegranate, and citrus persist deep into the palate. Very expansive mouth-feel with vibrant acidity and lush tannins. 62
Malbec ~Odonata Winery, Salinas Very pretty fruit driven nose with loads of spice. The mouth is dense, soft tannins, and blue purple fruit. Ending with a lengthy silky finish that just keeps going. Excellent for Malbec lovers! 42
Sangiovese ~Bottle Jack, Santa Clara Valley Subtle spice up front with notes of jammy raspberries and cherry, ending with easy tannins and a clear finish. 38
Red Blend ~A Proper Claret, Bonny Doon, SC A lean, nor overly extracted, nor overly oaked red blend. The wine features smooth and soft black berries and dark cherry, follow by subtle smoke and a nice balance of body and tartness. 33
Red Blend~Mercury Rising, Cinnabar Winery, Saratoga Voted Best Bordeaux Blend, SF Chronicle 2017 Wine Competition. A tribute to the art of red wine blending and a name that stems from the chemical makeup of the mineral Cinnabar. A Bordeaux-style red Cuvée with Spiced Plum, Toasted Oak, and Blackberry Preserves. 34
Red Blend ~Chupacabra, Travieso, Cupertino Great alternative to our GSM on tap. Pleasant nose of smoky caramel and blueberry. Notes of herbs and spice. It achieves a good balance due to the addition of Mourvèdre and also co-fermented Viognier. A local favorite! 36
Red Blend ~Alpha, Nottingham, Livermore A complex red showing big fruit, primarily raspberry, black cherry and plum. 37
Red Blend ~GSM, Vasco Urbano, Livermore Grenache, Syrah & Mourvedre. Mulling spices with strawberries and freshly baked cinnamon. 44
Red Blend ~Statement, Nottingham, Livermore An alluring Bordeaux style red blend made with fruit from the acclaimed Casa de Vinas Vineyards in Livermore Valley. Dark chocolate covered cherries and strawberries, streaks of bright red fruit and hints of herbal, olive, and coffee undertones. This wine definitely makes a Statement. 55
Merlot ~Martin Ranch, Santa Clara Valley Distinctively Santa Clara valley terroir, this Merlot hints of plum and blackberry, with a velvety vanilla middle. The finish is kissed with a hint of chocolate as you linger through your glass. 37
Merlot ~Big Dog, Milpitas Fruit from Santa Cruz Mountains and made in the hills of Milpitas. Ripe cherry, raspberry, blueberry, and a smooth chocolatey finish. Followed with layered notes of tobacco and earth. 46
Zinfandel ~Martin Ranch, Santa Clara Valley Jam on the nose, hints of black pepper, spice & black licorice, finishing with polished tannins. 35
Zinfandel ~DeRose, Hollister Dark berry fragrances followed by raspberry and black pepper flavors, all framed by ripe tannins and soft textures. 40
Zinfandel ~Bottle Jack, Santa Cruz Blueberry and blackberry jam with a shake of black pepper, herbs, and cinnamon. The grapes were harvested from dry farmed, self-rooted, head-trained vines in the Felton mountains. 39
Cabernet Franc~ DeRose, Hollister Aromas of cassis, tobacco and a hint of cinnamon. Its rich mouthfeel is complemented with notes of chocolate, vanilla and spice 40
Cabernet Sauvignon ~Martin Ranch, Santa Cruz Ripe cherry & plum flavors finish with soft balanced tannins. 39
Cabernet Sauvignon ~Nottingham, Livermore Ripe red fruit laced with blackberry, dark cherry, cedar, vanilla and other toasty oak attributes. 44
Cabernet Sauvignon ~Bella Montagna, San Francisco Bay Vino Vino co-owner's Cabernet (Santa Clara County) blended with Cabernet and a touch of Petite Syrah from a former Wente vineyard (Livermore). This Cabernet is medium-bodied with a touch of earthy spice. 44
Cabernet Sauvignon ~Hallcrest, Santa Cruz Soft, elegant tannins on entry with a velvety coating, mountain berry, strawberry jam, earthy tobacco leaf, and candied fruit. 44
Cabernet Sauvignon ~Ridge Vineyards, Santa Cruz 91 pts. Wine Spectator. This estate grown wine features a very deep purple color. Aromas of blackcurrant, cherries, clove spice, toasted oak, and cocoa. Ripe bramble fruit entry, medium-full body, supple tannins, and sweet oak; firm acid persists in a long finish. 70
Syrah ~Travieso, Cupertino Opens with aromas and flavors of purple fruits, fragrant violets, baking spice, white pepper, smoke, and even bacon fat. Limited production. 36
Petite Sirah ~Santa Cruz Mtn Vnyd, San Antonio Valley Wild berry fruit character with an earthy, smoky, peppery, spiciness. 35

SPARKLING & DESSERT WINES

Champagne ~Guglielmo, Morgan Hill Special Cuvee (blend) that is a crisp, slightly sweet yet dry champagne. 29 bottle or 9 by the glass/Mimosa package 33
Late Harvest ~Vinferno, Bonny Doon, Santa Cruz This Grenache Blanc Late Harvest features toasted Coconut, pineapple, pear and quince paste in the nose. Tastes of honey, caramelized sugar and a hint of crème brûlée. Very clean and long finish. 34 bottle or 10 by the glass
Port ~DeRose, Hollister Black cherry flavors complemented by walnut and a hint of chocolate. 43 bottle or 10 by the glass

We proudly support local wineries and vineyards of the Greater Bay Area!