







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**  castelvetroano, bosana, and Kalamata olives 7
- Baguette & Dips**  basil pesto and garlic balsamic olive oil 7
- Bruschetta**  tomato, onion, basil, pecorino romano on crostini 8
- Perfetto Crostini**  perfetto pecorino, hot red pepper jelly 8
- Smoked Salmon Crostini** with Cowgirl Creamery organic fromage blanc and basil pesto 9
- Vino Vino Sampler** chef selected cheese and meats, assorted crostini, olives, fresh fruit, bread, and seasonal spreads 26
- Edamame** with truffle salt 6
- Burrata**  Di Stefano's burrata alla panna, basil, crostini 9
- Caprese**  fior di latte fresh mozzarella, tomato, basil 9
- Brie Fig Prosciutto Crostini** with fig and walnut vinaigrette 9

Cheese & Charcuterie

- Cheese Plate**  4 cheeses 18
- Any individual cheese**  5
- Meat Plate** 4 meats 18
- Any individual meat** 5
- Cheese & Meat Plate** 2 cheeses & 2 meats 19



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 10 (excludes Seared Ahi)
- Soup of the Day** ask your server for today's selections 7
- Blue Cheese & Walnut Salad**  fuji apple, red onion, maple walnuts, blue cheese, fig walnut vinaigrette 11 add grilled chicken 3
- Chicken Caesar Salad** heart of romaine, grilled chicken breast, croutons, pecorino romano 12
- Asian Chicken Salad** mandarin orange, almonds, sesame seeds, wonton crisps, soy ginger sesame vinaigrette 13
- Strawberry Almond Chicken Salad** strawberries, almonds, cranberries, fig walnut vinaigrette 13 add crumbled blue 2
- Seared Ahi Salad** sesame crusted sashimi grade ahi, cucumber, wonton crisps, wasabi vinaigrette, wasabi aioli 15
- 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 11
- Ham & Brie Panini** Fra' Mani's smoked ham, brie, mustard aioli on sour loaf 11
- Smoked Salmon Panini** fior di latte fresh mozzarella, smoked salmon, tomato, onion, pepperoncini, mixed greens, lightly toasted baguette 13
- Chicken Pesto Panini** grilled chicken breast, provolone, tomato, pesto, and mixed greens on herb slab 11
- Caprese Prosciutto Panini** fior di latte fresh mozzarella, tomato, basil, prosciutto, and pesto on herb slab 11
- Capicola & Romano Panini** spicy capicola, mortadella with pistachio, pecorino, tomato, onion, greens, and pepperoncini on toasted sliced sour loaf 11
- Italian Meat & Cheese Panini** mortadella with pistachio, prosciutto, provolone, kalamata olives, pepperoncini on herb slab 12

Desserts & Sweet Panini

- Chocolate Truffle Cake** rich chocolate truffle on buttery cocoa crust 9
- Cheesecake** rich whipped cream and buttery crust, with a hint of lemon 9
- Tiramisu** valrohna cocoa, mascarpone custard, ladyfingers with espresso, coffee liqueur, and marsala 9 (dine in only)
- Nutella & PB Panini** nutella, natural peanut butter, and honey on sour loaf 8 Add fresh strawberries 2

Soft Drinks

- San Pellegrino Sparkling Mineral Water** 4.5
- San Pellegrino Sparkling Lemon / Orange** 3
- Coke/Diet Coke** 3
- Iced Tea** hint of mango 3
- Hot Tea** organic english breakfast, earl grey, or japanese sencha 3
- Orange Juice** 3
- Espresso** 3
- Americano** 3.5
- Cappuccino** 4
- Latte** 4.5
- extra espresso shot 1.5

Beer

- TAP: **Strike Brewing Santa Cruz Dot Blond** blond ale 7 glass / 18 pitcher
- TAP: **Strike Brewing 2 Seam IPA** IPA 7.5 glass / 20 pitcher
- Blue Moon** white ale 6
- 21st Amendment Watermelon Wheat** wheat ale 6
- New Belgium Citradelic Tangerine** white IPA 6
- 21st Amendment Blood Orange** IPA 6
- Scrumpy Santa Cruz Cider** hard cider 9
- Coors Light** lager 5
- Drakes Hefe** hefeweizen 6
- New Belgium Fat Tire** amber 6
- Bear Republic Racer 5** light IPA 6
- 21st Amendment Back in Black** black IPA 6
- Red Branch Hard Raspberry** hard cider 9

Ask your server about Vino Vino gift certificates!

www.vinovinobar.com

408.675.VINO

Wines on Tap Glass (5oz) / Carafe (500ml -equivalent to approx. 3.5 glasses)

- ***Sauvignon Blanc** ~ Page Mill Winery, Livermore Valley 8 / 23
- ***Pinot Gris** ~ J Vineyards, Russian River Valley 9 / 26
- ***Rosé Vin Gris** ~ Bonny Doon Vineyards, Santa Cruz Mtns 10 / 28
- ***Albarino** ~ Quinta Cruz Wines, Santa Cruz Mtns 10 / 28
- ***Chardonnay** ~ Odonata Wines, Santa Lucia Highlands 10 / 28

Wine Flights (2oz of any 4 wines on tap)

- White Wine Flight 14
- Red Wine Flight 17
- 2 of each (Red / White) 16

- ***Pinot Noir** ~ Alfaro Family Vineyards, Santa Cruz Mtns 11 / 31
- ***Sangria** ~ De La Costa Winery, Lodi 8 / 23
- ***GSM** ~ Vasco Urbano Wine Co., Livermore Valley 12 / 35
(Grenache/Syrah/Mourvedre)
- ***Cabernet Franc** ~ Derosé Winery, Hollister 11 / 33
- ***Cabernet Sauvignon** ~ Hallcrest Vineyards, Santa Cruz Mtns 13/39
- ***Mercury Rising** ~ Cinnabar Winery, Paso Robles Valley 10 / 28
- ***Zinfandel** ~ Derosé Winery, Hollister 11 / 33
- ***Petite Sirah** ~ Santa Cruz Mtn Vineyards, Santa Cruz Mtns 10 / 29

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

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 ~Martella, Monterey** Crisp pineapple and vanilla bean nose with subtle pear-like flavors in the mouth. 32
- 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. 30
- Malvasia Bianca~ Birichino, 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. 32
- Garnacha Blanca ~Bokisch Vineyards, Lodi** This wine has a delicate, light straw color and aromatics of Fuji apple, dried white nectarine, honeysuckle and tapioca. Round full flavors of honeydew melon, watermelon juice, and Bosc pear end with a touch of fresh tarragon. Aged in 14% new French oak. 35
- 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 Wines, Santa Cruz Mountains** Wonderfully mineral, 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. 36
- 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. 36
- Gewurztraminer ~Storrs, Santa Cruz** Pronounced GER..WUTS..TRA..MEN..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! 35
- 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. 35
- 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! 36
- Chardonnay~Calera, San Benito** Hibiscus, pineapple and citrus on the nose. Integrated and balanced with Fuji apple, lemon and a soft mouthfeel with a tarty personality. 38
- Chardonnay ~Nottingham, Arroyo Seco** Classically balanced Chard w/ aromatics & flavors of Asian Pear, citrus, lychee nut & banana chip. 40
- Chardonnay ~Hallcrest, Santa Cruz** Unfiltered with toasted oak, vanilla, Bartlett pears, honey and oatmeal. 49
- Chardonnay ~Beauregard, Santa Cruz** French oak aged, rich texture with layers of candied lemon, pineapple, lime blossoms, and exotic spices. 56

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. 36
- Sangria ~De La Costa Vineyards, Lodi** This red sangria is intensely flavored with cherry and berry flavors finishing with a dash of citrus and sweetness 30 (1 liter)
- Pinot Noir ~Alfaro, Santa Cruz** Aromas of raspberry, spice and vanilla, bold ripe cherry flavors with well-integrated tannins and refreshing acidity. 40
- Pinot Noir ~Savannah Chanelle, Santa Cruz** Black cherry fruit, overtones of red currants and stone fruits with a hint of subtle oak spice. 41
- Pinot Noir ~Hallcrest, Santa Cruz** Blood orange and violet notes, strawberry jam and oak spice, with bright acidity and minerality. 47
- Pinot Noir ~Sarahs 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 ~McHenry Estate, Santa Cruz** With a bright beginning and a warm finish, this wine is pleasing to drink on its own or with food. It has a bouquet of cherry, pomegranate, and the subtle earthiness familiar in McHenry wines 36
- 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! 45
- 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. 42
- Red Blend~The Lost Weekend, Beauregard, Santa Cruz** Sangiovese/Merlot. Sun ripened figs, baked cherry & graham cracker crust w/ vanilla & a crisp finish. 40
- Red Blend ~A Proper Claret, Bonny Doon, Santa Cruz** 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. 36
- Red Blend ~Mercury Rising, Cinnabar, 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. 36
- 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! 39
- Red Blend ~Alpha, Nottingham, Livermore** A complex red showing big fruit, primarily raspberry, black cherry and plum. 40
- Red Blend ~GSM, Vasco Urbano, Livermore** Grenache, Syrah & Mourvedre. Mulling spices with strawberries and freshly baked cinnamon. 46
- 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. 65
- Merlot ~Alfaro, Santa Cruz** Deep ruby color, black cherry, currants, mocha, mouth coating richness, spice and a beautiful balance of acidity and well integrated tannins. Aged for 18 months in 50% new French oak 37
- 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. 36
- 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 43
- Cabernet Sauvignon ~Martin Ranch, Santa Cruz** Ripe cherry & plum flavors finish with soft balanced tannins. 40
- Cabernet Sauvignon ~Nottingham, Livermore** Ripe red fruit laced with blackberry, dark cherry, cedar, vanilla and other toasty oak attributes. 46
- 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. 42
- Cabernet Sauvignon ~Hallcrest, Santa Cruz** Soft, elegant tannins on entry with a velvety coating, mountain berry, strawberry jam, earthy tobacco leaf, and candied fruit. 50
- 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. 39
- Zinfandel ~Martin Ranch, Santa Clara Valley** Jam on the nose, hints of black pepper, spice & black licorice, finishing with polished tannins. 38
- Zinfandel ~DeRose, Hollister** Dark berry fragrances followed by raspberry and black pepper flavors, all framed by ripe tannins and soft textures. 43
- 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. 44
- Petite Sirah ~Santa Cruz Mtn Vineyard, San Antonio Valley** Wild berry fruit character with an earthy, smoky, peppery, spiciness. 38

SPARKLING & DESSERT WINES

- Champagne ~Guglielmo, Morgan Hill** Special Cuvee (blend) that is a crisp, slightly sweet yet dry champagne. 28 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. 41 bottle or 11 by the glass (3oz)
- Port ~DeRose, Hollister** Black cherry flavors complemented by walnut and a hint of chocolate. 52 bottle or 14 by the glass (3oz)

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