

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

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)
Nutella & PB Panini nutella, natural peanut butter, and honey on sour loaf 7 Add fresh strawberries 2

Soft Drinks, Espresso & Teas

- San Pellegrino Sparkling Mineral Water 4
San Pellegrino Sparkling Lemon / Orange 3
Coke/Diet Coke 2.5
Iced Tea 3
Hot Tea organic english breakfast, earl grey, or japanese sencha 3
Orange Juice 3
Espresso 3
Americano 3
Cappuccino 4
Latte 4
extra espresso shot 1

Beer

- TAP: Firestone Pivo hoppy pils 6.5 glass / 17 pitcher
TAP: Ballast Point Sculpin IPA 7.5 glass / 20 pitcher
Coors Light lager 4.5
21st Amendment Watermelon watermelon wheat 5.5
Blue Moon white ale 5.5
Drake's Hefe hefeweizen 5.5
New Belgium Citradelic Tangerine white IPA 5.5
Bear Republic Racer 5 light IPA 5.5
New Belgium Fat Tire amber 5.5
21st Amendment Back in Black dark ale 5.5
Red Branch Hard Raspberry 8.5
Golden State Cider 7

Ask your server about Vino Vino gift certificates!

www.vinovinobar.com

408.675.VINO

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 ~ DeRose Winery, Hollister
- *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
- *Grenache ~ Vasco Urbano, Livermore
- *Sangiovese ~ Bottle Jack, Santa Clara Valley
- *The Lost Weekend ~ Beauregard, Santa Cruz (Sangiovese/Merlot)
- *GSM ~ Vasco Urbano, Livermore (Grenache/Syrah/Mourvedre)
- *Cabernet Sauvignon ~ Nottingham, Livermore
- *Alpha ~ Nottingham, Livermore
(Petit Syrah/Cab Sauv/Petit Verdot/Syrah/Merlot/Cab Franc)
- *Petite Sirah ~ Santa Cruz Mountain Vineyard, Santa Cruz

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 ~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
- Sauvignon Blanc ~Martella, Monterey Crisp pineapple and vanilla bean nose with subtle pear-like flavors in the mouth. 31
- Pinot Gris ~J Vineyards, Russian River Fresh bouquet of apricot & lemon with crisp acidity enhancing the flavors of orange peel & kiwi fruit. 34
- Grenache Blanc ~Santa Cruz Mtn Vnyd, Santa Cruz Flavors of peach, mandarin orange and tropical fruits, wrapped around a honeyed richness. 33
- Fiano ~Mann, Santa Clara Valley Pear & almond with a touch of honey and citrus. An Italian grape from the Avelino district in Italy. 32
- 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
- Riesling ~Mann, Santa Clara Valley A rich floral bouquet with apple flavors and a honey apricot finish. 28
- 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 ~Calera, San Benito Notes of hibiscus, pineapple and citrus on the nose. Integrated and balanced with Fuji apple, lemon and a soft, sensuous mouthfeel with a bright sweet-tart personality. 37
- Chardonnay ~Savannah Chanelle, Santa Lucia Dry unoaked Chard w/ crisp citrus nose, juicy, almost creamy palate w/ crisp acidity shining through. 34
- Chardonnay ~Nottingham, Arroyo Seco Classically balanced Chard w/ aromatics & flavors of Asian Pear, citrus, lychee nut & banana chip. 38
- 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 ~Coterie, Russian River Layers of cherry, plum, and spice, this blend from 2 Santa Lucia Pinot Noir vineyards is made in San Jose! 37
- 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 ~Sarah's Vineyard, Santa Lucia Highlands Fresh cherry, strawberry, and tobacco, with a hint of vanilla and baking spice. 41
- Grenache ~Vasco Urbano, Livermore Flavors and aromatics of strawberry and boysenberry preserves, rose petal, clove, black tea, and cherry cola. This wine is balanced with a firm tannic structure and vibrant acidity. 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. 38
- Red Blend ~Santa Cruz Skateboards, Martin Ranch, Santa Cruz Cabernet Sauvignon/Carignane/Merlot. Opens with big, dark tantalizing berries....slides into enticing hints of cherry and spice and finishes with subtle anise and medium tannins. 34
- Red Blend ~The Lost Weekend, Beauregard, SC Sangiovese/Merlot. Sun ripened figs, baked cherry & graham cracker crust, w/ vanilla & a crisp finish. 36
- Red Blend ~A Proper Claret, Bonny Doon, SC Cabernet Sauvignon/Petit Verdot/Tannat/Syrah/Merlot/Cabernet Franc/Petite Sirah. 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 ~Alpha, Nottingham, Livermore Petite Sirah/Cab Sav/Petit Verdot/Syrah/Merlot/Cab Franc. Fruit driven blend from different regions, harvested on different years. 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
- Cabernet Franc ~DeRose, Hollister Displays aromas of cassis, tobacco and a hint of cinnamon with notes of chocolate, vanilla and spice. 39
- 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, San Benito 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 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 leads to fig, mountain berry, strawberry jam, earthy tobacco leaf, blueberry tart, and candied fruit. 44
- 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!