

## ~Appetizers~

**Italian Nachos** 12 Full / 7 Half  
Mozzarella, Italian sausage, tomatoes, green bell peppers, black olives, banana peppers, and garlic parmesan cream sauce.

**Cheese and Meat Sampler** 13  
A variety of local meats from Sailer's Meats and fine cheeses including fresh white cheddar cheese curds from the Ellsworth Cooperative Creamery served with fresh fruit and grilled bread.

**Stuffed Mushrooms** 10  
Mushrooms stuffed with Italian sausage, roasted red pepper, cream cheese, herbs and spices.

**Dipping Duo** 8  
Luscious garlic parmesan cream sauce in one bowl, bright bruschetta topping in the other. Served with grilled bread.

**Grilled Shrimp Skewers** 9  
Six Italian marinated shrimp grilled to perfection. Garnished with a citrus salad.

**Brick Oven Bread Basket** 4  
First basket is on us! French baguette served with olive oil and asiago cheese.

## ~Salads~

**Chicken Caesar Salad** 16  
Romaine lettuce with a creamy caesar dressing, parmesan cheese, kalamata olives, red onion, cherry tomatoes, house made croutons and grilled chicken breast. *Wine Pairings: Chateau Ste Michelle Dry Riesling, Joel Gott Chardonnay*

**Antipasto Salad** 14  
Spinach tossed in Italian dressing and topped with olives, pepperoncini, salami, pepperoni, roasted red pepper, provolone, mozzarella and cherry tomatoes. *Wine Pairings: Chateau Ste Michelle Indian Wells Cabernet, Terrazas Malbec*

**Prosciutto Salad** 16  
Mixed greens with red onion, crispy prosciutto, fresh mozzarella and toasted pine nuts with a Balsamic vinaigrette. *Wine Pairings: Cavit Pinot Grigio*

**House Salad** 4  
Mixed greens with cucumber, tomato, red onion, carrot and choice of dressing.

*Dressing Choices: House, French, Ranch, Bleu Cheese, Italian, Raspberry Vinaigrette, or Caesar*

## ~Pizza~

*(Gluten free crust available upon request)*  
**14"** 25  
**10"** (includes house salad) 16

**That's Amore:** Italian sausage, pepperoni, green peppers and onions. *Wine Pairings: Menage-A-Trois Red, Peter Lehman Shiraz, H3 Merlot*

**Why Good:** Chicken, portabella mushrooms, onions, spinach, and garlic Parmesan cream sauce. *Wine Pairings: Cavit Pinot Grigio, Chateau Ste Michelle Indian Wells Chardonnay*

**Farmer's Market Pizza:** Italian sausage, onions, green peppers, mushrooms, and black olives. *Wine Pairings: H3 Les Cheveaux*

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## Build Your Own Pizza

Cheese only  
**14"** / 23 (each additional topping / 1)  
**10"** / 15 (each additional topping / .50)

### Toppings:

*Cheese Toppings:* Double Cheese, Cheddar Cheese

*Meat Toppings:* Italian Sausage, Pepperoni, Bacon, Chicken, Shrimp

*Veggie Toppings:* Tomatoes, Onions, Green Peppers, Mushrooms, Black Olives, Spinach, Banana Peppers

## ~Entrées~

(Gluten free pasta available upon request)  
Watch for our nightly chalk board specials!

### Shrimp Linguini 22

Sautéed shrimp in a garlic white wine butter sauce with fresh vegetables, and topped with parmesan cheese.

*Wine Pairings: Cupcake Sauvignon Blanc, Cavit Pinot Grigio, Joel Gott Chardonnay*

### Rotini Caprese 18

Rotini pasta with cherry tomatoes and fresh mozzarella topped with a basil chiffonade and drizzled with a balsamic reduction. *Wine Pairings: Picket Fence Pinot Noir*

### Chicken Fettuccini 19 Substitute Shrimp add 3

Grilled chicken breast and asparagus atop fettuccini pasta tossed in our parmesan cream sauce. *Wine Pairings: Clos Du Bois Chardonnay, Chateau Ste Michelle Dry Riesling*

### Artichoke and Olive Penne 20

Penne pasta tossed in a garlic butter sauce with artichokes, kalamata olives, tomatoes and herbs. Topped with prosciutto and parmesan cheese. *Wine Pairings: Chateau Ste Michelle Indian Wells Chardonnay, Picket Fence Chardonnay*

### Portabella Mushroom Ravioli 21

Tender ravioli with leeks, mushrooms, dried cherries and spinach in a vodka cream sauce, finished with white truffle oil. *Wine Pairings: Smoking Loon Syrah, H3 Lex Cheveaux*

### Spaghetti and Meatballs 19

Made with fresh pork and beef from local Sailer's Meats, covered with a sweet tomato sauce and topped with parmesan cheese. *Wine Pairings: Terrazas Malbec, Zen of Zin, Rush River Red*

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## ~Dessert~

### Turtle Ice Cream Cake 6

From our friends at Flat Pennies, two round ice cream cakes with caramel, fudge, pecans and whipped cream. (Available without pecans) *Wine Pairings: Terra D'Oro Moscato (No Bubbles), ChocoNoir (Think Liquid Cancy Bar!), Lost Creek Sunset*

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Vino in the Valley prides itself in supporting other local businesses. Cheese selections are from the Ellsworth Cooperative Creamery. Featured meats are from Sailer's Food Market & Meat Processing Inc. in Elmwood, Wisconsin. You'll love the coffee from Highland Hollow, also in Elmwood. Don't miss our dessert from Flat Pennies in Bay City, Wisconsin.

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*\*A gratuity of 18% will be added to groups of ten or more.  
Thank you for not smoking. Smoking is allowed near the campfires.*

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# Sunday Buffet

12:00 Noon to 6pm

Try all your favorite Vino offerings in a buffet style setting. Take your time and spend a leisurely day walking the grounds, enjoying a glass of wine, and simply enjoying your Sunday in the Valley.

19.00 for Adults • 14.00 for Adults 60 and over  
9.00 for Children 12 and under • 4 and under free



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