



Piccolini

RED WINE POLPETTE - 15

Red wine braised meatballs, homemade tomato sauce, shaved parmesan
🍷 Barbera

PARMESAN CRUSTED CHICKEN STRIPS - 14

Homemade tomato sauce, hand grated parmesan
🍷 Chardonnay

ROSEMARY PARMESAN TRUFFLE FRIES - 10

Hand-cut, garlic aioli, red wine Dijonnaise (V, Veg)
🍷 Traminette

ARANCINI - 12

Fried risotto balls stuffed with ham, mozzarella, parmesan, homemade tomato sauce
🍷 Rosato Bollicini

WOOD OVEN PITA - 6

Homemade pita bread, signature olive dipping oil (V, Veg, DF)
🍷 Cabernet Sauvignon

FRITTO MISTO - 14

Fried calamari, pepperoncini, artichokes, eggplant, roasted red peppers, homemade tomato sauce
🍷 Cabernet Franc

CALAMARI PUTTANESCA - 12

Fresh calamari, mussels, olives, tomato sauce, capers, shallots
🍷 Luca Forte

SHRIMP & ROASTED CORN PURÉE - 12

Sautéed shrimp over parmesan corn puree, blistered tomatoes, asparagus, crostini
🍷 Riesling

FRISELLE BRUSCHETTA - 8

Fresh tomatoes, red onion, olive oil, red wine vinegar, basil served on crusty, ring-shaped bread made in Calabria (Veg, V)
🍷 Sangiovese

SPICY CALABRIAN SAUSAGE - 12

Colored potatoes, red peppers, Tropea onions, Tropea onion jam
🍷 Teodoro Forte

CHICKEN MILANESE - 11

Parmesan crusted chicken strips, arugula, fresh lemon, shaved parm
🍷 Chardonnay

Salads

Grilled chicken - add \$5
Grilled shrimp - add \$6
Salmon - add \$8

ESTATE CAESAR - 10

Shaved parmesan, homemade red wine Caesar, croutons
🍷 Rosato Secco

INSALATA DI CASA - 12

Spring mix, gorgonzola, red onions, cucumbers, almonds, limoncello dressing (Veg, GF)
🍷 Traminette

SUMMER SALAD - 11

Spinach, walnuts, strawberries, snap peas, ricotta salata, honey basil vinaigrette (Veg, GF)
🍷 Riesling

Sandwiches & Bruschetta

Sub Rosemary Truffle Fries - Add \$3

CAPRESE BISTECCA BRUSCHETTA - 11

Thin sliced steak, arugula, fresh mozzarella, roasted tomatoes, balsamic glaze
🍷 Lorenzo Forte

CRABCAKE SLIDERS - 18

Tomato, garlic aioli, arugula, hand cut chips
🍷 Luca Forte

TUSCAN ROASTED VEGGIE - 11

Mushroom, zucchini, yellow squash, fontina, garlic aioli, hand cut chips (Veg)
🍷 Rosso Fresco

RED WINE GRILLED CHEESE - 11

Fontina, mozzarella, red wine glaze, hand cut chips (Veg)
🍷 Chambourcin Reserve

CHICKEN PARMESAN SANDWICH - 15

Parmesan chicken tenders, fresh sliced mozzarella, fresh tomato sauce, basil, hand-cut chips
🍷 Sangiovese

Boards

ANTIPASTI BOARD - 34

Selection of 3 imported Italian meats and 3 imported Italian cheeses, marinated olives, almonds, crackers, honeycomb, jam, grapes
🍷 Teodoro Forte

SUMMER BOARD - 22

Balsamic cherries, tomato, prosciutto wrapped cantaloupe, cucumber, fresh mozzarella, lemon chili ricotta, snap peas, crackers
🍷 Chambourcin Reserve

Pizza

12" wood-fired pizza
Sub Gluten Free Pizza - add \$5

CAPRESE- 14

Burst cherry tomatoes, mozzarella, basil, garlic oil, balsamic (Veg)
🍷 Chardonnay

FUNGHI- 10

Assortment of exotic mushrooms, homemade tomato sauce, mozzarella (Veg)
🍷 Chardonnay

THE LORENZO - 14

Homemade tomato sauce, prosciutto, arugula, shaved parm
🍷 Lorenzo Forte

THE LUCA - 12

Mozzarella, ricotta, garlic olive oil (Veg)
🍷 Luca Forte

MARGHERITA - 10

Homemade tomato sauce, fresh mozzarella, basil (Veg)
🍷 Sangiovese

ROASTED GRAPE - 11

Ricotta, mozzarella, rosemary, red wine glaze (Veg)
🍷 Chambourcin

CALABRESE - 15

Homemade tomato sauce, mozzarella, soppressata, sausage, kalamata olives, pepperoncini
🍷 Valentino

ITALIAN FARMER - 11

Homemade tomato sauce, mozzarella, mushrooms, zucchini, yellow squash, onion, roasted red peppers (Veg)
🍷 Barbera

PLAIN - 11

Homemade tomato sauce, mozzarella (Veg)
🍷 Sangiovese

BAMBINO - 8

Children's pizza made with homemade tomato sauce, mozzarella (Veg)

Homemade Pasta

Sub Gluten Free Pasta - add \$3
Grilled Chicken - add \$5
Grilled Shrimp - add \$6
Spicy Calabrian Sausage - add \$6

CASARECCE SUGO - 12

Short pasta, homemade tomato sauce, shaved parm (Veg,V)
🍷 Valentino

BURRATA BUCATINI - 16

Garlic, tomato, basil, white wine butter sauce (Veg)
🍷 Chardonnay

ROMANO CHEESE RAVIOLI - 14

Homemade tomato sauce, shaved parm (Veg)
🍷 Luca Forte

MEZZE RIGATONI - 14

Squash blossoms, burst tomatoes, zucchini cream sauce (Veg)
🍷 Luca Forte

GENOVESE TAGLIATELLE - 12

Pesto, purple potato, Italian green beans (Veg)
🍷 Estate Pinot Grigio

FRUTTI DI MARE - 16

Busiate pasta, shrimp, mussels, calamari, spicy n' duja, homemade tomato sauce, basil
🍷 Sangiovese

Cafe Bar

Order iced or hot, various syrup flavors available. Sub Dairy Free - \$.50

COFFEE - 2

ESPRESSO - 3

LATTE - 4

Caramel, hazelnut, vanilla

CAPPUCCINO - 4

Caramel, hazelnut, vanilla

WHITE CHOCOLATE BLUEBERRY CAPPUCCINO -5

RASPBERRY HIBISCUS LATTE -5

CAFÉ CON PANNA - 4

Single shot of espresso topped with whipped cream

ITALIAN COFFEE - 6

Coffee with a shot of amaretto liquor. Must be 21+

ITALIAN ESPRESSO - 7

Single espresso with a shot of white sambuca. Must be 21+

BENVENUTI!

Dolce

TIRAMISU - 12

Espresso dipped lady fingers, rum mascarpone, cocoa powder (Veg)
🍷 Rosso Dolce

ZEPPOLI - 8

Fried dough balls rolled in cinnamon sugar, cherry & chocolate dipping sauces (Veg)
🍷 Chambourcin

CANNOLI - 6

Sweet ricotta and chocolate chips
🍷 Rosso Dolce

CHERRY CANNOLI - 8

Amarena cherries, almonds (Veg)
🍷 Chambourcin

BLUEBERRY BASIL CHEESECAKE - 8

Blueberry compote, basil leaf (Veg)
🍷 Moscato

RED WINE STRAWBERRY BROWNIE - 8

Whipped cream (Veg)
🍷 Rosso Dolce

SORBETTO DI LIMONE - 10

Lemon sorbet filled lemon (Veg, GF, DF)
🍷 Vino Rosato

STRAWBERRY ROSATO BOLLINCINI - 6

Strawberry sorbet, strawberries, basil (Veg)

Gelato

GELATO - 10

2 scoops; choice of vanilla, chocolate & seasonal (Veg, GF)

SMORES GELATO - 11

graham cracker, chocolate, toasted marshmallow
🍷 Moscato

GELATO FLIGHT - 14

Choice of 3 flavors (Veg, GF)

AFFOGATO - 8

Choice of gelato, espresso (Veg, GF)

WARM BROWNIE AFFOGATO - 11

Vanilla gelato, espresso, caramel drizzle (Veg)
🍷 Rosso Dolce

Branch

Saturdays and Sundays 11am-2pm

Side of sausage - add \$6
Side of colored potatoes - add \$3

SANGRIA RICOTTA PANCAKES - 10

Red wine glaze, fruit, whipped cream (Veg)

STRAWBERRY AND RICOTTA STUFFED FRENCH TOAST - 10

Whipped cream (Veg)

CANNOLI FRENCH TOAST - 11

Cannoli filling, chocolate chips, maple syrup, whipped cream (Veg)

ITALIAN EGGS BENEDICT - 13

Tomato, mozzarella, prosciutto, arugula, pesto, shaved parmesan

UOVA AL FORNO - 12

Baked eggs & sausage, homemade tomato sauce, mozzarella, bread

RICOTTA EGG TOAST - 9

Scrambled eggs, pancetta crisps

BUON GIORNO PIZZA - 12

Egg, pepper, crispy prosciutto

Branch Cocktails

BRUNCH FLIGHT - 15

Italian Bloody Mary, Strawberry Mimosa, Rosato Mimosa, Espresso Martini

ITALIAN BLOODY MARY - 12

Tomato, lemon, worcestershire, hot sauce, basil, vodka, parmesan, Italian seasoning, mozzarella, kalamata, pepperoncini, salami (garnish)

ROSATO MIMOSA - 6

Rosato Bollicini, orange juice

STRAWBERRY MIMOSA - 8

Bianco Bollicini, orange juice, strawberry syrup

Folino Estate includes a 20% service charge on each guest check. It is our goal to provide equitable wages and a steady income for all members of our team.

The entirety of this service charge is distributed to our staff in the form of wages and benefits. Thank you for contributing to the well-being of our staff.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Wines

Listed Dry to Sweet

Red

ROSSO FRESCO | RED TABLE WINE

A "white wine lover's" red. Made without oak & featuring fruit-forward notes of cranberry & tart cherry.

CHAMBOURCIN RESERVE

Our unique dry style of Chambourcin was aged in French Oak offering a harmonious balance to the wine's bright acidity and vibrant fruit character. This light tannin wine has notes of raspberry, strawberry, dried herbs, chocolate, and a hint of violets.

SANGIOVESE | AMERICAN NV

Silver & Bronze Medal Winner

The palate will experience flavors of black cherry, plum, cocoa & subtle rose, blending with light oak to create a dry red with a light body and velvety structure, finishing with crisp acidity.

BARBERA | AMERICAN 2020

Silver Medal Winner

Medium acidity and light tannins, expressive on the nose and palate exhibiting cherry, raspberry, savory herbs, graphite, and dried leaves.

CABERNET FRANC | PENNSYLVANIA 2020

Our oak-aged Cabernet Franc is a medium-bodied, dry red, with notes of plum, cranberry, crushed pepper, and a silky tannin finish.

CABERNET SAUVIGNON | AMERICAN 2021

3 time-Silver Medal Winner

Ruby red color with dark fruit aromas like black raspberry, black currants, and dried figs, with hints of eucalyptus, cloves, and cedar. This wine is medium-bodied with ripe tannins and a smooth finish.

LORENZO FORTE | AMERICAN 2019

2-time Gold & Silver Medal Winner

French oaked Bordeaux-style blend of Cabernet Sauvignon, Cabernet Franc & Merlot. A bold red featuring notes of raspberry & dark cherry ending with a smoky, peppery finish.

VALENTINO | AMERICAN 2019

A unique blend of Sangiovese and Teroldego with notes of plum, fig, and dark berry.

CHAMBOURCIN | PENNSYLVANIA 2021

A fruit-forward, full-bodied red with flavors of dark cherry, cassis & vanilla, ending with a smooth finish.

ROSSO DOLCE | SWEET RED BLEND

This sweet red wine has medium acidity and is very easy drinking. It has notes of cherry, strawberry and cranberry and will pair deliciously with foods that have a sweet element.

White

ESTATE PINOT GRIGIO | LEHIGH VALLEY 2021

Our Pinot Grigio is light-bodied, zesty, and refreshing with notes of wet stone, lime, and green apple.

SAUVIGNON BLANC | AMERICAN 2022

On the nose it showcases aromas of tropical fruits and a slight florality. On the palate, notes of passion fruit and ripe melon are enhanced by underlying minerality, lemon peel and grassiness which brings complexity to the wine and enjoyment on the lingering finish.

PINOT GRIGIO | AMERICAN 2022

Silver & Bronze Medal Winner

Crisp & bright with mild acidity, citrus tones & aromas of tree-ripened apples.

LUCA FORTE | WHITE ITALIAN BLEND 2020

Gold & Silver Medal Winner

Our new Luca Forte is a blend of four Italian grapes: Vermentino, Fiano, Pinot Grigio, and Chardonnay. It exhibits notes of grapefruit, almond, starfruit, apple, citrus, and Asian pear.

CHARDONNAY | AMERICAN 2021

2-time Bronze Medal Winner

Notes of lemon, banana and cream. Fermented in French oak barrels and aged "Sur Lie" (on its lees) for four months. This process contributes to the weight of the wine and extracts subtle oak flavors.

RIESLING | AMERICAN 2021

Bronze Medal Winner

A wine that is fragrant with aromas of tree fruit, citrus and white blossoms. On the palate, expect to find a weighty mouthfeel, and notes of Meyer lemon, beeswax, Bartlett pear, white peach and wet stones.

TRAMINETTE | AMERICAN 2021

2-time Silver Medal Winner

An aromatic wine known for its apparent floral nose, this off-dry white presents a bouquet of lychee, apricot, orange blossom & honeysuckle notes.

MOSCATO DI FOLINO | PENNSYLVANIA 2021

Light to medium-bodied, with fresh acidity, and a clean, fruity finish. This highly fragrant wine features aromas of white blossoms with mandarin orange, peach, apricot and honeysuckle on the palate.

BIANCO DOLCE | SWEET WHITE WINE 2021

2-time Gold Medal Winner

Our sweet white with notes of nectarine, and tropical fruit notes.

Rose

ROSATO SECCO | LEHIGH VALLEY 2021

Silver Medal Winner

This light-bodied rosé has a bright acidity and exhibits notes of strawberry, red apple, and an underlying citrus tone on the palate with apple blossom on the nose. Refreshing with a crisp, dry finish.

VINO ROSATO | SEMI-SWEET ROSÉ

Silver Medal Winner

A refreshing blend of Sangiovese, Pinot Noir, Pinot Grigio, Cayuga & Vidal Blanc

Cider

ROSATO CIDER

A unique blend of our Tannat red wine and fresh, tart apples locally grown from Beekman Orchard in Boyertown, Pennsylvania. Our Rosato Cider features a slightly sweet, crisp apple taste with notes of cinnamon and lively acidity.

BIANCO CIDER

Crisp, tart and refreshing, our Bianco Cider is very food friendly and is a custom blend of white wine and pressed apple juice from Beekman's Farm in Boyertown, PA.



8 | 11 | 18

11 | 15 | 28

11 | 15 | 28

11 | 15 | 28

10 | 13 | 24

10 | 13 | 24

13 | 17 | 34

13 | 17 | 34

9 | 11 | 19

8 | 10 | 17

10 | 13 | 26

9 | 11 | 20

9 | 11 | 20

11 | 15 | 28

10 | 13 | 24

9 | 11 | 20

9 | 11 | 20

9 | 11 | 24

8 | 10 | 17

10 | 13 | 24

9 | 11 | 18

8 | 10 | 16

8 | 10 | 16

Sparkling

ROSATO BOLLICINI

Our bubbly Rosato introduces floral notes on the front palate followed by citrus flavors on the mid palate, ending with a zesty finish.

BIANCO BOLLICINI

This very expressive sparkling wine is made from the Cayuga grape. It exhibits peach and citrus notes with soft, refined bubbles.

TEODORO FORTE 2022

Fresh and juicy sparkling wine made in the Charmat method resulting in a light, fruity and fizzy wine with notes of raspberry, blackberry, black cherry, and currant with a lingering finish.

Sangria

LAVENDER LEMON 8 | 11 | 18

WHITE PEACH ELDERFLOWER 8 | 11 | 18

SANGRIA OF THE MONTH 10

Flights

WINE FLIGHT - 15

Choose four 2-oz pours of Folino Estate wines

SANGRIA FLIGHT - 14

2-oz pours of Fiori Di Sangria Collection White Peach Elderflower, Lavender Lemon, Blood Orange Rose & the Sangria of the Months

ROSÉ FLIGHT - 14

Vino Rosato, Rosato Secco, Rosato Bollicini, Rosato Cider

FOLINO FAMILY COLLECTION - 15

Lorenzo Forte, Valentino, Luca Forte, Teodoro Forte

Cocktails

Mid shelf + \$2, Top Shelf + \$3

VINEYARD OLD FASHION - 12

Bourbon, Barbera, demerara, bitters, orange swath

LORENZO'S WHISKEY SOUR - 12

Bourbon, Lorenzo Forte, cherry, lemon, vanilla

STRAWBERRY CUCUMBER MOJITO -13

Rum, Rosato Bollicini, strawberry, cucumber, lime, mint

LUCA'S DARK AND STORMY - 12

Dark rum, Luca Forte, pineapple, brown sugar, ginger

BLACKBERRY CRUSH - 11

Vodka, Traminette, blackberry, lemon, orange, mint

STRAWBERRY BASIL SMASH - 11

Vodka, Vino Rosato, strawberry, basil, lemon

ESTATE SUMMER MARGARITA - 12

Tequila, Sauvignon Blanc, raspberry, lime, thyme

Beer

FUNK BREWERY SILENT DISCO NEIPA - 8

SAUCONY CREEK BREWERY PILSNER - 7

SOUTHERN TEIR BREWERY 2X JUICE JOLT DIPA - 8

BELL'S BREWERY HAZY HEARTED IPA - 7

SIERRA NEVADA BREWERY HAZY LITTLE THING IPA - 7

Mocktails

FOLINO SUNRISE - 6

Orange, pineapple, pomegranate, strawberry, mint

BERRY CRUSH - 6

Blackberry, raspberry, lemon

Bevande

SOFT DRINKS - 3

Coke, Diet Coke, Sprite, root beer, orange soda, ginger ale, lemonade, sweet tea, raspberry tea, green tea, unsweetened tea

ITALIAN SODA - 4

Sparkling water, cream & choice of strawberry, lemon, raspberry or blood orange flavoring

ARANCIATA - 3

San Pellegrino Sparkling fruit drinks: Italian orange, blood orange, or lemon

JUICE - 2

Cranberry, orange, tomato, apple, or pineapple

SPARKLING WATER - 4

MINERAL WATER - 5

10 | 13 | 24

10 | 13 | 24

12 | 15 | 30

WINE SLUSHIE
FROSÉ - 8

SIGNATURE SANGRIA
OF THE MONTH - \$10

Andrea Folino's seasonal
monthly sangria

Available in our Bottle Shop
as a kit to take home!

BEE'S KNEE CRUSH - 11

Gin, Moscato, cucumber, lemon, honey, cinnamon

FOLINO SUNSET - 12

Sauvignon Blanc, White Peach Elderflower Sangria, peach, orange, cranberry, lemon

FOLINO SPRITZ - 12

Aperol, Rosato Bollicini, lemon

TIRAMISU MARTINI -14

Chocolate vodka, amaretto, espresso, whipped cream, lady finger

ESPRESSO MARTINI - \$13

Vodka, Chambourcin, espresso, demerara

Add a Flavor - \$1

Salted Caramel, Vanilla, Hazelnut, Chocolate

MILLER LITE - 5

COORS LITE - 5

YUENGLING - 5

BLUE MOON - 6

CORONA - 6

PERONI - 6

HEINEKEN - 6

GINGER CRUSH - 6

Lime, mint, ginger

SUMMER SPRITZ - 6

Cucumber, strawberry, basil, lemon

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team member
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