

Piccolini

RED WINE POLPETTE - 15

Red wine braised meatballs, homemade tomato sauce, hand grated parmesan
🍷 Cabernet Franc

PARMESAN CRUSTED CHICKEN STRIPS - 14

Homemade tomato sauce, hand grated parmesan
🍷 Chardonnay

ROSEMARY PARMESAN TRUFFLE FRIES - 10

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

ARANCINI - 12

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

WOOD OVEN PITA - 6

Homemade pita bread, signature olive dipping oil (V, Veg, DF)
🍷 Rosso Fresco

BRUSSELS FRITTI - 11

Fried brussels sprouts, soppressata, sliced almonds, shaved parmesan, spicy Calabrian honey
🍷 Sauvignon Blanc

SWEET POTATO FRIES - 12

Melted fontina, pancetta
🍷 Riesling

CALAMARI FRITTI - 14

Pepperoncini, fried capers, lemon, homemade tomato sauce
🍷 Pinot Grigio

FRIED PARMESAN POLENTA - 10

Topped with wild mushroom ragu, tomato, chili peppers
🍷 Barbera

ROASTED GRAPE FONDUTA - 12

Melted smoked scamorza, honey, walnuts, thyme, crostini
🍷 Chambourcin

PANCETTA WRAPPED SHRIMP - 12

Apple butter, maple syrup, chili pepper
🍷 Bianco Cider

SPICY CALABRIAN SAUSAGE - 12

Red wine onions and peppers, toasted bread
🍷 Chambourcin

BISTECCA & MUSHROOM CROSTINI - 14

Steak, herbed goat cheese, balsamic glaze
🍷 Rosso Fresco

Salads & Soup

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)
🍷 Riesling

HARVEST SALAD - 12

Spring mix, roasted red beets, red onion, hazelnuts, sliced apples, Manchego, maple mustard vinaigrette
🍷 White Peach Sangria

BUTTERNUT SQUASH SOUP - 8

Mascarpone cream, chili oil, pumpkin seeds, crostini
🍷 Chardonnay

TUSCAN BEAN SOUP - 9

Sausage, kale, onions, carrots, celery, garlic, crostini
🍷 Luca Forte

Sandwiches

Rosemary Truffle Fries -add \$5

TUSCAN ROASTED VEGGIE - 11

Mushroom, zucchini, yellow squash, fontina, red onions, garlic aioli (Veg)
🍷 Barbera

RED WINE GRILLED CHEESE - 11

Fontina, mozzarella, red wine glaze (Veg)
🍷 Chambourcin

CHICKEN PARMESAN PANINO - 14

Parmesan chicken tenders, fresh sliced mozzarella, fresh tomato sauce, basil
🍷 Sangiovese

ITALIAN PORK SLIDERS - 14

Pepperoncini aioli, broccoli rabe, provolone
🍷 Sauvignon Blanc

Boards

ANTIPASTI BOARD - 34

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

FALL BOARD - 34

Cranberry pumpkin ricotta, hazelnuts, Manchego, Speck, apples, Braesola, dried figs, local farm marinated mushrooms, pickled red beets, maple rum walnuts, crostini
🍷 Rosso Fresco

Pizza

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

FALL HARVEST- 16

Butternut Squash, prosciutto, ricotta, fontina, sage
🍷 Pinot Grigio

FUNGHI- 14

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

THE LORENZO - 15

Homemade tomato sauce, prosciutto, arugula, shaved parm
🍷 Valentino

THE LUCA - 13

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

MARGHERITA - 12

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

ROASTED GRAPE - 14

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

CALABRESE - 16

Homemade tomato sauce, mozzarella, soppressata, sausage, kalamata olives, pepperoncini
🍷 Cabernet Franc

ITALIAN FARMER - 13

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)
🍷 Sangiovese

Homemade Pasta

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

CASARECCE SUGO - 14

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

ROMANO CHEESE RAVIOLI - 18

Homemade tomato sauce (Veg)
🍷 Sangiovese

CHICKEN PICCATA TAGLIATELLE - 21

Fried capers, lemon (Veg)
🍷 Luca Forte

PUMPKIN ALLA VODKA GNOCCHI - 21

Cream, pancetta, chili peppers
🍷 Chardonnay

BURRATA MAFALDA - 22

Broccoli rabe, crumbled sausage, garlic tomato, white wine butter sauce
🍷 Sauvignon Blanc

MEZZE RIGATONI FUNGHI - 18

Local farm mushrooms, baby kale, cream
🍷 Barbera

FAZZOLETTI LASAGNA - 21

Homemade tomato sauce, beef, herbed ricotta (handkerchief pasta)
🍷 Cabernet Franc

PORK RAGU PAPPARDELLE - 21

Tomato, cream, white wine, fennel
🍷 Cabernet Franc

Gelato

GELATO - 10

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

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

SALTED CARAMEL MAPLE BROWNIE - 10

Caramelized fig, whipped cream
🍷 Chambourcin

PUMPKIN SPICE LATTE GELATO - 10

Pumpkin gelato, coffee gelato, chocolate covered espresso beans, whip cream
🍷 Moscato

Dolce

TIRAMISU - 12

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

ZEPPOLI - 10

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

CANNOLI - 8

Sweet ricotta and chocolate chips
🍷 Rosso Dolce

PUMPKIN CANNOLI - 10

Chocolate chips
🍷 Bianco Dolce

APPLE COBBLER - 12

Apple, vanilla gelato, caramel
🍷 Bianco Cider

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

BROWN SUGAR CAPPUCCINO - 5

PUMPKIN SPICE LATTE - 5

CAFÉ CON PANNA - 4

Single shot of espresso topped with whipped cream

ITALIAN COFFEE - 6

Coffee with a shot of amaretto liquor.

ITALIAN ESPRESSO - 7

Single espresso with a shot of white sambuca.

Branch

Side of sausage - add \$6
Side of potatoes - add \$3
Side of bacon - add \$4

Saturdays and Sundays 11am-2pm

SANGRIA RICOTTA PANCAKES - 12

Red wine glaze, fruit, whipped cream (Veg)

CANNOLI FRENCH TOAST - 14

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

ITALIAN EGGS BENEDICT - 14

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

UOVA AL FORNO - 14

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

RICOTTA EGG TOAST - 10

Scrambled eggs, pancetta crisps

BUON GIORNO PIZZA - 12

Egg, crispy prosciutto

APPLE STUFFED FRENCH TOAST - 14

Cinnamon, whip cream, maple syrup

PUMPKIN RICOTTA PANCAKES - 12

Maple syrup, whip cream

RICOTTA PANCAKES - 10

Maple syrup, whip cream

Branch Cocktails

BRUNCH FLIGHT - 15

Italian Bloody Mary, Strawberry Mimosa, Pear Bellini, 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

PEAR BELLINI - 9

Bianco Bollicini, pear

Food prepared in our kitchen may contain or come in contact with the following ingredients: milk, eggs, wheat, peanuts, soy and tree nuts. If you have a food allergy, please notify your server. Thank you.

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.

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 2022

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

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.

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.



8 | 11 | 18

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 | 20

8 | 10 | 17

10 | 13 | 24

9 | 11 | 18

8 | 10 | 16

10 | 13 | 24

10 | 13 | 24

12 | 15 | 30

Sangria

LAVENDER LEMON 8 | 11 | 18

WHITE PEACH ELDERFLOWER 8 | 11 | 18

POMEGRANATE MULLED WINE 8
Served warm

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, Pomegranate Mulled Wine & the Sangria of the Months

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, luxardo cherry

LORENZO’S WHISKEY SOUR - 12

Bourbon, Lorenzo Forte, maple demerara syrup, black walnut, lemon

TEODORO’S DARK AND STORMY - 12

2 year aged rum, Teodoro Forte, sage, lime

LUCA’S AUTUMN MULE - 12

Tequila, Luca Forte, apple, caramel, lime, ginger

PUMPKIN SMASH - 12

Bourbon, Sangiovese, pumpkin spice, lemon

NONNA’S APPLE PIE MOJITO - 13

Rum, Bianco Cider, apple, mint, lemon, cinnamon

ESTATE FALL MARGARITA - 12

Tequila, Pinot Grigio, ginger, pear, lime, smoked sea salt

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

POMEGRANATE
MULLED WINE - 8

SIGNATURE SANGRIA
OF THE MONTH - \$10

*Andrea Folino's seasonal
monthly sangria*

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

Loving the Folino Estate Wine & Dine
experience? Take your future visits to
the next level by joining our

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- 2 options available
- Enjoy exclusive perks
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