

Piccolini

RED WINE POLPETTE - 15

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

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, hand grated parmesan  
🍷 Chardonnay

WOOD OVEN PITA - 9

Homemade pita bread, signature olive dipping oil (V, Veg, DF)  
🍷 Bianco Bollicini

BRUSSELS FRITTI - 11

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

CALAMARI FRITTI - 15

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

BURRATA FRITTA - 12

Breaded & fried, homemade tomato sauce  
🍷 Sangiovese

SAUTÉED SCALLOPS - 16

Creamy parmesan polenta  
🍷 Chardonnay

WHITE WINE COZZE - 18

Mussels, pangritata, lemon, grilled bread  
🍷 Sauvignon Blanc

ORANGE CRANBERRY FONDUTA - 15

Melted fontina, pistachios  
🍷 Cabernet Franc

Salads & Soup

ESTATE CAESAR - 10

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

INSALATA DI CASA - 12

Spring mix, gorgonzola, red onions, cucumbers, almonds, house made Italian dressing (Veg, GF)  
🍷 Vino Rosato

INSALATA INVERNO - 12

spring mix, red onions, pomegranate arils, walnuts, goat cheese, pomegranate vinaigrette  
🍷 Teodoro Forte

TORTELLINI BRODO - 12

Cheese tortellini, homemade chicken broth  
🍷 Bianco Bollicini

ROASTED TOMATO SOUP - 10

Plum tomatoes, garlic, onions, cream, mascarpone, parmesan crisp  
🍷 Sangiovese

Sandwiches & Bruschetta

Rosemary Truffle Fries - add \$5

TUSCAN ROASTED VEGGIE - 11

Mushroom, zucchini, yellow squash, fontina, red onions, garlic aioli (Veg)  
🍷 Estate Pinot Grigio

RED WINE GRILLED CHEESE - 11

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

CHICKEN PARMESAN SANDWICH - 15

Parmesan chicken tenders, fresh sliced mozzarella, marinara sauce  
🍷 Valentino

BRESAOLA BRUSCHETTA - 12

Melted scarmoza cheese, side insalata with homemade Italian dressing  
🍷 Cabernet Sauvignon

Boards

ANTIPASTI BOARD - 34

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

WHITE WINE FONDUTA - 26

Melted fontina, cherry tomatoes, peppers, grilled bread, salami, broccoli florets, grapes, sopressata 🍷 Pinot Grigio

Pizza

12" wood-fired pizza

Sub Gluten Friendly Pizza Crust - add \$5

WINTER PIZZA - 16

Red onions, sausage, fennel, ricotta, fennel fronds, mozzarella  
🍷 Estate Pinot Grigio

FUNGHI - 16

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

THE LORENZO - 15

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

THE LUCA - 14

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

MARGHERITA - 14

Homemade tomato sauce, fresh mozzarella, basil (Veg) 🍷 Pinot Grigio

ROASTED GRAPE - 15

Ricotta, mozzarella, rosemary, red wine glaze (Veg) 🍷 Sauvignon Blanc

CALABRESE - 18

Homemade tomato sauce, mozzarella, soppressata, sausage, kalamata olives, pepperoncini 🍷 Vino Rosato

ITALIAN FARMER - 14

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

PLAIN - 14

Homemade tomato sauce, mozzarella (Veg) 🍷 Sangiovese

BAMBINO - 10

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 \$6

Salmon - add \$8

CASARECCE SUGO - 14

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

ROMANO CHEESE RAVIOLI - 16

Homemade tomato sauce (Veg) 🍷 Sangiovese

CHEESE RAVIOLI ALLA VODKA - 18

Pancetta, cream 🍷 Sangiovese

ZUCCA ALLA CREMA - 18

Cream, sausage, spinach 🍷 Riesling

MALLOREDDUS BOLOGNESE - 22

Homemade Sardinian pasta, veal, pork, beef, tomato, red wine (Veg)  
🍷 Lorenzo Forte

SHRIMP SCAMPI - 22

Homemade bucatini, lemon butter sauce, white wine, garlic, pangritata  
🍷 Pinot Grigio

CALABRIAN SAUSAGE TAGLIATELLE - 20

Homemade tomato sauce, spicy sausage 🍷 Riesling

VEAL MARSALA GNOCCHI - 24

Veal ragu, mushrooms, demi glaze, balsamic glaze 🍷 Sangiovese

CHESTNUT MUSHROOM RISOTTO - 16

Cream, parmesan, onion, white wine, rosemary 🍷 Chardonnay

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)

SNICKERDOODLE COOKIE GELATO - 12

Vanilla gelato, cookie crumbles, whipped cream, snickerdoodle cookie garnish

HOT COCOA GELATO - 12

Chocolate gelato, mini marshmallows, shaved chocolate, chocolate drizzle

PEPPERMINT MOCHA BROWNIE AFFOGATO - 12

vanilla gelato, peppermint sticks, chocolate syrup, espresso chocolate drizzle

Dolce

TIRAMISU - 14

Espresso dipped lady fingers, rum mascarpone, cocoa powder (Veg)  
🍷 L'Amore di Lidia

ZEPPOLI - 10

Fried dough balls rolled in cinnamon sugar, white chocolate cranberry and peppermint chocolate dipping sauces (Veg)  
🍷 Teodoro

CANNOLI - 8

Sweet ricotta and chocolate chips  
🍷 Rosso Dolce

CHOCOLATE FONDUTA - 24

Strawberries, marshmallows, pizzelles, mixed berries, lady fingers  
🍷 Rosso Dolce

WHITE CHOCOLATE CRANBERRY CANNOLI - 10

🍷 Moscato

BUTTERSCOTCH CHEESECAKE - 12

🍷 Riesling

Café 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

SPICED BROWN SUGAR CAPPUCCINO - 5

SALTED CARAMEL LATTE - 5

NUTELLA HOT CHOCOLATE - 6

RED WINE HOT CHOCOLATE - 6

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 \$5

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)

GINGERBREAD PANCAKES - 12

Ricotta pancakes, hazelnuts

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

CRANBERRY STUFFED FRENCH TOAST - 14

Cranberry compote, sweet ricotta, maple syrup, whipped topping

Branch Cocktails

MIMOSA FLIGHT - 15

Rosato mimosa, strawberry mimosa, blood orange mimosa, cranberry mimosa

ESPRESSO MARTINI FLIGHT - 15

Espresso, mocha espresso, vanilla caramel, spiced brown sugar

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



# 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 2021

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 2021

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 2021

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.

### L' AMORE DI LIDIA | 2021

Features the Primitivo grape, slow fermented and gently aged in barrels, the light oak also lends to smoky characteristics and flavors of plum, cherry and fig.

## 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

3oz pour 6 | 32

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

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

MIMOSA FLIGHT - 15

Rosato Mimosa, Strawberry Mimosa, Blood Orange Mimosa, Cranberry Mimosa

ESPRESSO MARTINI FLIGHT - 15

Espresso, Mocha Espresso, Vanilla Caramel, Spiced Brown Sugar

## Cocktails

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

VINEYARD OLD FASHION - 12

Bourbon, Barbara, demerara, angostura bitters, orange bitters, luxardo cherry, orange swath

LORENZO’S WHISKEY SOUR - 12

Bourbon, Lorenzo Forte, smoked rosemary, honey, lemon, bitters

LUCA’S MULE - 12

Tequila, Luca Forte, pomegranate, blood orange, mint, lime, ginger

GRAPEFRUIT MARTINI - 12

Gin, Sauvignon Blanc, grapefruit marmalade, basil, lime, bitters

WINTER MARGARITA - 12

Tequila, Pinot Grigio, coconut crème, orange, lime, charred cinnamon, bitters

TEODORO’S MOJITO - 12

Rum, Teodoro Forte, cranberry, rosemary, mint, lime

FOLINO SUNSET - 12

Rum, Peach Elderflower Sangria, pineapple, orange, pomegranate, mint

## 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

BLOOD ORANGE CRUSH - 6

Blood Orange, Lime, Mint, Ginger

WINTER SPRITZ - 6

Mint, Lemon, Cranberry

## 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

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!

ESPRESSO MARTINI - 13

Espresso, Vodka, demerara

Add a Flavor –\$1

Salted Caramel, Vanilla, Hazelnut, Chocolate

FOLINO SPRITZ - 12

Aperol, Bianco Bollicini, lemon

CANNOLITINI - 15

Chocolate vodka, Chambourcin, sweet whipped ricotta, dark chocolate, cocoa powder, bitters

TIRAMISU MARTINI - 13

Vodka, Cabernet Sauvignon, amaretto, espresso, whipped cream, lady finger

MILLER LITE - 5

COORS LITE - 5

YUENGLING - 5

BLUE MOON - 6

CORONA - 6

PERONI - 6

HEINEKEN - 6

ROSEMARY CRUSH - 6

Lime, Rosemary, Ginger

FOLINO SUNRISE - 6

Orange, pineapple, pomegranate, strawberry, mint

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

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- 2 options available
- Enjoy exclusive perks
- Preferred member pricing on our wines

- Complimentary shipping
- Earn loyalty points when dining with us

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