

FOLINO ESTATE *Benevanti!*

WINERY

Piccolini

RED WINE POLPETTE - 16

Red wine braised meatballs, homemade tomato sauce, hand grated parmesan
 Estate Merlot

PARMESAN CRUSTED CHICKEN STRIPS - 15

Homemade tomato sauce, hand grated parmesan
 Barbera

ROSEMARY PARMESAN TRUFFLE FRIES - 11

Hand-cut, garlic aioli, red wine Dijonnaise (Veg)
 Bianco Cider

ARANCINI - 15

Fried risotto balls stuffed with ham, mozzarella, parmesan, homemade tomato sauce, hand grated parmesan
 Cabernet Franc

WOOD OVEN PITA - 9

Homemade pita bread, signature olive dipping oil (V, Veg, DF)
 Estate Pinot Noir

BRUSSELS FRITTI - 12

Fried brussels sprouts, sliced almonds, shaved parmesan, spicy Calabrian honey, balsamic glaze, crispy prosciutto (GF)
 Rosso Dolce

CALAMARI FRITTI - 19

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

BURRATA FRITTA - 15

Breaded & fried, homemade tomato sauce, grilled bread (Veg)
 Estate Sangiovese

SEARED SCALLOPS - 18

Spring pea puree, fava beans, prosciutto crisps (gf)
 Sauvignon Blanc

SPINACH AND ARTICHOKE FONDUTA - 16

Homemade tomato bruschetta, grilled bread (Veg)
 Luca Forte

WOOD FIRED GARLIC KNOTS - 10

Garlic oil, homemade tomato sauce, parmesan (Veg)
 Cabernet Sauvignon

Salads & Soup

Grilled Chicken - add \$5
 Grilled Shrimp - add \$6
 Salmon - add \$8

ESTATE CAESAR - 11

Shaved parmesan, homemade red wine Caesar, pangrattato
 Rosato Secco

INSALATA DI CASA - 12

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

ARUGULA STRAWBERRY SALAD - 14

Arugula, strawberries, walnuts, goat cheese, red onion, balsamic dressing (Veg)
 Rosato Bollicini

ITALIAN WEDGE SALAD - 15

Baby Iceberg, gorgonzola, red onions, cherry tomatoes, prosciutto crisps, chives
 Rosso Fresco

POTATO LEEK SOUP - 9

Prosciutto crisp, mascarpone cream (GF)
 Chardonnay

Sandwiches & Bruschetta

Rosemary Truffle Fries - add \$5

BISTECCA BRUSCHETTA - 14

Thin sliced steak, arugula, red onions, parmesan mustard dressing
 Estate Cabernet Sauvignon

SALMON SLIDERS - 16

Garlic lemon caper aioli, watermelon radish, arugula
 Riesling

TUSCAN ROASTED VEGGIE - 13

Eggplant, roasted red pepper, mushroom, zucchini, yellow squash, fontina, red onions, pesto, garlic aioli (Veg) Cabernet Franc

RED WINE GRILLED CHEESE - 13

Fontina, mozzarella, red wine glaze (Veg)
 Sangiovese

CHICKEN PARMESAN SANDWICH - 15

Parmesan chicken tenders, fresh sliced mozzarella, marinara sauce
 Barbera

Boards

ANTIPASTI BOARD - 38

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

SPRING BOARD - 36

Smoked blue cheese, alpine blossom cheese, honey nduja spread, spreadable brie, porchetta, sweet Coppa, roasted tomatoes, macerated strawberries, macadamias, crackers
 Strawberry Hibiscus Sangria di Fiori

Pizza

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

AL PESTO CHICKEN - 19

Homemade pesto sauce, grilled chicken, mozzarella, red onion, homemade tomato bruschetta Luca Forte

FUNGHI - 16

Assortment of exotic mushrooms, homemade tomato sauce, mozzarella (Veg) Pinot Noir

THE LORENZO - 16

Homemade tomato sauce, prosciutto, arugula, shaved parm
 Barbera

THE LUCA - 15

Mozzarella, ricotta, garlic olive oil (Veg) Pinot Grigio

MARGHERITA - 15

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

ROASTED GRAPE - 16

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

CALABRESE - 19

Homemade tomato sauce, mozzarella, soppressata, sausage, kalamata olives, pepperoncini Moscato di Folino

ITALIAN FARMER - 16

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

PLAIN - 15

Homemade tomato sauce, mozzarella (Veg) Estate Pinot Noir

BAMBINO - 11

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

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

TAGLIATELLE PRIMAVERA - 24

Pesto, parmesan, mushrooms, red pepper, spinach, zucchini, asparagus, artichokes, garlic, chili flakes (Veg) Sauvignon Blanc

LEMON CHEESE RAVIOLI - 22

Spinach, peas, fava beans, almonds, shaved parm (Veg) Riesling

SCAMPI RISOTTO - 26

Shrimp, butter, garlic, white wine, homemade risotto
 Luca Forte

PAPPARDELLE PARMESAN CREMA - 22

Thick flat pasta, white wine garlic cream sauce (Veg) Rosato Secco

GNOCCHI - 22

Vodka sauce, pancetta, shaved parm Sangiovese

CLAM BUCATINI - 26

Tomato clam sauce, garlic, chili flakes, clams, white wine, parsley
 Pinot Grigio

CACIO E PEPE BUCATINI - 22

Homemade pecorino sauce, black pepper (Veg) Estate Sangiovese

NONNA LIDIA'S HOMEMADE LASAGNA - 26

Beef, polish ham, ricotta, parmesan, parsley, mozzarella, homemade tomato & bechamel sauces Valentino

CASARECCE SUGO - 16

Short pasta, homemade tomato sauce (Veg) Pinot Noir

ROMANO CHEESE RAVIOLI - 20

Homemade tomato sauce (Veg) Cabernet Sauvignon

Gelato

GELATO - 10

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

GELATO FLIGHT - 14

Choice of 3 flavors (Veg, GF)

LEMON MERINGUE GELATO - 11

Vanilla gelato, lemon curd, crumbled graham cracker, golden meringue (Veg)

AFFOGATO - 8

Choice of gelato, espresso (Veg, GF)

WARM BROWNIE AFFOGATO - 11

Vanilla gelato, espresso, caramel drizzle (Veg)

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, lemon curd & chocolate dipping sauces (Veg)
 Moscato di Folino

CANNOLI - 8

Sweet ricotta and chocolate chips (Veg)
 Rosso Dolce

STRAWBERRY TIRAMISU - 14

Strawberry syrup dipped lady fingers, rum mascarpone, fresh strawberries (Veg) Strawberry Hibiscus Sangria di Fiori

ITALIAN LEMON CAKE - 14

Berries, whipped cream (Veg) Bianco Dolce

HONEY LAVENDER RICOTTA

CHEESECAKE - 12

(Veg) Lavender Lemon Sangria di Fiori

Cafe Bar

Order iced or hot, various syrup flavors available. Sub Dairy Free - \$5.00

COFFEE - 2

ESPRESSO - 3

LATTE - 4

Caramel, hazelnut, vanilla

CAPPUCCINO - 4

Caramel, hazelnut, vanilla

LAVENDER LATTE - 5

VANILLA ROSE CAPPUCCINO - 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 \$5
 Side of potatoes - add \$3
 Side of bacon - add \$4

Saturdays and Sundays 11am-2pm

LEMON CURD PANCAKES - 10

Blueberry compote, maple syrup, whipped cream (Veg)

SANGRIA RICOTTA PANCAKES - 10

Red wine glaze, fruit, whipped cream (Veg)

RICOTTA STUFFED FRENCH TOAST - 14

Blueberry mint compote, maple syrup, 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 - 15

Mozzarella, scrambled eggs, sausage crumbles, red pepper, red onion, parsley

Branch Cocktails

MIMOSA FLIGHT - 15

Blackberry, raspberry, strawberry, rosato

ESPRESSO MARTINI FLIGHT - 16

Caramel, vanilla, hazelnut, lavender

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

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.