

FOLINO ESTATE
WINERY

Denver native!

Piccolini

RED WINE POLPETTE - 16
🍷 Barbera
red wine braised meatballs, our tomato sauce, hand grated parmesan, crostini

PARMESAN CRUSTED CHICKEN STRIPS - 15
🍷 Chardonnay
our tomato sauce, hand grated parmesan

ROSEMARY PARMESAN TRUFFLE FRIES - 11
🍷 Traminette
garlic aioli, red wine Dijonnaise (Veg, GF)

ARANCINI - 15
🍷 Cabernet Franc
fried risotto balls stuffed with ham, mozzarella, parmesan, our tomato sauce

WOOD OVEN PITA - 9
🍷 Estate Pinot Noir
our bread, signature olive dipping oil (V, Veg, DF)

CALAMARI FRITTI - 19
🍷 Pinot Grigio
pepperoncini, fried capers, lemon, our tomato sauce

WOOD FIRED GARLIC KNOTS - 12
🍷 Cabernet Sauvignon
garlic oil, our tomato sauce, parmesan (Veg)

BURRATA FRITTA - 15
🍷 Estate Sangiovese
breaded & fried, our tomato sauce, (Veg)

FRITTO MISTO - 17
🍷 Cabernet Franc
fried calamari, pepperoncini, artichokes, eggplant, roasted red peppers, our tomato sauce

CALAMARI PUTTANESCA - 18
🍷 Luca Forte
mussels, olives, our tomato sauce, capers, shallots, basil, crostini

SUMMER SHRIMP SAUTE - 15
🍷 Riesling
corn puree, parmesan, tomatoes, asparagus (GF)

FRISELLE BRUSCHETTA - 12
🍷 Estate Pinot Noir
fresh tomatoes, onion, olive oil, red wine vinegar, basil, served on crusty, ring-shaped bread made in Calabria (Veg, V)

SPICY CALABRIAN SAUSAGE - 15
🍷 Riesling
colored potatoes, red peppers, Tropea onions, Tropea onion jam (GF)

CHICKEN MILANESE - 16
🍷 Chardonnay
arugula, fresh lemon, shaved parm

Salads

Grilled Chicken Add \$5
Grilled Shrimp Add \$8
Salmon Add \$10

ESTATE CAESAR - 11
🍷 Rosato Secco
shaved parmesan, our red wine Caesar, pangrattato

INSALATA DI CASA - 12
🍷 Riesling
spring mix, gorgonzola, red onions, cucumbers, almonds, our Italian dressing (Veg, GF)

PROSCIUTTO & MELON SALAD - 14
🍷 Vino Rosato
arugula, balsamic, pistachios, mozzarella (GF)

Sandwiches & Bruschetta

Chips included | Side of Rosemary Parmesan Truffle Fries \$5
Add a side Estate Caesar \$6

CAPRESE BISTECCA BRUSCHETTA - 15
🍷 Lorenzo Forte
thin sliced steak, arugula, fresh mozzarella, roasted tomatoes, balsamic glaze, hand cut chips

CRABCAKE SLIDERS - 19
🍷 Luca Forte
tomato, garlic aioli, arugula, hand cut chips

TUSCAN ROASTED VEGGIE - 13
🍷 Rosso Fresco
eggplant, roasted red pepper, mushroom, zucchini, yellow squash, fontina, red onions, pesto, garlic aioli, hand cut chips (Veg)

RED WINE GRILLED CHEESE - 13
🍷 Sangiovese
fontina, mozzarella, red wine glaze, hand cut chips (Veg)

CHICKEN PARMESAN SANDWICH - 15
🍷 Barbera
parmesan chicken tenders, fresh sliced mozzarella, marinara sauce, basil, hand-cut chips

Boards

ANTIPASTI BOARD - 38
🍷 Lorenzo Forte
selection of 3 Italian meats and 3 Italian cheeses, marinated olives, almonds, crackers, honeycomb, jam, grapes

SUMMER BOARD - 36
🍷 Pinot Grigio
cherry tomatoes, prosciutto wrapped cantaloupe, cucumber, fresh mozzarella, pecorino, cherry compote, lemon chili ricotta, crostini

Pizza

12" wood-fired pizza
Sub Gluten Friendly Pizza Add \$5
Add a side Estate Caesar Salad \$6

CAPRESE - 18
🍷 Chardonnay
burst cherry tomatoes, mozzarella, basil, garlic oil, balsamic (Veg)

FUNGHI - 16
🍷 Cabernet Franc
assortment of exotic mushrooms, our tomato sauce, mozzarella (Veg)

THE LORENZO - 16
🍷 Lorenzo Forte
our tomato sauce, prosciutto, arugula, shaved parm

THE LUCA - 15
🍷 Luca Forte
mozzarella, ricotta, garlic olive oil (Veg)

MARGHERITA - 15
🍷 Sangiovese
our tomato sauce, fresh mozzarella, basil (Veg)

ROASTED GRAPE - 16
🍷 Chambourcin
ricotta, mozzarella, rosemary, red wine glaze (Veg)

CALABRESE - 19
🍷 Valentino
our tomato sauce, mozzarella, soppressata, sausage, kalamata olives, pepperoncini

ITALIAN FARMER - 16
🍷 Barbera
our tomato sauce, mozzarella, mushrooms, zucchini, yellow squash, onion, roasted red peppers (Veg)

PLAIN - 15
🍷 Sangiovese
our tomato sauce, mozzarella (Veg)

BAMBINO - 11
our tomato sauce, mozzarella (Veg)

Pasta

Meatballs \$5
Salmon \$10
Grilled Chicken \$5
Grilled Shrimp \$8
Spicy Calabrian Sausage \$6

Sub Gluten Friendly Pasta \$3
Add a side Estate Caesar Salad \$6

CASARECCE SUGO - 16
🍷 Valentino
short pasta, our tomato sauce, hand grated parm (Veg)

BURRATA BUCATINI - 22
🍷 Chardonnay
garlic, tomato, basil, white wine butter sauce (Veg)

ROMANO CHEESE RAVIOLI - 18
🍷 Sangiovese
our tomato sauce, hand grated parmesan (Veg)

MEZZE RIGATONI - 18
🍷 Luca Forte
squash blossoms, burst tomatoes, zucchini cream sauce (Veg)

GENOVESE TAGLIATELLE - 18
🍷 Sauvignon Blanc
pesto, purple potato, Italian green beans (Veg)

RISOTTO FRUTTI DI MARE - 26
🍷 Pinot Grigio
shrimp, mussels, calamari, nduja, our tomato sauce, basil

ORECCHIETTE - 24
🍷 Pinot Grigio
cream sauce, crumbled sausage, spinach

NONNA LIDIA'S HOMEMADE LASAGNA - 26
🍷 Valentino
beef, polish ham, ricotta, parmesan, parsley, mozzarella, our tomato & bechamel sauces

PAPPARDELLE PARMESAN CREMA - 22
🍷 Rosato Secco
thick flat pasta, white wine garlic cream sauce (Veg)

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. 3% convenience fee added to all credit card transactions. Payment with cash voids this fee.

Seasonal
Froze
\$10 per glass

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 fruit compote, whipped cream (Veg)

STRAWBERRY AND RICOTTA STUFFED
FRENCH TOAST - 12
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, our tomato sauce, mozzarella, bread

RICOTTA EGG TOAST - 10
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 - 15
espresso, mocha espresso, vanilla caramel, hazelnut

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

Wine Club

two clubs to fit any lifestyle

WINE CLUB | for the love of the wine

FOLINO FAMILY CLUB | for the love of the experience

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scan here!



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FOLINO ESTATE
WINERY
Nel Vino C'è la Verità
[EST: 2014]

Making memories that last a lifetime