

FOLINO ESTATE
WINERY
PICCOLINI

In Italian, Piccolini means 'little ones' – perfect for sharing with friends and a bottle of wine

Classic Piccolini

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

WOOD OVEN PITA - 9
🍷 Rosso Fresco
our bread, signature olive dipping oil
(V, Veg, DF)

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

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

CALAMARI FRITTI - 18
🍷 Pinot Grigio
pepperoncini, fried capers, lemon,
our tomato sauce

PARMESAN CRUSTED
CHICKEN STRIPS - 15
🍷 Estate Pinot Grigio
our tomato sauce, hand grated
parmesan



Boards

FALL BOARD - 36
🍷 Rosso Fresco
cranberry pumpkin ricotta, hazelnuts,
Manchego, Speck, apples, Bresaola, dried
figs, local farm marinated mushrooms,
pickled red beets, maple rum walnuts,
crostini

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

Seasonal Piccolini

SWEET POTATO FRIES - 14
🍷 Riesling
melted fontina, pancetta (GF)

BRUSSELS FRITTI - 12
🍷 Sauvignon Blanc
fried brussels sprout, soppressata,
sliced almonds, shaved parmesan,
spicy Calabrian honey (GF)

PANCETTA WRAPPED
SHRIMP - 14
🍷 Vino Rosato
apple butter, maple syrup,
chili pepper (GF)

FRIED PARMESAN
POLENTA - 11
🍷 Estate Cab Sauvignon
topped with wild mushroom ragu,
tomato, chili peppers (GF,veg)

SPICY CALABRIAN
SAUSAGE - 12
🍷 Chambourcin
Red wine onions and peppers,
toasted bread

ROASTED GRAPE
FONDUTA - 15
🍷 Chambourcin
melted smoked scamorza, honey,
walnuts, thyme, crostini

SOUP & SALAD

Additions: Grilled Chicken - 5 | Grilled Shrimp - 8 | Salmon - 10

HARVEST SALAD - 14
🍷 White Peach Sangria di Fiori
spring mix, roasted red beets, red onion,
hazelnuts, sliced apples, manchego,
maple mustard vinaigrette (Veg)

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)

BUTTERNUT SQUASH SOUP - 8
🍷 Luca Forte
mascarpone cream, chili oil, pumpkin seeds, sage

TUSCAN BEAN SOUP - 9
🍷 Estate Pinot Grigio
sausage, kale, carrots, cannellini



Our mission is to be the place our guests can leave their cares at the door and
return again and again to make memories to last a lifetime.



WOOD - FIRED PIZZA

Sub Gluten Free Pizza - 5

FALL HARVEST - 17
🍷 Estate Pinot Grigio
butternut squash,
prosciutto, ricotta,
fontina, sage

FUNGHI - 16
🍷 Pinot Noir
local farm mushrooms,
our tomato sauce,
mozzarella (Veg)

THE LORENZO - 17
🍷 Valentino
our tomato sauce,
prosciutto, arugula,
shaved parmesan

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
🍷 Lorenzo Forte
our tomato sauce,
mozzarella, soppressata,
sausage, kalamata olives,
pepperoncini

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

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

BAMBINO - 12
our childrens version
of our pizza- our
tomato sauce,
mozzarella (Veg)

SANDWICHES & BRUSCHETTA

Includes chips, sub for: Rosemary Truffle Fries - 5 | Side Caesar Salad - 6

ITALIAN PORK
SLIDERS - 16
🍷 Sauvignon Blanc
pepperoncini aioli,
broccoli rabe, provolone

BISTECCA &
MUSHROOM
CROSTINI - 15
🍷 Rosso Fresco
steak, herbed goat
cheese, balsamic glaze

CHICKEN PARMESAN
SANDWICH - 15
🍷 Sangiovese
fresh sliced mozzarella,
our tomato sauce, basil

RED WINE
GRILLED
CHEESE - 13
🍷 Chambourcin
fontina, mozzarella,
red wine glaze (Veg)

TUSCAN ROASTED
VEGGIE - 14
🍷 Estate Pinot Grigio
eggplant, roasted red pepper,
mushroom, zucchini, yellow
squash, fontina, red onions,
pesto, garlic aioli (Veg)

HOMEMADE PASTA

Additions: Grilled Chicken - 5 | Grilled Shrimp - 8 | Spicy Calabrian Sausage - 6 | Meatballs - 5
Salmon -10 | Side Caesar Salad - 6 | Sub Gluten Free Pasta - 3

NONNA LIDIA'S
LASAGNA - 26
🍷 Valentino
Nonna's secret recipe

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

BURRATA MAFALDA - 24
🍷 Sauvignon Blanc
broccoli rabe, crumbled sausage,
garlic tomato, white wine
butter sauce

PUMPKIN ALLA
VODKA GNOCCHI - 22
🍷 Pinot Grigio
pancetta, chili peppers

PORK RAGU
PAPPARDELLE - 22
🍷 Estate Pinot Grigio
tomato, cream, white
wine, fennel

ROMANO CHEESE
RAVIOLI - 18
🍷 Sangiovese
our tomato sauce (Veg)

CASARECCE SUGO - 16
🍷 Valentino
short pasta, our tomato sauce
(Veg, V)

MEZZE RIGATONI
FUNGHI - 20
🍷 Pinot Noir
local farm mushrooms,
speck, baby kale, cream

BRUNCH

Saturdays & Sundays 11am - 2pm

Additions: Sausage - 5 | Bacon - 4 | Potatoes - 3

ITALIAN EGGS
BENEDICT - 14
tomato, mozzarella,
prosciutto, arugula,
pesto, shaved parmesan

SANGRIA RICOTTA
PANCAKES - 12
red wine glaze, fruit,
whipped cream (Veg)

APPLE STUFFED
FRENCH TOAST - 14
cinnamon, whipped
cream, maple syrup (Veg)

BUON GIORNO
PIZZA - 15
mozzarella, scrambled eggs,
sausage, red pepper, red onion

UOVA AL FORNO - 15
baked eggs & sausage, our
tomato sauce, mozzarella,
toasted bread

PUMPKIN RICOTTA
PANCAKES - 12
maple syrup, cinnamon
sugar, whipped cream (Veg)

CANNOLI FRENCH
TOAST - 14
cannoli filling, chocolate
chips, maple syrup,
whipped cream (Veg)

RICOTTA EGG
TOAST - 10
scrambled eggs, pancetta crisps

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. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.
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D O L C E

TIRAMISU - 14

♀ *L'Amore di Lidia*
espresso dipped lady fingers, rum
mascarpone, cocoa powder (Veg)

ZEPPOLI - 10

♀ *Moscato di Folino*
fried dough balls rolled in
cinnamon sugar, pumpkin and
apple cranberry dipping sauces
(Veg)

CANNOLI - 8

♀ *Chambourcin*
sweet ricotta and chocolate chips
(Veg)

PUMPKIN

CANNOLI - 10

♀ *Bianco Dolce*
chocolate chips (Veg)

WARM APPLE

COBBLER - 14

♀ *Riesling*
vanilla gelato, caramel (Veg)

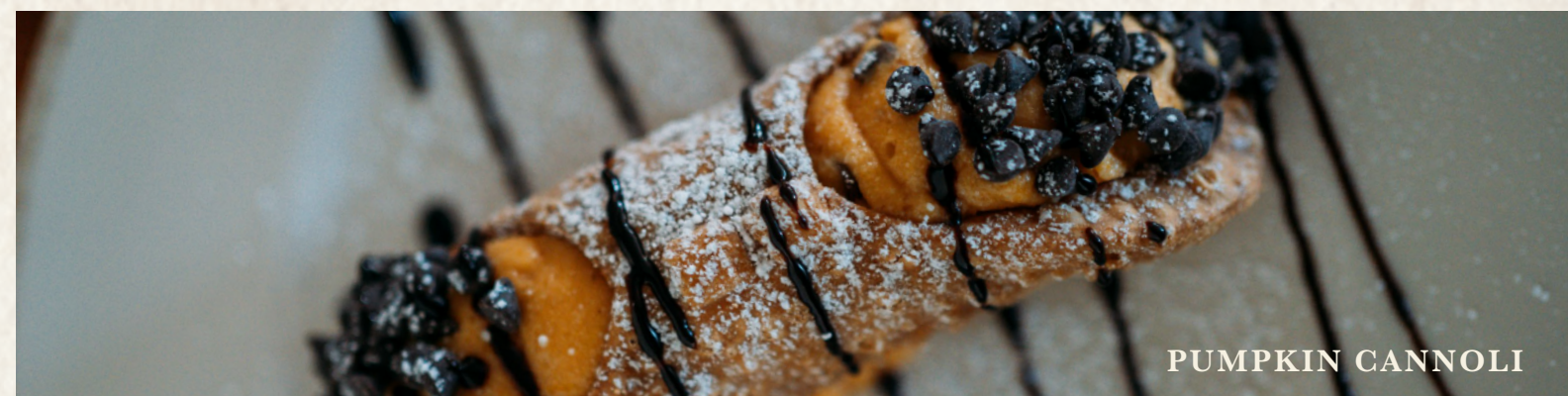
PUMPKIN RICOTTA

CHEESECAKE - 14

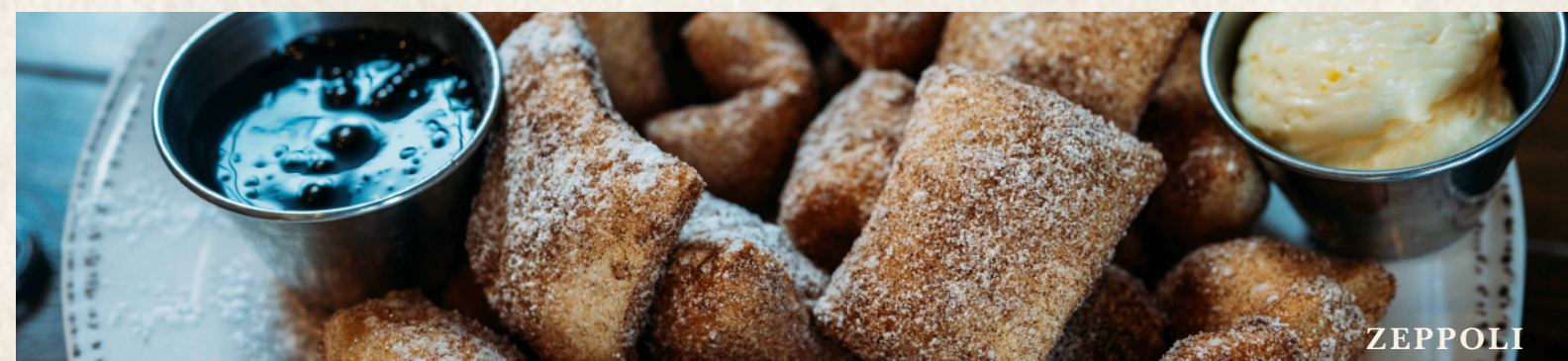
♀ *Riesling*
maple rum walnuts, whipped cream
(Veg)



TIRAMISU



PUMPKIN CANNOLI



ZEPPOLI

G E L A T O

GELATO - 10

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

PUMPKIN SPICE

LATTE GELATO - 14

♀ *Moscato di Folino*
pumpkin gelato, coffee gelato,
chocolate covered espresso beans,
whipped cream, pizelle (Veg)

GELATO FLIGHT - 14

choice of 3 flavors (Veg, GF)

AFFOGATO - 8

choice of gelato, espresso (Veg, GF)

WARM BROWNIE

AFFOGATO - 12

♀ *L'Amore di Lidia*
vanilla gelato, espresso,
caramel drizzle (Veg)

SALTED CARAMEL

MAPLE BROWNIE - 14

♀ *Chambourcin*
maple gelato, caramelized fig,
whipped cream (Veg)



PUMPKIN
SPICE LATTE
GELATO

AFTER DINNER DRINKS

VINEYARD OLD

FASHION - 14

Bourbon, Sangiovese, demerara, angostura bitters,
orange bitters, Luxardo cherry, orange swath

FOLINO SPRITZ - 12

Aperitivo, Bianco Bollicini, lemon, orange

ESPRESSO MARTINI - 15

Vodka, espresso, Chambourcin, demerara
- Add a flavor \$1, brown sugar, mocha,
vanilla caramel, hazelnut, Bailey's

FOLINO SUNSET - 15

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

FALL SPRITZ - 12

Aperol, apple cider, Bianco Bollicini,
apples, cinnamon stick, star anise

NONNA'S APPLE PIE

MOJITO - 13

rum, Bianco, apple, mint, lemon,
cinnamon

LUCA'S PUMPKIN

MULE - 12

vodka, Luca Forte, pumpkin pie puree,
lime, vanilla, ginger, cinnamon sugar

ESTATE FIG & THYME

GIN FIZZ - 12

gin, lemon, Moscato di Folino,
aquafaba, thyme

SPICED PEAR

MARGARITA - 12

tequila, Pinot Grigio, pear, lime,
smoked sea salt

LORENZO'S MAPLE

SOUR - 12

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

S'MORES MARTINI - 13

vodka, Chambourcin, chocolate, vanilla, graham
cracker, toasted marshmallow

ESPRESSO OLD

FASHION - 16

Bourbon, Cabernet Sauvignon, espresso, brown
sugar syrup, lemon zest

APPLE CIDER SLUSHIE - 10

Bianco Cider, cinnamon, apple

TIRAMISU MARTINI - 16

chocolate vodka, Cabernet Franc, chocolate syrup,
espresso, amaretto, whipped cream, lady finger

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C A F É

Order iced or hot, various syrup flavors
available. Sub Dairy Free - \$5.50

COFFEE - 2

ESPRESSO - 3

LATTE - 4

caramel, hazelnut, vanilla

CAPPUCCINO - 4

caramel, hazelnut, vanilla

SPICED BROWN SUGAR

CAPPUCCINO - 6

PUMPKIN SPICE

LATTE - 6

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+



LATTÉ &
CAPPUCCINO



NONNA'S
APPLE PIE
MOJITO



SPICED PEAR MARGARITA



Wines

Listed Dry to Sweet

RED

ESTATE PINOT NOIR | 2022

Pinot Noir is known as the “heartbreak grape” because it is very challenging to grow. Despite this, we have had success growing our Pinot Noir and producing a light-bodied wine with a fresh and lively palate. Aged in French Oak, our Estate Pinot Noir has light tannins and aromas of dried raspberries, rose petals, fresh mushrooms, and clove with tart red cherry and red plum flavors.

ROSSO FRESCO

A light-bodied red blend, our Rosso Fresco has a clean, fresh mouthfeel with notes of blackberries, cherry, plum, raspberry, and light tannins.

CABERNET FRANC | 2021

Our Cabernet Franc is light bodied and expressive, offering bright flavors and aromas of raspberry, cranberry, and red currant, with a touch of salinity and roasted pepper.

SANGIOVESE | 2021

Our Sangiovese is medium-bodied, with bright acidity and medium tannins. It has aromas and flavors of ripe cherry, raspberry, and plum, with a hint of dried herbs and violets. This vibrant & savory wine is versatile and can be enjoyed with charcuterie, grilled & smoked meats, herb sauces, and dishes with Fontina, Parmesan & Pecorino cheeses.

PINOT NOIR | 2022

Our Pinot Noir is well-structured with bright acidity and grippy medium tannins, displaying characteristic savory and sweet notes of red cherry accented by earthy aromas, dried herbs, rose petals, black tea, and toast.

CABERNET SAUVIGNON | 2023

Aged 9-months in French Oak barrel. 75% CA and 25% PA grape sourcing. Brite berry on the nose with leather on the palate. Long finish with lingering tannins.

ESTATE CABERNET SAUVIGNON | 2022

Cabernet Sauvignon is the most popular red wine in the world and can range from riper, fuller expressions in warmer climates to vegetal and savory in cooler climates. Our Cabernet Sauvignon was aged in French and American oak. This full-bodied wine has a ripe, juicy core of black currant and black cherry, with aromas of white pepper and an essence of dried herbs and clove.

LORENZO FORTE | 2021

2023 American Wine Society Commercial Competition Winner - Silver Our Lorenzo is a bold blend of Cabernet Sauvignon, Merlot, Petit Verdot and Cabernet Franc mostly sourced from our estate. Its aromas and flavors are complex with dark fruits, coffee, dried herbs, white pepper, graphite, tobacco, vanilla and a hint of violets.

VALENTINO | 2021

This Italian grape blend is named after Marco’s father, Rodolfo Valentino. It is light to medium-bodied with soft tannins and elevated acidity. It has a bright profile with aromas of fresh river rocks and tomato leaves with fresh cherry, black currant, and dried plum on the palate.

CHAMBOURCIN | 2021

Chambourcin is a French-American hybrid that is becoming increasingly popular and known as a “PA Wine.” Our Chambourcin is a fruit-forward, full-bodied red with flavors of dark cherry, cassis, and vanilla, followed by a smooth finish to create the perfect supple mouth feel. It is a semi-sweet wine that’s best enjoyed on its own or paired with pizza, spicy food, and decadent desserts.

L’AMORE DI LIDIA | 2020

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.

ROSÉ

ROSATO SECCO | 2022

Silver Medal Winner - Camp Good Days Finger Lakes International Wine & Spirits Competition. This light-bodied rosé has 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

A bright, fruity, light, refreshing, and off-dry rosé with notes of peach, apricot, melon, citrus, and aromas of beeswax and rose petals.



11 | 16 | 28

8 | 11 | 18

10 | 13 | 24

11 | 15 | 28

10 | 14 | 24

10 | 13 | 24

11 | 16 | 28

13 | 17 | 34

13 | 17 | 34

9 | 11 | 19

3 oz pour 6 | 36

10 | 14 | 24

9 | 11 | 18

WHITE

SAUVIGNON BLANC | 2023

Crisp and intensely aromatic, our Sauvignon Blanc has bright acidity with notes of passionfruit, gooseberry, ripe melon, grapefruit, and lemongrass.

PINOT GRIGIO | 2023

Our Pinot Grigio is fresh and lively, with aromas of yellow apple and honey and ripe flavors of white nectarine, pineapple, and lemon.

LUCA FORTE | 2021

Named after the owner’s second son and “forte” meaning strong, Luca Forte is a crisp yet complex white blend. Aged in French oak and stainless steel, it offers a fresh palate with notes of citrus and tree fruits, melon, and honeysuckle.

ESTATE PINOT GRIGIO | 2023

This expression of Pinot Grigio is very unique. Typically aged in stainless steel, our wine was barrel-fermented and aged to create a vibrant, rich mouthfeel. It has fresh tropical expressions on the nose and lime zest, white peach, quince, grapefruit, and almond on the palate.

CHARDONNAY | 2021

Our Chardonnay is medium-bodied with a silky texture and a fresh, clean finish. It has aromas and flavors of lemon peel, baked apple, and butter with a touch of baking spices, nuttiness, and toast.

RIESLING | 2022

Our Riesling is an aromatic, off-dry, light-bodied wine with bright acidity, with notes of honeysuckle, apricot, and Meyer lemon.

TRAMINETTE | 2022

Traminette is an aromatic, fresh, and lightly sweet white with notes of lychee, apricot, orange blossom, and honeysuckle. It is delicious with Thai cuisine, seafood, chicken, and desserts with slight sweetness.

MOSCATO DI FOLINO | 2021

Our Moscato di Folino is a lightly sweet, fruity wine with crisp acidity. It has delicate aromas of honeysuckle, peach, and mandarin orange.

BIANCO DOLCE | 2021

Our sweetest white, Bianco Dolce, has notes of nectarine, tropical fruits, and blood orange. The combination of sweetness, crisp acidity, and medium body make this wine extremely versatile for food pairings such as salads, shellfish, vegetarian dishes, and spicy cuisine.

SPARKLING

ROSATO BOLLICINI

Our Rosato Bollicini is a lightly sweet, crisp sparkler with a zesty finish. It has light floral aromas with flavors of fresh strawberry, raspberry, and white peach.

BIANCO BOLLICINI

This refreshing, off-dry sparkler is a blend of Cayuga and Muscat grapes from the Finger Lakes. It is light and crisp, with aromas of white blossoms and flavors of Meyer lemon and green apple skins.

SANGRIA

LAVENDER LEMON

WHITE PEACH ELDERFLOWER

STRAWBERRY HIBISCUS

HONEYSUCKLE BERRY CAN

SANGRIA OF THE MONTH

POMEGRANATE MULLED WINE

FLIGHTS

WINE FLIGHT - 15

Choose four 2-oz pours of Folino Estate wines

SANGRIA FLIGHT - 14

2-oz pours of Sangria Di Fiori Collection and the Sangria of the month

ESPRESSO MARTINI FLIGHT - 16

Espresso, Mocha espresso, Vanilla Caramel, Hazelnut

BEER

Cape May Always Ready Pale Ale - 8

Cape May IPA - 8

Dogfish 60 min IPA - 8

Samuel Adams Octoberfest - 8

Miller Lite - 5

Coors Lite - 5

Yuengling - 5

Blue Moon - 6

Corona - 6

Peroni - 6

Heineken - 6



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COCKTAILS

VINEYARD OLD FASHION - 14

Bourbon, Sangiovese, demerara, angostura bitters, orange bitters, Luxardo cherry, orange swath

FOLINO SPRITZ - 12

Aperitivo, Bianco Bollicini, lemon, orange

ESPRESSO MARTINI - 15

Vodka, espresso, Chambourcin, demerara - Add a flavor \$1, brown sugar, mocha, vanilla caramel, hazelnut, Bailey’s

FOLINO SUNSET - 15

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

TIRAMISU MARTINI - 16

Chocolate vodka, Cabernet Franc, chocolate syrup, espresso, amaretto, whipped cream, lady finger

LORENZO’S MAPLE SOUR - 12

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

APPLE CIDER SLUSHIE - 10

Bianco, cinnamon, apple

LUCA’S PUMPKIN MULE - 12

vodka, Luca Forte, pumpkin pie puree, lime, vanilla, ginger, cinnamon sugar

ESTATE FIG & THYME GIN FIZZ - 12

gin, lemon, Moscato di Folino, aquafaba, thyme

NONNA’S APPLE PIE MOJITO - 13

rum, Bianco Cider, apple, mint, lemon, cinnamon

SPICED PEAR MARGARITA - 12

tequila, Pinot Grigio, pear, lime, smoked sea salt

S’MORES MARTINI - 13

vodka, Chambourcin, chocolate, vanilla, graham cracker, toasted marshmallow

ESPRESSO OLD FASHION - 16

bourbon, Cabernet Sauvignon, espresso, brown sugar syrup, lemon zest

FALL SPRITZ - 12

Aperol, apple cider, Bianco Bollicini, apples, cinnamon stick, star anise

MOCKTAILS

BERRY CRUSH - 6

Blackberry, Raspberry, Lemon

FALL REFRESHER - 6

Rosemary, Lemon, Pear

FOLINO SUNRISE - 6

Orange, pineapple, pomegranate, strawberry, mint

GINGER CRUSH - 6

Lime, Mint, Ginger, Sage

BEVAND E

ITALIAN SODA - 4

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

SPARKLING WATER - 4

MINERAL WATER - 5

SOFT DRINKS - 3

Coke, Diet Coke, Sprite, Ginger Ale, Root Beer, Orange, Lemonade, Sweet Tea, Green Tea, Raspberry tea, Unsweetened Tea

BRUNCH COCKTAILS

MIMOSA FLIGHT - 15

Rosato Mimosa, Strawberry Mimosa, Raspberry Mimosa, Blackberry Mimosa

ITALIAN BLOODY MARY - 12

tomato, lemon, Worcestershire, hot sauce, basil, vodka, parmesan, Italian seasoning, mozzarella, kalamata olives, pepperoncini, salami

ROSATO MIMOSA - 6

Rosato Bollicini, orange juice

STRAWBERRY MIMOSA - 8

Bianco Bollicini, orange juice, strawberry syrup

PEAR BELLINI - 9

Bianco Bollicini, pear

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