



FOLINO ESTATE
WINERY

P I C C O L I N I

In Italian, Piccolini means ‘little ones’ - perfect for sharing with friends and a bottle of wine

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

POLLO AL PARMIGIANO - 15
fried chicken tenders, fried capers, lemon zest, lemon garlic aioli
🍷 Pinot Grigio

RED WINE POLPETTE - 16
meatballs, our tomato sauce, grilled Tuscan bread
🍷 Lorenzo Forte

ARANCINI - 15
fried risotto balls, ham, mozzarella, parmigiano, our tomato sauce
🍷 Bianco Bollicini

TUSCAN HERB PATATE FRITTI - 11
Crispy fries, rosemary, parmigiano, black truffle sea salt, Tuscan olive oil, garlic aioli, Chianti ketchup (Veg)
🍷 Luca Forte

CALAMARI - 19
pepperoncini, fried capers, lemon, our tomato sauce
🍷 Sauvignon Blanc

NODI ALL’OGLIO - 12
wood-oven garlic knots, parmigiano, tomato sauce, Calabrian chili butter (Veg)
🍷 Barbera

SCHIACCIATA AL FORNO - 9
Tuscan flatbread, Calabrian dipping oil with chopped olives, garlic (V, Veg, DF)
🍷 Rosso Fresco

P A N I N O

Hand Cut Chips Included | Side Tuscan Herb Patate Fritti - 6
Side Caesar Salad - 7

TUSCAN ROASTED VEGGIE - 15
eggplant, roasted red pepper, mushroom, zucchini, yellow squash, fontina, red onions, pesto, garlic aioli (Veg)
🍷 Pinot Noir

RED WINE GRILLED CHEESE - 14
fontina, mozzarella, red wine glaze (Veg)
🍷 Chambourcin

CHICKEN PARMIGIANO SANDWICH - 15
basil, our tomato sauce
🍷 Sangiovese

I N S A L A T A

Grilled Chicken - 7 | Grilled Shrimp - 10
Salmon - 14

ESTATE CAESAR - 14
parmigiano, pangratatto, our red wine Caesar
🍷 Rosato Bollicini

INSALATA DI CASA - 14
spring mix, gorgonzola, red onion, cucumber, almonds, our Italian dressing (Veg, GF)
🍷 Riesling

Aperitivo

Wednesday - Friday 4 - 6pm
italian happy hour

\$12 Folino Spritz | \$2 off Piccolini | \$12 Sangria of the Month | \$50 Antipasti Board & Signature Bottle

Aperitivo is a cherished Italian tradition that invites you to unwind after a long day.



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.





W O O D - F I R E D P I Z Z A

12-inch

Sub Gluten Free Pizza - 10 | Side Caesar Salad - 7

FUNGHI - 17
local farm mushrooms, mozzarella, our tomato sauce (Veg)
🍷 *Barbera*

THE LORENZO - 19
prosciutto, arugula, parmigiano, our tomato sauce
🍷 *Valentino*

THE LUCA - 16
mozzarella, ricotta, garlic olive oil (Veg)
🍷 *Luca Forte*

MARGHERITA - 16
fresh mozzarella, basil, our tomato sauce (Veg)
🍷 *Sangiovese*

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

ITALIAN FARMER - 17
mozzarella, mushrooms, zucchini, yellow squash, onion, roasted red peppers, our tomato sauce (Veg)
🍷 *Cabernet Franc*

CALABRESE - 19
mozzarella, soppressata, sausage, kalamata olives, pepperoncini, our tomato sauce
🍷 *Lorenzo Forte*

CLASSICO - 16
mozzarella, our tomato sauce (Veg)
🍷 *Pinot Noir*

AMERICANO - 17
mozzarella, pepperoni, basil, our tomato sauce
🍷 *Barbera*

BAMBINO - 14
child's pizza with mozzarella, our tomato sauce (Veg)

H O M E M A D E P A S T A

Grilled Chicken - 7 | Grilled Shrimp - 10 | Salmon - 14 | Spicy Calabrian Sausage - 8 | Meatballs - 10
Side Caesar Salad - 7 | Tuscan Bread - 6 | Sub Gluten Free Pasta - 5

**NONNA LIDIA'S
HOMEMADE
LASAGNA** - 26
secret family recipe
🍷 *Valentino*

**PAPPARDELLE
PARMESAN CREMA** - 22
thick flat pasta, crumbled prosciutto crisps, white wine garlic cream sauce
🍷 *Chardonnay*

**TUSCAN CHEESE
RAVIOLI** - 18
spinach, roasted red pepper, tomato cream sauce (Veg)
🍷 *Merlot*

**CACIO E PEPE
BUCATINI** - 22
homemade pecorino sauce, black pepper (Veg)
🍷 *Sangiovese*

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

D O L C E & G E L A T O

TIRAMISU - 15
espresso dipped lady fingers, rum mascarpone, cocoa powder (Veg)
🍷 *L'Amore di Lidia*

ZEPPOLI - 12
Italian doughnuts rolled in cinnamon sugar, (2) seasonal sauces (Veg)
🍷 *Bianco Dolce*

CANNOLI - 9
sweet ricotta, chocolate chips (Veg)
🍷 *Chambourcin*

GELATO - 10 | 2 scoops
choice of vanilla, chocolate & seasonal

GELATO FLIGHT - 14
choice of 3 flavors

AFFOGATO - 10
choice of gelato, espresso

**WARM BROWNIE
AFFOGATO** - 14
vanilla gelato, espresso, caramel drizzle (Veg)
🍷 *L'Amore di Lidia*

B R U N C H

Saturdays & Sundays 11am - 2pm

Sausage - 8 | Bacon - 5 | Potatoes - 4

**SANGRIA RICOTTA
PANCAKES** - 15
red wine glaze, fruit, whipped cream (Veg)
🍷 *Vino Rosato*

**CANNOLI FRENCH
TOAST** - 15
cannoli filling, chocolate chips, maple syrup, whipped cream (Veg)
🍷 *Chambourcin*

**ITALIAN EGGS
BENEDICT** - 18
Tuscan bread, tomato, mozzarella, prosciutto, arugula, parmigiano, pesto
🍷 *Luca Forte*

UOVA AL FORNO - 18
baked eggs & sausage, mozzarella, Tuscan bread, our tomato sauce
🍷 *Bianco Bollicini*

**RICOTTA EGG
TOAST** - 14
scrambled eggs, pancetta crisps
🍷 *Dolcetto*

**BUON GIORNO
PIZZA** - 16
mozzarella, scrambled eggs, sausage, red pepper, red onion
🍷 *Rosato Bollicini*

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

Summer Seasonal

PICCOLINI

SUMMER BOARD - 36

bresaola, tomato bruschetta, baby cucumbers, pecorino, cherry compote, prosciutto wrapped cantaloupe, strawberries, lemon chili ricotta, mozzarella, crackers

🍷 Estate Sangiovese Rose

BURRATA ALLA VODKA - 17

fried burrata, pancetta, Tuscan bread (Veg)

🍷 Merlot

CROSTINI MELONE - 15

Tuscan bread, whipped lemon ricotta, cantaloupe, crispy prosciutto, basil, honey-chili oil

🍷 Malvasia Bianca

HEIRLOOM TOMATO

CAPRESE - 17

burrata, pangrattato, fried olives, purple basil, aged balsamic (Veg)

🍷 Merlot

ZUCCHINI FRITTI - 13

our tomato sauce (Veg)

🍷 Dolcetto

GRILLED SHRIMP SKEWERS - 17

lemon, rosemary, salsa verde, Tuscan bread (GF)

🍷 Luca Forte

EGGPLANT PARMIGIANA

BRUSCHETTA - 15

Tuscan bread, mozzarella, our tomato sauce (Veg)

🍷 Barbera

INSALATA & PANINO

INSALATA DI MELONE - 16

ribbon cucumbers, watermelon, tomatoes, red onion, arugula, croutons, shaved ricotta salata, croutons, basil balsamic vinaigrette (Veg)

🍷 Estate Pinot Noir Rose

ITALIAN SAUSAGE

PANINO - 18

giardiniera, lemon garlic aioli

🍷 Riesling

ITALIAN CRAB CAKE SLIDERS - 20

tomato, arugula, garlic aioli

🍷 Rosato Bollicini

HOMEMADE PASTA & PIZZA

BURRATA BUCATINI - 24

tomato confit, basil, pangrattato, olive oil, cracked black pepper (Veg)

🍷 Sangiovese

PESTO SHRIMP

ORECCHIETTE - 26

parmesan, lemon zest, corn, basil pesto

🍷 Rosato Bollicini

MEZZE RIGATONI - 22

squash blossoms, zucchini cream sauce (Veg)

🍷 Luca Forte

NONNA'S PIE - 16

crushed tomatoes, parmigiano basil (Veg)

🍷 Cabernet Sauvignon

DOLCE & GELATO

COFFEE

PANNA COTTA - 14

coffee beans, heavy cream (Veg, GF)

🍷 L'Amore di Lidia

CHERRY CANNOLI - 12

ricotta, Amarena cherries (Veg)

🍷 Chambourcin

LEMON TORTA - 14

rosemary-infused olive oil cake, lemon glaze (Veg)

🍷 Moscato

SMORE'S GELATO - 14

vanilla gelato, graham crackers, marshmallows, chocolate (Veg)

🍷 Bianco Dolce

BRUNCH

Saturdays & Sundays 11am - 2pm

STRAWBERRY STUFFED FRENCH TOAST - 16

sweetened ricotta, maple syrup (Veg)

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SIGNATURE COLLECTION

Discover the Signature Collection: handcrafted with pride in our winery, featuring the varietals you know and love.

WHITE

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.

SAUVIGNON BLANC | 2024

Aged in stainless steel to preserve its fresh stone fruit and tropical fruit aromas, this Sauvignon Blanc stands out with its vibrant acidity and a distinctive herbaceous character.

CHARDONNAY | 2023

Our Chardonnay is a dry, medium-bodied white with a creamy, rich texture from French oak aging. Notes of lemon, banana, and peach blend with warm spice and butterscotch for a smooth, balanced finish.

MOSCATO DI FOLINO | 2023

Dry, crisp with high acidity, this fragrant light bodied wine offers notes of citrus, peach, orange blossom, and honeysuckle, and a clean finish.

MALVASIA BIANCA | 2024

Aromatic notes of honeysuckle, peach, papaya, and pink grapefruit create a vibrant, refreshing profile.

RIESLING | 2023

Semi-sweet with medium body & acidity, this Riesling shows notes of blossom, pineapple, lime, apricot, mineral and peach notes.

BIANCO DOLCE

Our sweetest white, Bianco Dolce, has notes of nectarine, tropical fruits, and blood orange. The balance of sweetness, crisp acidity, and medium body makes this wine very versatile for food pairings.

RED

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.

PINOT NOIR | 2022

Well-structured with bright acidity and medium tannins, this Pinot Noir offers red cherry, earthy notes, dried herbs, rose petals, black tea & toast.

DOLCETTO | 2024

Dry, light-bodied, with high acidity and medium tannins, this red shows notes of dried plum, red apple, fig, dates, candied cherry, violet, mint & cocoa.

MERLOT | 2024

Dry with a velvety texture, medium body, high tannins & medium acidity. Aromas of red fruit & coffee lead to flavors of blackcurrant, blackberry, licorice & earthy truffle.

SANGIOVESE | 2023

Elegant and well-balanced, with bright acidity, medium tannins and notes of cherry, plum, fig, and herbs.

BARBERA | 2023

Fragrant with notes of plum, dried strawberry, baking spices, leather, and mineral tones. Light-bodied with low tannins and high acidity, offering a bright, balanced profile.

CABERNET FRANC | 2022

Notes of raspberry, black plum, roasted red pepper, with a hint of salinity and violets. Medium-bodied with moderate tannins, this wine is expressive and bright.

CABERNET SAUVIGNON | 2023

Dry, with moderate tannins and body, this red offers notes of cranberry, red currant, juniper berry, smoke, & cedar.

CHAMBOURCIN | 2023

Our housestyle Chambourcin is a light-bodied, sweet red with vibrant notes of strawberry, raspberry, & vanilla. Smooth, versatile, and a true Pennsylvania favorite.

ROSÉ

VINO ROSATO

A semi-sweet, light wine with notes of lychee, peach, strawberries and rose petals.

SPARKLING

SPRITZ ALL'ARANCIA CAN

An effervescent, low alcohol orange spritz inspired by the Italian golden hour ritual of aperitivo. Light, citrusy and perfectly bittersweet.

BIANCO BOLLICINI

This very expressive sparkling wine is made from the Cayuga grape. It exhibits peach and citrus notes with soft, refined bubbles.

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.

ESTATE COLLECTION

Our estate wines are crafted using the grapes from over 7,000 vines flourishing across four acres in the heart of our very own Kutztown vineyard.

WHITE

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 rich mouthfeel. It has notes of lime zest, white peach, grapefruit, and almond.

ROSÉ

ESTATE PINOT NOIR ROSÉ | 2024

Harvested during the 2024 season from our vineyard in Kutztown, PA, this off-dry Rosé is zesty & floral with notes of white peach, cherry & melon. Light, refreshing & made using the using Whole Cluster Press and Saignée methods.

ESTATE SANGIOVESE ROSÉ | 2024

Harvested during the 2024 season from our vineyard in Kutztown, PA, this dry, light-bodied Rosé offers notes of white cherry, rhubarb & pomelo with lemon drop & peony aromas. Crafted using Whole Cluster Press and Saignée methods.

FAMILY COLLECTION

Passion for wine runs deep in our family's history, beginning with Marco's grandfather, who grew and crafted his own wine in Andali, Calabria. Today, we honor his legacy with the Family Collection—blended wines of the highest quality, each so exceptional we named them after one of our family members.

WHITE

LUCA FORTE | 2023

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.

RED

TEODORO FORTE | 2023

A dry, light, and vibrant sparkling wine with bright flavors of strawberry, blackberry, and hibiscus, made from estate-grown Teroldego grapes using the Charmat method.

LORENZO FORTE | 2022

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 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.

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 silky plum, cherry and fig.

FROSÉ

SIGNATURE FROSÉ

Rosé wine slushie

SANGRIA

Crafted by Andrea Folino

HONEYSUCKLE BERRY CAN

LAVENDER LEMON

WHITE PEACH ELDERFLOWER

STRAWBERRY HIBISCUS

SANGRIA OF THE MONTH

FLIGHTS

WINE FLIGHT - 18

Choose four 2-oz pours of Folino Estate wines

SANGRIA FLIGHT - 16

2-oz pours of Sangria Di Fiore Collection & the Sangria of the month

ESPRESSO MARTINI FLIGHT - 18

espresso, mocha espresso, vanilla caramel espresso, hazelnut espresso

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WINE COCKTAILS

VINEYARD OLD FASHIONED - 16

bourbon, Sangiovese, demerara, angostura bitters, orange bitters, luxardo cherry, orange swath

FOLINO SPRITZ - 14

aperitivo, Bianco Bollicini, lemon, orange

ESPRESSO MARTINI - 17

vodka, espresso, Chambourcin, demerara
Add a Flavor 1: brown sugar, mocha, vanilla caramel, hazelnut

FOLINO SUNSET - 15

rum, White Peach Elderflower Sangria, pineapple, lemon, pomegranate, mint

TIRAMISU MARTINI - 17

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

THE ITALIAN GUAVA - 16

bourbon, lemon, hibiscus simple, guava nectar, Riesling, fee foam

LUCA'S GIN - 14

gin, blueberry, Luca Forte, lemon, mandarin simple, fee foam

CILANTRO

MARGARITA - 16

tequila, lime, simple, Luca Forte, cilantro, tajin

DUE PASSI - 15

vodka, passion fruit, watermelon, simple, Sauvignon Blanc, lemon

LAVENDER MARTINI - 15

lemon, lavender simple, gin, Lavender Lemon Sangria di Fiori, fee foam

CUCUMBER FIELDS - 14

vodka, lemon, cucumber simple, Pinot Grigio, fee foam

PASSION MOJITO - 15

rum, mint simple, lime, passion fruit, fee foam, Bianco Bollicini, club soda

FOLINO PASSION - 16

passion fruit, sweet & sour, vodka, lemon, Pinot Grigio, fee foam

ASINELLO MULE - 14

watermelon, passion fruit, vodka, Estate Pinot Grigio, fee foam, ginger beer, mint

TOMATO-TINI - 15

vodka, Estate Sangiovese Rosé, white balsamic vinegar, salt, pepper, basil

BRUNCH COCKTAILS

ESPRESSO MARTINI FLIGHT - 18

espresso, mocha espresso, vanilla caramel espresso, hazelnut espresso

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

BEEER

CAPE MAY IPA - 8

DOGFISH 60 MIN IPA - 8

SAMUEL ADAMS SEASONAL - 8

MILLER LITE - 5

COORS LITE - 5

YUENGLING - 5

BLUE MOON - 6

CORONA - 6

PERONI - 6

HEINEKEN - 6

MOCKTAILS

CITRUS REFRESHER - 7

orange, pineapple, pomegranate, strawberry, mint

BERRY CRUSH - 7

strawberry, blackberry, mint, lime

SUMMER SPRITZ - 7

blueberry, lemon, mint, orange

GARDEN SPRITZ - 7

cucumber, lemon, lime, basil

MELON COOLER - 7

watermelon, mint, lime, honey

BEVANDE

SOFT DRINKS - 3

Coke, Diet Coke, Sprite, root beer, orange soda, ginger ale, lemonade, sweet tea, raspberry tea, green tea, unsweetened tea

ITALIAN SPARKLING WATER - 8

ITALIAN SODA - 4

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

ITALIAN SPRING WATER - 8

CAFÉ

COFFEE - 3

ESPRESSO - 4

LATTE - 5

caramel, hazelnut, vanilla

TIRAMISU LATTE - 6

CAPPUCCINO - 5

caramel, hazelnut, vanilla

PISTACHIO CAPPUCINO - 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+)

ITALIAN ESPRESSO - 7

single espresso with a shot of white sambuca

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