



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.



Chestnut Affogato



Zucca Crostini



*Biscotta
Bruschetta*



*Spiced Pear
& Fig Cheesecake*



*Tuscan
Wild Mushroom*



*Fall
Board*



Vendemmia

AT FOLINO ESTATE WINERY

Our Fall Menu is inspired by vendemmia, the Italian grape harvest. It is a season of gathering, sharing, and celebrating the fruits of the vineyard. With hearty pastas, seasonal flavors, and the warmth of traditional Italian cooking, this menu invites you to savor fall as the Italians do, with gratitude, community, and timeless flavor.

PICCOLINI

FALL BOARD - 34

sliced porchetta, chocolate covered figs, herbed hazelnuts, smoked scamorza, manchego, salami, spiced apples, grape mostarda, crostini, pumpkin ricotta with maple syrup & pepitas

🍷 Chambourcin

SWEET POTATO FRIES - 15

melted fontina, pancetta (GF)

🍷 Riesling

BRUSSELS FRITTI - 15

fried brussels sprouts, soppressata, sliced almonds, parmigiano, spicy calabrian honey (GF)

🍷 Pinot Noir

PANCETTA WRAPPED

SHRIMP - 16

apple butter, calabrian chilis, maple syrup (GF)

🍷 Estate Pinot Noir

SMOKED CHEESE

FONDUTA - 16

smoked scamorza, fontina, grilled sausage, roasted fennel, grilled bread

🍷 Dolcetto

ZUCCA CROSTINI - 14

whipped pumpkin ricotta, crispy pancetta, baby kale, arugula, pepitas

🍷 Riesling

ZUPPA | INSALATA | PANINO

BUTTERNUT SQUASH SOUP

CUP 8, BOWL 10

mascarpone cream, chili oil, pepitas, sage, crostini (Veg)

🍷 Luca Forte

TUSCAN BEAN SOUP

CUP 9, BOWL 12

sausage, kale, carrots, cannellini, crostini

🍷 Estate Pinot Grigio

HARVEST SALAD - 15

spring mix, roasted red beets, red onion, hazelnuts, sliced apples, manchego, maple mustard vinaigrette (Veg, GF)

🍷 Pinot Noir

BISTECCA BRUSCHETTA - 17

chianti onion, arugula, pecorino crema

🍷 Lorenzo Forte

PORK SLIDERS - 17

brioche, smoked scamorza, apple cider aioli

🍷 Luca Forte

HOMEMADE PASTA & PIZZA

TUSCAN WILD

MUSHROOM - 23

mezze rigatoni, baby kale, shaved truffles, truffle crema (Veg)

🍷 Pinot Grigio

BURRATA MAFALDA - 24

broccoli rabe, crumbled sausage, garlic, tomato, white wine butter sauce

🍷 Luca Forte

PUMPKIN ALLA VODKA - 22

zucca, crispy pancetta, chili peppers

🍷 Estate Sangiovese Rosé

SWEET POTATO GNOCCHI - 22

crushed hazelnuts, brown butter sage sauce (Veg)

🍷 Estate Pinot Noir

PORK RAGU PAPPARDELLE - 24

tomato, cream, white wine, fennel

🍷 Estate Pinot Grigio

FALL HARVEST PIE - 18

butternut squash, prosciutto, ricotta, fontina, sage

🍷 Merlot

DOLCE & GELATO

PUMPKIN CANNOLI - 12

chocolate chips (Veg)

🍷 Bianco Dolce

CRISP DI MELE - 14

vanilla gelato, caramel (Veg)

🍷 Malvasia Bianca

SPICED PEAR & FIG

CHEESECAKE - 12

maple, toasted hazelnuts (Veg)

🍷 Bianco Dolce

PUMPKIN SPICE

LATTE GELATO - 14

pumpkin gelato, coffee gelato, chocolate covered espresso beans, whipped cream (Veg)

🍷 Chambourcin

CHESTNUT

AFFOGATO - 12

vanilla gelato, espresso, chestnut cream, candied chestnuts (Veg, GF)

🍷 L'Amore di Lidia

BRUNCH

Saturdays & Sundays 11am - 2pm

APPLE STUFFED FRENCH TOAST - 15

cinnamon, whipped cream, maple syrup (Veg)

🍷 Malvasia Bianca

PUMPKIN RICOTTA PANCAKES - 15

cinnamon sugar, whipped cream, maple syrup (Veg)

🍷 Riesling

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Wines

Listed Dry to Sweet

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

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 house-style 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

13 | 19 | 28

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

13 | 19 | 28

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

11 | 16 | 24

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

14 | 21 | 30

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

Bottle 45

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

16 | 24 | 34

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

16 | 24 | 34

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

3 oz. 9 | 36 pour

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

12

Rosé wine slushie

SANGRIA

Crafted by Andrea Folino

HONEYSUCKLE BERRY CAN

6

LAVENDER LEMON

10 | 13 | 18

WHITE PEACH ELDERFLOWER

10 | 13 | 18

STRAWBERRY HIBISCUS

10 | 13 | 18

SANGRIA OF THE MONTH

14

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

STAGIONE

SPETTRALE - 15

vodka, tangerine, pumpkin, ginger, Barbera

BOURBON APPLE PIE - 16

bourbon, apple, pumpkin spice, Estate Pinot Noir Rose

FALL MARGARITA - 16

tequila, lime, pumpkin spice, Estate Sangiovese Rose, cinnamon sugar rim

LUCE MANDARINO - 15

vodka, mandarin, fig, Riesling

AUTUNNO GIN - 14

gin, pear, ginger, Pinot Grigio, cinnamon sugar

ARGENTO - 16

tequila, kiwi, triple sec, Sauvignon Blanc

RACCOLTA MULE - 14

vodka, maple, lemon, Estate Pinot Grigio, ginger beer, mint

PERA MOJITO - 15

rum, pear, lime, fig, Bianco Bollicini, mint

TRAMONTO

AUTUNNALE - 15

rum, pumpkin, apple, maple, Riesling, cinnamon

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

B E E R

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

M O C K T A I L S

CITRUS

REFRESHER - 7

orange, pineapple, pomegranate, strawberry, mint

BERRY CRUSH - 7

strawberry, blackberry, mint, lime

GINGER CRUSH - 7

lemon, lime, mint, ginger beer, sage

B E V A N D E

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

C A F É

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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