

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
*chef selection of 3 meats,
3 cheeses, marinated olives, almonds,
crackers, honeycomb, jam, grapes -38*
🍷 Cabernet Sauvignon

BURRATA FRITTA
*breaded & fried,
our tomato sauce (V) -15*
🍷 Sangiovese

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

NODI ALL'OGGIO
*garlic knots, parmigiano,
our tomato sauce, Calabrian
chili butter (V) -12*
🍷 Cabernet Sauvignon

POLPETTE
*homemade meatballs,
our tomato sauce -16*
🍷 Lorenzo Forte

CALAMARI
*pepperoncini,
capers -19*
🍷 Sauvignon Blanc

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

**TUSCAN HERB
PATATE FRITTI**
*crispy fries, parmigiano, truffle
salt, garlic aioli, chianti
ketchup (V) -11*
🍷 Luca Forte

PINSA ROMANA
*served with chopped olive,
garlic, Calabrian olive oil
(V) -9*
🍷 Barbera

I N S A L A T A

Grilled Chicken 7 | Grilled Shrimp 10 | Salmon 14

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

ESTATE CAESAR SALAD
*parmigiano, pangrattato,
our red wine caesar -14*
🍷 Rosato Bollicini

CHOPPED ITALIAN SALAD
*romaine, arugula, radicchio, pepperoncini, olives,
tomato, salami, provolone, red onion, parmigiano,
our Italian dressing (GF) -17*
🍷 Dolcetto

P I A D I N A

*homemade rustic flatbread sandwiches
Truffle Fries 6 | Caesar Salad 7*

CHICKEN CAESAR
parmigiano, pangrattato, our red wine caesar -18
🍷 Estate Pinot Grigio

TUSCAN VEGGIE
*zucchini, roasted red pepper, burrata, tomato, red onion,
artichoke, basil (V) -18*
🍷 Merlot

CHICKEN PARMIGIANO
basil, our tomato sauce -17
🍷 Sangiovese

RED WINE GRILLED CHEESE
*golden, melty fontina & mozzarella drizzled with
our red wine glaze on crusty Italian bread. Simple,
indulgent & unforgettable since 2015. -14*
🍷 Chambourcin

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

*Our pizza reflects the heritage Marco learned in his family's kitchens. He crafted more than one
hundred pizzas to perfect this recipe, bringing the flavors of his Italian childhood to life.*

12 inch

Sub Gluten Free 10 | Caesar Salad 7

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

FUNGHI BIANCO
*spinach, wild local mushrooms,
ricotta (V) -17*
🍷 Estate Pinot Grigio

ROASTED GRAPE
*ricotta, mozzarella, rosemary,
red wine glaze (V) -16*
🍷 Cabernet Sauvignon

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

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

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

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

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

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

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

\$12 Folino Spritz
\$12 Sangria of the Month
\$5 Spritz & Sangria Cans
\$15 Flights

Complimentary Taralli
\$2 off Piccolini
\$4 off Boards

A P E R I T I V O
italian happy hour
Wednesday - Friday 4pm - 6pm

*The Ritual of Aperitivo—your gentle shift from day
to evening, where a small bite and a beautiful pour
reset the soul. Let us be your third place.*



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

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

PAPPARDELLE CREMA <i>prosciutto crisps, white wine garlic cream sauce -22</i> 🍷 Chardonnay	CASARECCE SUGO <i>short pasta, our tomato sauce (V) -16</i> 🍷 Valentino	TUSCAN CHEESE RAVIOLI <i>spinach, roasted red pepper, tomato cream sauce (V) -18</i> 🍷 Merlot	CACIO E PEPE BUCATINI <i>homemade pecorino sauce, black pepper (V) -22</i> 🍷 Sangiovese	RIGATONI DI CALABRIA <i>nduja, pangrattato, pancetta, our tomato sauce -20</i> 🍷 Merlot
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NONNA LIDIA'S LASAGNA
secret family recipe -26
🍷 Valentino

A taste of tradition, passed down through generations made with Nonna Lidia's secret family recipe. Every bite tells the story of our family's kitchen, where love and flavor are always the main ingredients. Ask about ordering a tray for your special occasions!

C O N T O R N I
sides

ITALIAN MUSHROOMS (V, GF) -6	BROCCOLINI <i>prosciutto crisps (GF) -8</i>
ASPARAGUS <i>prosciutto crisps, pangrattato -8</i>	CREAMED SPINACH <i>parmigiano</i> (V, GF) -8
HEIRLOOM CARROTS <i>honey roasted (V, GF) -8</i>	ROASTED POTATOES <i>rosemary parmigiano (V, GF) -6</i>
TUSCAN BREAD (V) -6	

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

TIRAMISU -15 🍷 Chambourcin	GELATO <i>vanilla, chocolate, seasonal -10</i>
CANNOLI -9 🍷 Strawberry Hibiscus Sangria	AFFOGATO <i>gelato, espresso -10</i>
ZEPPOLI <i>fried cinnamon sugar doughnuts, dipping sauces -12</i> 🍷 Bianco Dolce	BROWNIE AFFOGATO <i>vanilla gelato, espresso, caramel drizzle -14</i> 🍷 Chambourcin

B R U N C H

Saturdays & Sundays 11 am - 2 pm
Sausage 8 | Bacon 5 | Potatoes 4

SANGRIA RICOTTA PANCAKES <i>red wine glaze, fruit, whipped cream (V) -15</i> 🍷 Vino Rosato	ITALIAN EGGS BENEDICT <i>Tuscan bread, tomato, mozzarella, prosciutto, arugula, parmigiano, pesto -18</i> 🍷 Luca Forte	RICOTTA EGG TOAST <i>scrambled eggs, pancetta crisps -14</i> 🍷 Dolcetto
CANNOLI FRENCH TOAST <i>cannoli filling, chocolate chips, whipped cream (V) -15</i> 🍷 Chambourcin	UOVA AL FORNO <i>baked eggs & sausage, mozzarella, Tuscan bread, our tomato sauce -18</i> 🍷 Spritz All'Arancia	BUONGIORNO PIZZA <i>mozzarella, scrambled eggs, sausage, red pepper, red onion -16</i> 🍷 Rosato Bollicini

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.



Celebrating the Art of Italian Hospitality. Discover how you can invest in our growing brands.

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.

20% gratuity added to parties of 8 or more. 3% convenience fee added to all credit card transactions. Payment with cash voids this fee.



Picnics in the Vineyard



Estate Board



Burrata Bucatini



Spritz all'Arancia



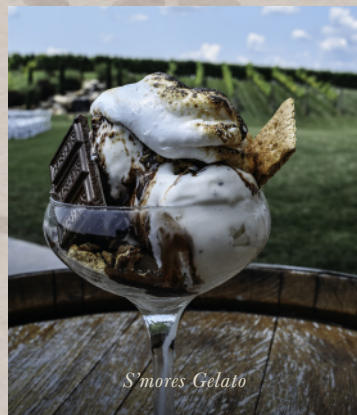
Salmon di Toscana



Langostino Orecchiette



Zucchini Fritti



S'mores Gelato



SUMMER

AT FOLINO ESTATE WINERY

Our Summer Menu is inspired by the simple beauty of an Italian summer; sun-soaked days along the Amalfi Coast, leisurely lunches under the Tuscan sky, and garden-fresh flavors that celebrate the season's bounty. Featuring bright citrus, ripe tomatoes, fragrant herbs, and the rustic charm of traditional Italian cooking, this menu invites you to slow down, indulge, and experience summer as the Italians do: with joy, passion, and unforgettable flavor.

PICCOLINI

ESTATE BOARD - 32

bresaola, tomato bruschetta, baby cucumbers, pecorino, cherry compote, prosciutto wrapped cantaloupe, strawberries, lemon chili ricotta, mozzarella, crackers
🍷 Estate Pinot Grigio Dorato

ZUCCHINI FRITTI - 13

breaded & fried zucchini rounds, lemon aioli
🍷 Vermentino

WATERMELON CAPRESE - 13

fresh mozzarella, basil, pesto (GF, V)
🍷 Estate Pinot Noir Rosé

SPIEDINI DI PESCE - 22

skewers of grilled shrimp, octopus, lemon, red onion, castelvetrano olives, tomato, pangrattato, basil oil drizzle
🍷 Estate Pinot Grigio Dorato

CROSTINI MELONE - 12

lemon whipped ricotta, cantaloupe, prosciutto crisps, Calabrian honey drizzle
🍷 Malvasia Bianca

TAGLIATA DI MANZO - 25

thin sliced grilled steak, blistered tomato, shaved parmigiano, arugula, aged balsamic
🍷 Valentino

POMODORI & TONNATO - 14

heirloom & grape tomatoes, caperberries, shallot over whipped Italian tuna (GF)
🍷 Estate Pinot Grigio

ITALIAN CRAB CAKE

SLIDERS - 20

tomato, arugula, garlic aioli
🍷 Rosato Bollicini

INSALATA

PESCA SALAD - 15

peach, pickled red onion, cucumber ribbon, tomato, arugula, mint, ricotta salata, balsamic vinaigrette (V)
🍷 Estate Pinot Noir Rosé

INSALATA DI TONNO - 18

tuna, red onion, white beans, arugula, lemon-garlic vinaigrette (GF)
🍷 Sauvignon Blanc

WOOD-FIRED PIADINA & PIZZA

ITALIAN SAUSAGE

PIADINA - 18

ricotta salata, lemon-garlic aioli
🍷 Riesling

TONNO PIADINA - 17

mascarpone, tuna, fontina, pickled red onions, arugula
🍷 Moscato di Folino

NONNA'S PIE - 16

crushed tomatoes, parmigiano basil (V)
🍷 Cabernet Sauvignon

HOMEMADE PASTA & ENTRATA

BURRATA BUCATINI - 24

tomato confit, crumbled sausage, basil, olive oil, cracked black pepper
🍷 Sangiovese

LEMON PESTO - 26

tagliatelle, octopus, fire roasted corn
🍷 Vermentino

MEZZE RIGATONI - 22

squash blossoms, zucchini cream sauce (V)
🍷 Luca Forte

SALMONE DI TOSCANA - 29

roasted tomato, shallots, spinach (GF)
🍷 Estate Pinot Noir Rosé

LANGOSTINO ORECCHIETTE - 24

sweet langostino shellfish, roasted tomato, parmigiana crema, pangrattato
🍷 Luca Forte

DOLCE & GELATO

BANANAS FOSTER

AFFOGATO - 16

banana gelato, candied walnuts, espresso, caramel
🍷 Bianco Dolce

ITALIAN CHOCOLATE BUDINO - 13

chocolate pudding, macerated strawberries, mascarpone whipped cream (GF)
🍷 Chambourcin

PEACHES & CREAM

CANNOLI - 12

amaretto cookie crumble, shaved almonds
🍷 Chambourcin

LEMON ROSEMARY S'MORES GELATO - 14

TORTA - 12

olive oil cake
🍷 Moscato di Folino

vanilla gelato, graham crackers,

marshmallows, chocolate
🍷 Bianco Dolce

BRUNCH

Saturdays & Sundays 11am - 2pm

STRAWBERRY BASIL STUFFED

FRENCH TOAST - 16

sweetened ricotta, maple syrup (V)

CAFÉ

ITALIAN CAFÉ CREMA - 11

chilled whipped espresso, sweet cream & cocoa garnish (non-alcoholic)

ESPRESSO MARTINI

FLOAT - 15

vanilla gelato, vodka, espresso, coffee liqueur

ESPRESSO SHAKERATO - 10

iced espresso & simple (non-alcoholic)

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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.



10 | 14 | 30

SAUVIGNON BLANC | 2025
light body, smooth, tart, herbaceous, lightly floral, mild salinity with a hint of grapefruit

VERMENTINO | 2025
bright and refreshing, subtle grapefruit, lime zest, & green-apple notes with a light mineral lift

PINOT GRIGIO | 2025
fresh, lively, aromas of yellow apple, and honey. notes of white nectarine, pineapple, lemon

MOSCATO DI FOLINO | 2025
light bodied with a silky texture. notes of peach, papaya, fresh green herbs, and lightly citrus

MALVASIA BIANCA | 2025
notes of honeysuckle, peach, papaya, pink grapefruit. a lively aromatic wine.

BIANCO DOLCE
notes of nectarine, tropical fruits, blood orange. sweet, crisp acidity, medium body

DOLCETTO | 2025
dry, light bodied, high acidity, medium tannins, notes of dried plum, dates, violets, & cocoa

MERLOT | 2024
Bronze Medal Winner - American Wine Society National Competition
dry, velvety texture, medium body, high tannins, medium acidity. notes of blackcurrant, blackberry, licorice, earthy truffle

SANGIOVESE | 2023
bright acidity, medium tannins, notes of cherry, plum, fig, herbs

BARBERA | 2023
notes of plum, dried strawberry, baking spices, leather, mineral. light-bodied, low tannins, high acidity

CABERNET FRANC | 2023
light, fresh notes of cherry, raspberry, dark cocoa, herbs & smoke

CABERNET SAUVIGNON | 2024
dry, moderate tannins and body, notes of cranberry, red currant, juniper berry, smoke, cedar

CHAMBOURCIN | 2024
sweet and light bodied, notes of raspberry, strawberry, vanilla

VINO ROSATO
semi-sweet, notes of lychee, peach, strawberries, rose petals

BIANCO BOLLICINI
peach and citrus notes with soft, refined bubbles

ROSATO BOLLICINI
floral notes, citrus, zesty finish

SPRITZ ALL'ARANCIA CAN
low alcohol, light, citrusy, perfectly bittersweet

ESTATE COLLECTION

Our estate wines are crafted using the grapes from over 23,000 vines flourishing across fourteen acres in the heart of our very own Kutztown vineyard.

ESTATE PINOT GRIGIO | 2025
dry, light-bodied, notes of white cherry, rhubarb, pomelo

ESTATE PINOT GRIGIO DORATO | 2025
dry, smooth, well-balanced,notes of pear, peach, rhubarb, herbs

ESTATE PINOT NOIR ROSÉ | 2024
Best Rosé & Gold Medal Winner - American Wine Society Nationals
off-dry, zesty, floral, notes of white peach, cherry, melon

ESTATE CABERNET FRANC | 2024
medium bodied, bright notes of red cherry, red currant & black raspberry, with subtle herbaciousness & minerality

ESTATE PETIT VERDOT | 2024
medium bodied, notes of blackberry, spices & mocha



Folino Estate LEGACY BLEND

Born from decade-old vines at Folino Estate, this blend of Cabernet Sauvignon, Cabernet Franc & Petit Verdot reflects the patience of time, land & tradition. Crafted in honor of ten years of cultivation, family & connection, it is a reflection of The Legacy You Live. |65

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.

LUCA FORTE | 2023 14 | 19 | 40

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

LORENZO FORTE | 2023 16 | 20 | 44

Bronze Medal Winner - American Wine Society National Competition
Named after the owner’s first son and “forte” meaning strong, Our Lorenzo is a bold blend of Cabernet Sauvignon, Merlot, Petit Verdot and Cabernet Franc. Its aromas and flavors are complex with dark fruits, coffee, dried herbs, white pepper, tobacco, vanilla and a hint of violets.

VALENTINO | 2022 16 | 20 | 44

This Italian heritage grape blend is named after Marco’s father, Rodolfo Valentino. It is medium-bodied with soft tannins and elevated acidity.Smooth and approachable, it offers notes of juicy red cherry, raspberry, and soft plum with a gentle hint of spice.

L’AMORE DI LIDIA 6 oz 13 | 46

Named after the founder’s mother, this port style wine is made with Primitivo & slow fermented and gently aged in barrels to achieve an age-old essence of comfort. Notes of warm spices & dried fruit, subtle earthiness.

SANGRIA

Crafted by Andrea Folino

HONEYSUCKLE BERRY CAN 6

LAVENDER LEMON 10 | 13 | 28

WHITE PEACH ELDERFLOWER 10 | 13 | 28

STRAWBERRY HIBISCUS 10 | 13 | 28

SANGRIA OF THE MONTH 14

Italian Summer

SUMMER SPRITZ

SPRITZ ALL'ARANCIA - 8
Italian sunshine in a can, bitter orange flavored spritzer - available to take home!

SPRITZ DI FRUTTI DI BOSCO - 13

sweet berry syrup, limoncello, Rosato Bollicini, lemon soda

SPRITZ DI LIMONE - 12
Chambourcin, limoncello, simple, lemon soda

NONNA'S SPRITZ - 12
Chambourcin, fresh lemon, simple, lemon soda

ROSATO SPRITZ - 12
fresh strawberry puree, lemon, Rosato Bollicini, club soda

GRANITA

refreshing frozen wine slushie with an Italian twist.

APERITIVO SLUSH - 12 **FROSÉ**- 12

WINE COCKTAILS

LAVENDER MARTINI - 15
lemon, lavender simple, gin, Lavender Lemon Sangria di Fiori, fee foam

PASSION MOJITO - 15
rum, mint simple, lime, passion fruit, fee foam, Bianco Bollicini, club soda

CILANTRO MARGARITA - 16
tequila, lime, simple, Luca Forte, cilantro, tajin

ASINELLO MULE - 14
watermelon, passion fruit, vodka, Estate Pinot Grigio, fee foam, ginger beer, mint

CUCUMBER FIELDS - 14
vodka, lemon, cucumber simple, Pinot Grigio, fee foam

LUCA'S GIN - 14
gin, blueberry, Luca Forte, lemon, mandarin simple, fee foam

CLASSIC COCKTAILS

VINEYARD OLD FASHIONED - 16
bourbon, Sangiovese, demerara, angostura bitters, orange bitters, luxardo cherry, orange swath

FOLINO SPRITZ - 14
aperitivo, Bianco Bollicini, lemon, orange

FOLINO SUNSET - 15
rum, White Peach Elderflower Sangria, pineapple, lemon, pomegranate, mint

ESPRESSO MARTINI - 17
vodka, espresso, Chambourcin, demerara
Add a Flavor 1: brown sugar, mocha, vanilla caramel, hazelnut

TIRAMISU MARTINI - 17
chocolate vodka, Cabernet Franc, chocolate syrup, espresso, amaretto, whipped cream, lady finger

Discover your next favorite pour!

FLIGHTS

Includes four 2 oz pours

WINE FLIGHT

- 18

choose 4 from Signature & Estate Collections

SANGRIA FLIGHT

- 18

lavender lemon, white peach elderflower, strawberry hibiscus, sangria of the month

FOLINO FAMILY COLLECTION

- 22

Lorenzo Forte, Luca Forte, Valentino, L'Amore di Lidia

ESPRESSO MARTINI

- 18

traditional, mocha, vanilla, hazelnut

BRUNCH COCKTAILS

ESPRESSO MARTINI FLIGHT - 18
traditional, mocha, vanilla, brown sugar

ITALIAN BLOODY MARY - 12
tomato, lemon, Worcestershire, hot sauce, basil, vodka, parmesan, Italian seasoning, mozzarella, kalamata olives, pepperoncini, salami

MIMOSA FLIGHT - 15
Rosato Bollicini, strawberry, rasperry, blackberry

ROSATO MIMOSA - 8
Rosato Bollicini, orange juice

STRAWBERRY MIMOSA - 10
Bollicini, orange juice, strawberry syrup

WHITE PEACH BELLINI - 12
fresh white peach puree, Bianco Bollicini

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

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

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 - 6

ITALIAN SODA - 4
Sparkling water, cream & choice of strawberry, rasperry, lemon, or blood orange

ITALIAN SPRING WATER - 6

C A F É

COFFEE - 3
ESPRESSO - 4

LATTE - 5
caramel, hazelnut, vanilla

TIRAMISU LATTE - 6

CAFÉ CON PANNA - 4
single shot of espresso topped with whipped cream

CAPPUCCINO - 5
caramel, hazelnut, vanilla

PISTACHIO CAPPUCCINO - 6

ITALIAN COFFEE - 6
coffee with a shot of amaretto liquor

ITALIAN ESPRESSO - 7
single espresso with a shot of white sambuca

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