

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

ARANCINI risotto, ham, mozzarella, Parmigiano, our pomodoro sauce - 15 🍷 Estate Pinot Grigio	BURRATA FRITTA breaded & fried, our pomodoro sauce (V) - 15 🍷 Luca Forte	CALAMARI fresh calamari, pepperoncini, capers - 21 🍷 Rosato Bollicini	ITALIAN CRAB CAKES homemade crab cakes, lemon aioli - 19 🍷 Moscato di Folino	POLPETTE homemade meatballs, our pomodoro sauce - 18 🍷 Barbera
PINSA ROMANA chopped olive, garlic, Calabrian olive oil (V) - 9 🍷 Barbera	POLLO PARMIGIANO fried chicken tenders, capers, lemon zest, lemon aioli - 18 🍷 Pinot Grigio	TUSCAN HERB PATATE FRITTI crispy hand-cut fries, Parmigiano, truffle salt, garlic aioli, chianti ketchup (V) - 13 🍷 Dolcetto	NODI ALL'AGLIO handmade garlic knots, Parmigiano, our pomodoro sauce, Calabrian chili butter (V) - 15 🍷 Cabernet Sauvignon	

Z U P P A & I N S A L A T A

Grilled Chicken 8 | Grilled Shrimp 11 | Salmon 14

ROASTED TOMATO SOUP
mascarpone, Parmigiano crisp (GF) 8 cup | 10 bowl
🍷 Dolcetto

CHOPPED ITALIAN SALAD
romaine, arugula, radicchio, pepperoncini, olives, tomato, salami,
provolone, red onion, Parmigiano, our Italian dressing (GF) - 18
🍷 Estate Pinot Grigio

ESTATE CAESAR SALAD
Parmigiano, pangrattato,
our red wine caesar - 14
🍷 Luca Forte

INSALATA DI CASA
spring mix, Gorgonzola, red onion, cucumber, almonds,
our Italian dressing (V) (GF) -14
🍷 Estate Pinot Grigio

P I A D I N A

homemade rustic flatbread sandwiches

Truffle Fries 6 | Caesar Salad 7

ITALIAN
mortadella, prosciutto, soppressata,
mozzarella, arugula, our
Italian dressing -19
🍷 Sangiovese

CHICKEN CAESAR
Parmigiano, pangrattato,
our red wine Caesar -18
🍷 Pinot Grigio

PANINO POLPETTE
homemade meatballs, Parmigiano, basil,
roasted red pepper, our tomato sauce -18
🍷 Valentino

TUSCAN VEGGIE
zucchini, roasted red pepper,
burrata, tomato, red onion,
artichoke, basil (V) -17
🍷 Merlot

SPICY CALABRIAN
sausage, onion, peppers -18
🍷 Estate Pinot Noir Rosé

CHICKEN PARMIGIANO
basil, our pomodoro sauce -17
🍷 Merlot

B O A R D S

ITALIAN FARMER BOARD
herbed goat cheese, Pecorino Romano,
Fontina, Gorgonzola, grilled
artichokes, roasted red peppers,
mushrooms, marinated olives, jam,
crackers - 34
🍷 Merlot

ANTIPASTI BOARD
chef selection of 3 meats,
3 cheeses, marinated olives,
almonds, crackers, honeycomb,
jam, grapes -39
🍷 Estate Pinot Noir Rosé

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 8 | Caesar Salad 7

THE LORENZO
prosciutto, arugula, Parmigiano,
our tomato sauce -19
🍷 Cabernet Sauvignon

THE LUCA
mozzarella, ricotta, garlic
olive oil (V) -16
🍷 Estate Pinot Grigio

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

FUNGHI BIANCO
spinach, wild local mushrooms,
ricotta (V) -17
🍷 Chardonnay

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

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

ROASTED GRAPE
ricotta, mozzarella, rosemary,
red wine glaze (V) -16
🍷 Estate Petit Verdot

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

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

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

In Italy, gathering is part of the rhythm of life. We bring that spirit to your everyday through wine, light bites, conversation & the warmth of Italian hospitality. Let us be your third place between work & home, a place to meet friends, linger over a glass of wine, and make time for connection.



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

Grilled Chicken 8 | Grilled Shrimp 11 | Spicy Calabrian Sausage 8 | Meatballs 10 | Salmon 14
Caesar Salad 7 | Tuscan Bread 7 | Sub Gluten Free Pasta 6

**PAPPARDELLE
CREMA**
*prosciutto crisps, white wine
garlic cream sauce -22*
🍷 Chardonnay

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

CACIO E PEPE BUCATINI
*homemade pecorino sauce,
black pepper (V) -22*
🍷 Luca Forte

RIGATONI DI CALABRIA
*nduja, pangrattato, pancetta,
our tomato sauce -20*
🍷 Merlot

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
prosciutto crisps (GF) -9

ASPARAGUS
*prosciutto crisps,
pangrattato -8*

**CREAMED
SPINACH**
*Parmigiano
(V, GF) -8*

**HEIRLOOM
CARROTS**
*honey roasted
(V, GF) -8*

**ROASTED
POTATOES**
*rosemary Parmigiano
(V, GF) -6*

TUSCAN BREAD
(V) -7

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

TIRAMISU -15
🍷 L'Amore di Lidia

GELATO
vanilla, chocolate, seasonal -10

CANNOLI -9
🍷 Bianco Dolce

AFFOGATO
gelato, espresso -10

ZEPPOLI
*fried cinnamon sugar dough,
dipping sauces -12*
🍷 Bianco Dolce

BROWNIE AFFOGATO
*vanilla gelato, espresso,
caramel drizzle -15*
🍷 Chambourcin

B R U N C H

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

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

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

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

CANNOLI FRENCH TOAST
*cannoli filling, chocolate chips,
whipped cream (V) -16*
🍷 Chambourcin

UOVA AL FORNO
*baked eggs & sausage, mozzarella,
Tuscan bread, our tomato sauce -18*
🍷 Spritz All'Arancia

BUONGIORNO PIZZA
*mozzarella, scrambled eggs, sausage,
red pepper, red onion -16*
🍷 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, shellfish, fish, sesame, 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.



Cinnamon Dolce
Affogato



Balsamic Maple Glaze Salmon



Crisp di Mele



Pumpkin
Alla Vodka



Burrata
Mafalda



Spiced Pear
& Fig Cheesecake



Italian
Harvest 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

ITALIAN HARVEST BOARD

sliced porchetta, chocolate covered figs, herbed hazelnuts, smoked scamorza, Manchego, salami, honey roasted beets, grape mostarda, crostini, pumpkin ricotta & pepitas, fig & onion jam - 34

🍷 Estate Pinot Noir Rosé

BRUSSELS FRITTI

fried brussels sprouts, soppressata, almonds, Parmigiano, spicy Calabrian honey (GF) -15

🍷 Chambourcin

SMOKED CHEESE

FONDUTA

smoked scamorza, fontina, sausage, roasted fennel -17

🍷 Cabernet Sauvignon

BISTECCA

BRUSCHETTA

shaved steak, Chianti onions, mushrooms, arugula, pecorino crema -17

🍷 Merlot

SWEET POTATO ARANCINI

pecorino crema (V) -15

🍷 Rosato Bollicini

PANCETTA WRAPPED

SHRIMP

apple butter, Calabrian chilis (GF) -16

🍷 Estate Pinot Noir Rosé

ZUCCA CROSTINI

whipped pumpkin ricotta, crispy pancetta, kale, pepitas -14

🍷 Malvasia Bianca

PORK SLIDERS

brioche, provolone, broccolini, pepperoncini aioli -17

🍷 Dolcetto

ZUPPA & INSALATA

BUTTERNUT SQUASH SOUP

mascarpone cream, chili oil, pepitas, sage (V)

CUP - 8, BOWL - 10

🍷 Luca Forte

AUTUMN MINISTRONE

Tuscan kale, crumbled Italian sausage, chickpeas, ditalini, parsnip

CUP - 11, BOWL - 14

🍷 Estate Pinot Grigio

HARVEST SALAD

baby kale, roasted red beets, red onion, hazelnuts, sliced apples, Manchego, maple mustard vinaigrette (V) (GF) -17

🍷 Pinot Grigio

PIADINA & PIZZA

PROSCIUTTO & FIG PIADINA

fig jam, stracciatella, arugula, honey -20

🍷 Chambourcin

PORCHETTA PIADINA

scamorza, Chianti onions, truffle honey -22

🍷 Estate Pinot Noir Rosé

AUTUNNO PIZZA

butternut squash, delicate squash, baby kale, prosciutto, ricotta, fontina, sage -18

🍷 Luca Forte

HOMEMADE PASTA & SECONDO

BURRATA MAFALDA

broccolini, crumbled sausage, garlic, tomato, white wine butter sauce -24

🍷 Luca Forte

PUMPKIN ALLA VODKA

zucca, crispy pancetta, chili peppers -22

🍷 Estate Pinot Noir Rose

PORK RAGU PAPPARDELLE

tomato cream sauce, fennel -24

🍷 Sangiovese

TUSCAN WILD MUSHROOM

MEZZE RIGATONI

baby kale, shaved truffles, truffle crema (V) - 24

🍷 Chardonnay

PUMPKIN RICOTTA RAVIOLI

delicata squash, foamy brown butter sauce, sage, aged balsamic - 22

🍷 Luca Forte

PUMPKIN ORECCHIETTE

Tuscan kale, chickpeas, butternut squash - 22

🍷 Chardonnay

BALSAMIC MAPLE GLAZE SALMON

Norwegian salmon, parsnip garlic puree, hazelnuts, delicate squash - 32

🍷 Estate Pinot Noir Rose

DOLCE & GELATO

PUMPKIN CANNOLI

chocolate chips -12

🍷 Bianco Dolce

CRISP DI MELE

apple crisp, vanilla gelato, caramel -14

🍷 Malvasia Bianca

PEAR & FIG RICOTTA

CHEESECAKE

maple pear & fig compote, toasted hazelnuts -12

🍷 Moscato di Folino

PUMPKIN SPICE LATTE

GELATO

pumpkin & coffee gelato, chocolate covered espresso beans,

whipped cream -14

🍷 L'Amore di Lidia

CINNAMON DOLCE

AFFOGATO

cinnamon gelato, streusel, hazelnuts -14

🍷 Chambourcin

BRUNCH

Saturdays & Sundays 11am - 2pm

APPLE STUFFED FRENCH TOAST

cinnamon, whipped cream, hazelnuts, maple syrup (V) -15

🍷 Malvasia Bianca

PUMPKIN RICOTTA PANKAKES

cinnamon sugar, whipped cream, maple syrup (V) -15

🍷 Chambourcin

wine paired MINI CHARCUTERIE EXPERIENCE

A taste of Vendemmia, featuring our Estate wines made with 100% grapes grown in our own vineyard. Enjoy a mini Italian harvest board with Fontina, Manchego, salami, porchetta, roasted hazelnuts & our own Vintner's Kitchen fig & onion jam, paired with Estate Petit Verdot, Estate Pinot Noir Rosé & Estate Cabernet Franc. -18

Take the experience home;
Find our Fig & Onion Jam in our bottle shop.

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. 265111

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

SAUVIGNON BLANC | 2025

dry & delicate, with soft notes of citrus peel, white peach, & subtle herbs

PINOT GRIGIO | 2025

dry & crisp, with notes of citrus, white peach, & Anjou pear

CHARDONNAY | 2025

dry, smooth & lightly oaked, with yellow apple, ripe pear, & a bright citrus lift

MOSCATO DI FOLINO | 2025

lightly sweet, crisp, & fresh, with notes of peach, citrus, & orange blossom

MALVASIA BIANCA | 2025

off-dry & aromatic, with notes of peach, papaya, & grapefruit

BIANCO DOLCE

sweet, plush, & fresh, with notes of tropical fruit & yellow apple

DOLCETTO | 2025

dry, medium-bodied, with notes of ripe plum, fig, violet, & cocoa

CABERNET FRANC | 2023

dry, light-bodied, with notes of tart cherry, strawberry, & roasted red pepper

CABERNET SAUVIGNON | 2024

dry, medium-bodied, with black cherry, currant, cedar, & gentle spice notes

BARBERA | 2023

dry, smooth, & earthy, with notes of plum & warm spice
Silver Medal Winner - Dan Berger International Wine Competition

SANGIOVESE | 2023

dry & smooth, with soft cherry, plum, & subtle herbal notes
Bronze Medal Winner - Dan Berger International Wine Competition

MERLOT | 2023

dry & savory, with notes of black currant, blackberry, & baking spices
Silver Medal Winner - Libation Magazine & Wine Awards

CHAMBOURCIN | 2024

sweet, smooth & juicy, with plum, black raspberry, & gentle spice

VINO ROSATO

semi-sweet & fresh, with raspberry, pomegranate, & a hint of hibiscus tea

BIANCO BOLLICINI

lightly sweet, sparkling, & aromatic, with notes of tropical fruit

ROSATO BOLLICINI

lightly sweetsparkling, with fresh red-berry fruit & soft floral lift

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 & vibrant, with notes of tropical fruit, grapefruit, & a bright citrus lift

ESTATE PINOT NOIR ROSÉ | 2024

off-dry, aromatic, with notes of fresh white peach, cherry & melon

Double Gold Winner & Best in Category | PA Wine Invitational
Silver Medal Winner | Dan Berger International Wine Competition

ESTATE CABERNET FRANC | 2024

dry, complex, with notes of red cherry, black raspberry & subtle earthy spice

ESTATE PETIT VERDOT | 2024

Dry, complex, with notes of blackberry, blueberry, and a structured finish

rosé

rosé

sparkling

white



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.

Tableside Bottle | 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

Named after the owner's second son & the Italian word forte meaning "strong," Luca Forte is fresh & refined, showing citrus, apple, & subtle oak

VALENTINO | 2022

This Italian heritage grape blend is named after Marco's father, Rodolfo Valentino. Dry & velvety, it shows soft spice with ripe red & black fruit notes.

L'AMORE DI LIDIA

Named after the founder's mother, this port-style wine is made from Primitivo grapes. Slowly fermented & gently aged in barrels, it offers comforting notes of warm spice, dried fruit, & subtle earthiness

FAMILY COLLECTION FLIGHT - 15

Explore the collection with three 2oz pours

SANGRIA

Crafted by Andrea Folino

HONEYSUCKLE BERRY CAN

LAVENDER LEMON

WHITE PEACH ELDERFLOWER

STRAWBERRY HIBISCUS

SANGRIA OF THE MONTH

THE SEASON OF THE ITALIAN GRAPE HARVEST

Across Italy, the grape harvest has long been a season of gathering. Families return to the vineyards, neighbors come together, tables grow longer & the work of the harvest becomes part of the rhythm of community life. That spirit is at the heart of autumn at Folino Estate Winery & Vintner's Table.

VINEYARD PRESS - 13
Rosato Bollicini, grape concentrate, lemon, bitters

FRUTTETO - 13
Limoncello, pear, rosemary, Rosato Bollicini

VIN BRÛLÉ - 12
Italian pomegranate mulled wine
served warm

BOURBON APPLE PIE - 16
bourbon, apple, pumpkin spice, Estate Pinot Noir Rosé

FALL MARGARITA - 16
tequila, lime, pumpkin spice, Bianco Dolce, cinnamon sugar rim

RACCOLTA MULE - 14
vodka, maple, lemon, Estate Pinot Grigio, ginger beer, mint

PERA MOJITO - 15
rum, pear, lime, fig, Bianco Bollicini, mint

APPLE CIDER BELLINI - 12
orange, cinnamon sugar, apple butter, Bianco Bollicini

WHITE WINE APPLE CIDER SLUSH - 12
frozen granita

Wine Club

TWO WINE CLUBS TO FIT ANY LIFESTYLE

FOLINO FAMILY CLUB

for the love of the experience

WINE CLUB

for the love of the wine

ask your server today, or email wineclub@folinoestate.com

CLASSIC COCKTAILS

featuring locally distilled Pennsylvania spirits

VINEYARD OLD

FASHIONED - 16

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

FOLINO SPRITZ - 14

aperitivo, Bianco Bollicini, orange

FOLINO SUNSET - 15

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

ESPRESSO MARTINI - 17

vodka, espresso, Chambourcin, demerara
Make it your own - 1.
Choose from 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 from our Signature collection

ESTATE WINE FLIGHT - 20

discover wines that express the distinct terroir of our vineyard

SANGRIA FLIGHT - 18

Sangria di Fiori Collection & the Sangria of the Month

ESPRESSO MARTINI FLIGHT - 18

traditional, mocha, vanilla, hazelnut

BRUNCH COCKTAILS

ESPRESSO MARTINI

FLIGHT - 18

traditional, mocha, vanilla, hazelnut

ITALIAN BLOODY

MARY - 12

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

MIMOSA FLIGHT - 15

Rosato Bollicini, strawberry, raspberry, blackberry

ROSATO MIMOSA - 8

Rosato Bollicini, orange juice

MIMOSA - 10

Bianco Bollicini, orange juice
Make it your own. Choose from strawberry, raspberry or blackberry

APPLE CIDER

BELLINI - 12

orange, cinnamon sugar, apple butter, 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 REFRESHER - 7

strawberry, blackberry, mint, lime

B E V A N D E

SOFT DRINKS - 4

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

ITALIAN SPARKLING WATER - 6

GINGER FIZZ - 8

lemon, lime, mint, ginger beer, sage

TUSCAN PEAR SPRITZ - 7

pear, lemon, rosemary, club soda

POM-SPICE SPRITZ - 7

pomegranate, pumpkin spice, lemon, sage, club soda

ITALIAN SODA - 5

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

ITALIAN SPRING WATER - 6

C A F É

COFFEE - 3

ESPRESSO - 4

LATTE - 6

caramel, hazelnut, vanilla

TIRAMISU LATTE - 6

PUMPKIN SPICE LATTE - 6

CAFÉ CON PANNA - 5

single shot of espresso topped with whipped cream

CAPPUCCINO - 6
caramel, hazelnut, vanilla

PISTACHIO CAPPUCCINO - 6

SPICED BROWN SUGAR CAPPUCCINO - 6

ITALIAN COFFEE - 8
coffee with a shot of amaretto liquor (must be 21+)

ITALIAN ESPRESSO - 9
single espresso with a shot of anisette (must be 21+)

3% convenience fee added to all credit card transactions. Payment with cash voids this fee. 26fall