

# VINO VOLO

World Value Reds		World Noirs	
Barbera San Silvestre Italy, Piedmont, 2012	10	Pinot Noir Pedroncelli California, Signature Selection, 2012	16
Carmenère La Playa Chile, Colchagua Valley, 2012	9	Pinot Noir Ritual Chile, Casablanca Valley, 2013	13
Malbec Enrique Foster Argentina, Mendoza, Cantor Ranch, 2013	11	Pinot Noir Jovino Oregon, Willamette Valley, 2012	14
<b>Taste all three .....</b>	<b>9</b>	<b>Taste all three.....</b>	<b>14</b>

California Kings		Autumn Whites	
Merlot Rutherford Ranch California, Napa Valley, 2012	13	Cinsault Blend Badenhorst Family Wines South Africa, Swartland, Rosé, 2014	12
Petite Sirah Peirano California, Lodi, Estate, 2012	15	Albariño Licia Spain, Rias Biaxes, 2012	13
Cabernet Sauvignon Michael David California, Lodi, Freakshow, 2012	14	Riesling Gobelsburger Austria, Kamptal, 2012	11
<b>Taste all three .....</b>	<b>14</b>	<b>Taste all three.....</b>	<b>12</b>

Shades of White		Original Zins	
Chardonnay Hill Family Estate California, Napa Valley, Carly's Cuvée, 2012	14	Zinfandel Alexander Valley Vineyards California, Sonoma County, Sin Zin, 2012	15
Sauvignon Blanc Makara New Zealand, Marlborough, 2013	9	Primitivo Terra dei Trulli Italy, Primitivo di Manduria, Pinnacoli, 2011	14
Pinot Gris Wine by Joe Oregon, Willamette Valley, 2013	11	Zinfandel Turley California, Napa Valley, Juvenile, 2012	17
<b>Taste all three .....</b>	<b>11</b>	<b>Taste all three.....</b>	<b>15</b>

Sommelier Series		Tour of Europe	
Cabernet Sauvignon Frank Family California, Napa Valley, 2011	22	Montepulciano VillaMedoro Italy, Montepulciano d'Abruzzo, 2011	13
Syrah Domaine Courbis France, Cornas, Champelrose, 2010	23	Grenache Bodegas Borsao Spain, Campo de Borja, Tres Picos, 2012	15
<b>Taste both .....</b>	<b>20</b>	Syrah Blend Château Saint Baulery France, Saint-Chinian, 2010	12
		<b>Taste all three.....</b>	<b>13</b>

Signature Red Nero d'Avola Blend Picco, Sicily, 2012	8	Signature White Pinot Grigio Corale, Sicily, 2012	8
---	---	--	---

# VINO VOLO

---

## Bites

CURED OLIVES Our own blend with herbs	3
MARCONA ALMONDS Brown sugar, rosemary, sea salt	4
MIXED GREENS AND GOAT CHEESE Tossed with herbed vinaigrette	5
BRAISED PORK TACO South American spiced pork and fresh cabbage slaw in corn tortilla	5

## Cheese & Salumi

CHARCUTERIE BOARD Assortment of artisan meats & cheese with dried fruit and nuts	17
CURED MEATS Selected artisan meats with whole-grain mustard and cornichons	12
CHEESE PLATE 3 artisanal cheeses with crostini fig jam and Marcona almonds	10

## Sweets

CHOCOLATE TORTE Rich, flourless torte with semi-sweet chocolate	7
---	---

## Plates

ROASTED TOMATO SOUP With fresh basil and crème fraîche	8
KALE & BLUEBERRY SALAD Farmstand kale, red onion, sliced almonds, blueberries with ginger-lime vinaigrette.	9
ROASTED CHICKEN BREAST SALAD Fresh greens with goat cheese, dried cranberries and pine nuts, with herbed vinaigrette	10
BRIE & PROSCIUTTO SANDWICH Melted Brie, prosciutto, fresh greens & fig jam.	11
TUSCAN CHICKEN SANDWICH Herb-roasted chicken with fresh greens and red pepper aioli	9
TRUFFLE PENNE & CHEESE Rustic pasta with white cheddar, smoked gouda, truffle oil, and toasted bread crumbs	10
SMOKED SALMON ROLLS Our signature dish... Smoked salmon served with succulent crabmeat and crispy crostini	9 / 15
CHICKPEA & CHORIZO CHILI Ligurian chickpeas, diced tomatoes, and chorizo served with rustic bread	11
ROASTED LAMB MEATBALLS With shaved parmesan, mint parsley pesto and crème fraîche	14