

Vino Vino

We proudly serve artisan bread made from organic flour by Acme Bread Company.

We will gladly serve water upon request... conserving water and following CA law! 🌿 Vegetarian

NEW ITEMS

PIZZA

MARGHERITA 🌿 tomato sauce, shredded mozzarella, fresh mozzarella, fresh basil 13

GREEK 🌿 tomato sauce, shredded mozzarella, feta, red onion, sliced tomato, kalamata olives, peppadew peppers, fresh basil 14

PESTO CHICKEN pesto sauce, shredded mozzarella, chicken breast, feta, topped with sundried tomato 15

BRIE FIG PROSCIUTTO fig spread, shredded mozzarella, prosciutto, brie, topped with mixed greens and a drizzle of fig dressing 14

PASTA

all pasta served with bread ~ add small salad 1.5 ~ add grilled chicken 3

MARINARA 🌿 tagliatelle served with our homemade marinara sauce 14

PESTO 🌿 cheese tortellini with pesto sauce topped with sundried tomato and fresh basil 14

FUNGHI 🌿 tagliatelle tossed with fresh mushroom, fresh chopped garlic, red onion, red pepper flakes, olive oil, and Italian herbs 15

PECORINO 🌿 tagliatelle tossed with olive oil, fresh garlic, bread crumbs, fresh grated pecorino romano, and fresh basil 14

APPETIZERS

OLIVES 🌿 castelvetro, cerignola, and kalamata olives 7

EDAMAME with truffle salt 6

BAGUETTE & DIPS 🌿 basil pesto and olive oil with balsamic vinegar 7

BURRATA 🌿 soft and creamy burrata, basil, crostini 9

BRUSCHETTA 🌿 tomato, onion, basil, pecorino romano on crostini, drizzled with balsamic glaze 8

- CAPRESE** 🌿 fior di latte fresh mozzarella with tomato and basil, drizzled with balsamic glaze 9
- STUFFED PEPPADEW** 🌿 stuffed with Cowgirl's organic fromage blanc 7
- DOLMAS** 🌿 served with chick peas in mediterranean marinade 8
- PERFETTO CROSTINI** 🌿 perfetto pecorino, hot red pepper jelly 8
- BRIE FIG PROSCIUTTO CROSTINI** with fig and walnut vinaigrette 9
- MUFFULETTA SALAD CROSTINI** 🌿 olives, red peppers, cauliflower, pepperoncini, carrots, celery, capers, sea salt, and red wine vinegar 8
- SMOKED SALMON CROSTINI** with Cowgirl's organic fromage blanc and basil pesto 9
- VINO VINO SAMPLER** chef selected cheese and meats, assorted crostini, olives, fresh fruit, bread, and seasonal spreads 26

CHEESE & CHARCUTERIE

all plates are served with fresh fruit, bread, and seasonal spreads

CHEESE PLATE 🌿 18

MEAT PLATE 18

CHEESE & MEAT PLATE 19

ANY INDIVIDUAL CHEESE 🌿 5

ANY INDIVIDUAL MEAT 5

Cheese choices: Pecorino Romano, Creamy Blue, Mt Tam, Humboldt Fog, Perfetto Pecorino, Wookey Cheddar

Meat choices: Prosciutto, Mortadella with pistachio, Smoked Pancetta, Spicy Capicollo, Smoked Ham

SOUP & SALADS

SOUP LUNCH SPECIAL (noon–2pm) your choice of half salad (excludes Seared Ahi) or half panini with soup of the day 11

SOUP OF THE DAY ask your server for today's selections 8

BLUE CHEESE & WALNUT 🌿 fuji apple, red onion, maple walnuts, and blue cheese, on a bed of mixed greens tossed in fig walnut vinaigrette 11.5 add grilled chicken 3

GREEK 🌿 tomato, cucumber, olives, chick peas, feta, red onion on a bed of romaine 12 add grilled chicken 3

CHICKEN CAESAR heart of romaine, grilled chicken breast, croutons, pecorino romano 12.5

ASIAN CHICKEN chicken breast, mandarin orange, almonds, sesame seeds, and wonton crisps on a bed of mixed greens tossed in soy ginger sesame vinaigrette 13

STRAWBERRY ALMOND CHICKEN chicken breast, strawberries, almonds, and cranberries on a bed of mixed greens tossed in fig walnut vinaigrette 13 add crumbled blue 2

SEARED AHI sesame crusted sashimi grade ahi, cucumber, wonton crisps, and wasabi aioli on a bed of mixed greens tossed in wasabi vinaigrette 15

PANINI

all panini served with a side salad

GRILLED TRUFFLE CHEESE 🍄 sottocenere cheese studded with slices of rich, black truffle and aged in ash with mushroom on sliced sour loaf 11

MUFFULETTA SALAD 🍃 muffuletta salad, mustard aioli, tomato, red onion, and greens on lightly toasted sweet baguette 10.5 add fresh mozzarella or provolone 2

BRIE FIG PROSCIUTTO mixed greens, fig walnut vinaigrette, brie, prosciutto, and fig spread on lightly toasted sweet baguette 11.5

HAM & BRIE Fra' Mani's smoked ham, brie, mustard aioli on sour loaf 11

SMOKED SALMON fior di latte fresh mozzarella, smoked salmon, pesto aioli, tomato, onion, pepperoncini, and mixed greens on lightly toasted baguette 13

CHICKEN PESTO grilled chicken breast, provolone, pesto aioli, tomato, and mixed greens on herb slab 12

CAPRESE PROSCIUTTO fior di latte fresh mozzarella, prosciutto, pesto aioli, tomato, and basil on herb slab 12

CAPICOLLO & ROMANO spicy capicollo, mortadella with pistachio, pecorino romano, mustard aioli, tomato, onion, greens, and pepperoncini on toasted sliced sour loaf 11

ITALIAN MEAT & CHEESE mortadella with pistachio, prosciutto, provolone, mustard aioli, kalamata olives, and pepperoncini on herb slab 12

DESSERTS & SWEET PANINI

CHOCOLATE TRUFFLE CAKE rich chocolate truffle on buttery cocoa crust 9

CHEESECAKE rich whipped cream and buttery crust, with a hint of lemon 9

CRÈME BRÛLÉE crisp caramelized shell on french vanilla custard 8 (dine in only)

TIRAMISU valrohna cocoa, mascarpone custard, ladyfingers with espresso, coffee liqueur, and marsala 9

NUTELLA & PB PANINI nutella, natural peanut butter, and honey on sour loaf 8 Add fresh strawberries 2

DESSERT PLATE 3 desserts 25 / 4 desserts 33 (dine in only)

BEVERAGES

SAN PELLEGRINO SPARKLING MINERAL WATER 4.5

COKE/DIET COKE 3

SAN PELLEGRINO SPARKING LEMON / ORANGE 3

ICED TEA hint of mango 3

HOT TEA organic english breakfast, earl grey, or japanese sencha 3

ORANGE JUICE 3.5

ESPRESSO 4

AMERICANO 4

CAPPUCCINO 5

LATTE 5

EXTRA ESPRESSO SHOT 1.5

BEER

FIRESTONE PIVO ON TAP hoppy pils 8 glass / 22 pitcher

21ST AMENDMENT BLOOD ORANGE ON TAP IPA 8 glass / 22 pitcher

SAINT ARCHER GOLD light lager 6

BROOKLYN LAGER lager 6.5

BLUE MOON BELGIAN WHITE *white ale* 6.5
BEAR REPUBLIC RACER 5 *light IPA* 6.5
RED BRANCH HARD RASPBERRY *hard cider* 9.5

DRAKE'S HEFE *hefeweizen* 6.5
SPEAKEASY BIG DADDY IPA *IPA* 6.5

WINES ON TAP

glass (5oz) / carafe (500ml - equivalent to approx. 3.5 glasses)

WHITES

SAUVIGNON BLANC* ~ *Page Mill Winery, Livermore Valley* 9 / 26
PINOT GRIS* ~ *J Vineyards, Russian River Valley* 10 / 28
ROSÉ VIN GRIS* ~ *Bonny Doon Vineyards, Santa Cruz Mtns* 10 / 28
ALBARINO* ~ *Quinta Cruz Wines, Santa Cruz Mtns* 10 / 28
CHARDONNAY* ~ *DeRose, Hollister* 10 / 28
PINOT NOIR* ~ *Alfaro Family Vineyards, Santa Cruz Mtns* 11 / 31

REDS

SANGRIA* ~ *De La Costa Winery, Lodi* 9 / 26
GSM* ~ *Vasco Urbano Wine Co., Livermore Valley (Grenache/Syrah/Mourvedre)* 12 / 35
CABERNET SAUVIGNON* ~ *Bella Montagna, SF Bay* 12 / 36
CABERNET SAUVIGNON* ~ *Hallcrest Vineyards, Santa Cruz Mtns* 13/39
MERCURY RISING* ~ *Cinnabar Winery, Paso Robles Valley* 10 / 28
ZINFANDEL* ~ *Derose Winery, Hollister* 11 / 33
PETITE SIRAH* ~ *Santa Cruz Mtn Vineyards, Santa Cruz Mtns* 10 / 29

*Also available by the bottle. Take one to go \$10 off!

WINE FLIGHTS 2 oz of any 4 wines on tap

WHITE WINE FLIGHT 15

RED WINE FLIGHT 18

2 OF EACH (RED / WHITE) 17

SPARKLING

CHAMPAGNE BY THE GLASS 10

MIMOSA BY THE GLASS 9

MIMOSA PACKAGE 36 (*bottle of Champagne + carafe of OJ*)

LOCAL BOTTLED WINES

all bottles to go \$10 off



WHITES

SAUVIGNON BLANC ~Windy Oaks, Santa Cruz. A cool climate wine from the Remde vineyard with complex floral aromas, crisp and refreshing with notable acidity. 32

SAUVIGNON BLANC ~Page Mill, Livermore. Medium to bright acidity leads into a lean, complex finish of fresh fruit and classic Sauvignon Blanc aromas of lemon and spice. 31

SAUVIGNON BLANC ~Bella Montagna, Santa Clara Valley. The Bella Montagna vineyard is in the perfect setting to grow world class Sav Blanc. The warm days are cooled by the bay breezes in the evening giving us ripe fruit flavors with balancing acidity. Fresh citrus and tropical fruits drive this lean and clean Sav Blanc. 31

MALVASIA BIANCA ~Birichino, Santa Cruz. Incredibly floral, with ripe lychee, jasmine, and elderflowers on the nose, the wine is refreshingly dry on the palate, with green apple, yellow plum, and ginger. A very pretty wine indeed. 33

GARNACHA BLANCA ~Bokisch Vineyards, Lodi. This wine has a delicate, light straw color and aromatics of Fuji apple, dried white nectarine, honeysuckle and tapioca. Round full flavors of honeydew melon, watermelon juice, and Bosc pear end with a touch of fresh tarragon. Aged in 14% new French oak. 36

PINOT GRIS ~J Vineyards, Russian River. Fresh bouquet of apricot & lemon with crisp acidity enhancing the flavors of orange peel & kiwi fruit. 35

ALBARINO ~Quinta Cruz Wines, Santa Cruz Mountains. Wonderfully minerally, crisp, and aromatic. The thick skins of this grape result in a wine that has a lot of fruit and flower esters in both the taste and aroma. The aromatic and flavor components include white peach, citrus peel and almond. 37

WHITE BLEND ~Gravitas, Bonny Doon, Santa Cruz. This white bordeaux style blend is soft, round, and approachable with notes of fig and melon from the Semillon. Grapefruit and some minerality from the Sauvignon Blanc, and finished with citrus from the touch of Orange Muscat. 32

MUSCATO ~Bonny Doon, Santa Cruz. Lavender immediately followed by a cross of semi sweet grapefruit, tangerine, and melon, with the slightest trace of honey. 37

GEWURZTRAMINER ~Storrs, Santa Cruz. Pronounced GER..WUTS..TRA..MEN..ER. This highly aromatic wine displays grapefruit, pineapple, peach, and apricot along with a slight evanescent tingle towards the end of the platelet. Fans of dry Muscato and Riesling rejoice! 36

CHARDONNAY ~DeRose, Hollister. A nose of pineapple, flint and light toast followed by tropical fruit flavors and a touch of butter. 36

CHARDONNAY ~Odonata, Santa Lucia Highlands. Intensely crisp tropical fruit notes. This style of stainless steel Chardonnay combines crispness with a rich creamy finish, making this a wonderfully round wine! 37

CHARDONNAY ~Nottingham, Arroyo Seco. Classically balanced Chard w/ aromatics & flavors of Asian Pear, citrus, lychee nut & banana chip. 41

CHARDONNAY ~Hallcrest, Santa Cruz. Unfiltered with toasted oak, vanilla, Bartlett pears, honey and oatmeal. 50

CHARDONNAY ~Beauregard, Santa Cruz. French oak aged, rich texture with layers of candied lemon, pineapple, lime blossoms, and exotic spices. 57

REDS

ROSÉ ~Vin Gris, Bonny Doon, Santa Cruz. A quintessential Rhone style Rosé. Notes of rose hips, cotton candy, citrus rind, with a smooth body and elegant structure. 37

SANGRIA ~De La Costa Vineyards, Lodi. This red sangria is intensely flavored with cherry and berry flavors finishing with a dash of citrus and sweetness 31 (1 liter)

PINOT NOIR ~Alfaro, Santa Cruz. Aromas of raspberry, spice and vanilla, bold ripe cherry flavors with well-integrated tannins and refreshing acidity. 41

PINOT NOIR ~Hallcrest, Santa Cruz. Blood orange and violet notes, strawberry jam and oak spice, with bright acidity and minerality. 48

PINOT NOIR ~Sarahs Vineyard, Santa Cruz. From top of Loma Prieta, notes of Bada Bing cherries and raspberry jam with an abundance of cinnamon and herbs on the nose. 49

PINOT NOIR ~McHenry Estate, Santa Cruz. With a bright beginning and a warm finish, this wine is pleasing to drink on its own or with food. It has a bouquet of cherry, pomegranate, and the subtle earthiness familiar in McHenry wines 37

PINOT NOIR ~Testarossa Winery, Santa Lucia Highlands. Made in Los Gatos! Deep red color. Hints of pomegranate, orange blossoms, red cherry, and vanilla bean. Flavors of cherry, pomegranate, and citrus persist deep into the palate. Very expansive mouth-feel with vibrant acidity and lush tannins. 63

MALBEC ~Odonata Winery, Salinas. Very pretty fruit driven nose with loads of spice. The mouth is dense, soft tannins, and blue purple fruit. Ending with a lengthy silky finish that just keeps going. Excellent for Malbec lovers! 46

RED BLEND~The Lost Weekend, Beauregard, Santa Cruz. Sangiovese/Merlot. Sun ripened figs, baked cherry & graham cracker crust w/ vanilla & a crisp finish. 41

RED BLEND ~A Proper Claret, Bonny Doon, Santa Cruz. A lean, not overly extracted, nor overly oaked red blend. The wine features smooth and soft black berries and dark cherry, followed by subtle smoke and a nice balance of body and tartness. 37

RED BLEND ~Mercury Rising, Cinnabar, Saratoga. Voted Best Bordeaux Blend, SF Chronicle 2017 Wine Competition. A tribute to the art of red wine blending and a name that stems from the chemical makeup of the mineral Cinnabar. A Bordeaux-style red Cuvée with spiced plum, toasted oak, and blackberry preserves. 37

RED BLEND ~Chupacabra, Travieso, Cupertino. Great alternative to our GSM on tap. Pleasant nose of smoky caramel and blueberry. Notes of herbs and spice. It achieves a good balance due to the addition of Mourvèdre and also co-fermented Viognier. A local favorite! 40

RED BLEND ~Alpha, Nottingham, Livermore. A complex red showing big fruit, primarily raspberry, black cherry and plum. 41

RED BLEND ~GSM, Vasco Urbano, Livermore. Grenache, Syrah & Mourvedre. Mulling spices with strawberries and freshly baked cinnamon. 47

RED BLEND ~Statement, Nottingham, Livermore. An alluring Bordeaux style red blend made with fruit from the acclaimed Casa de Vinas Vineyards in Livermore Valley. Dark chocolate covered cherries and strawberries, streaks of bright red fruit and hints of herbal, olive, and coffee undertones. This wine definitely makes a Statement. 66

MERLOT ~Alfaro, Santa Cruz. Deep ruby color, black cherry, currants, mocha, mouth coating richness, spice and a beautiful balance of acidity and well integrated tannins. Aged for 18 months in 50% new French oak 38

MERLOT ~Martin Ranch, Santa Clara Valley. Distinctively Santa Clara valley terroir, this Merlot hints of plum and blackberry, with a velvety vanilla middle. The finish is kissed with a hint of chocolate as you linger through your glass. 37

CABERNET FRANC ~DeRose, Hollister. Aromas of cassis, tobacco and a hint of cinnamon. Its rich mouthfeel is complemented with notes of chocolate, vanilla and spice 44

CABERNET SAUVIGNON ~Martin Ranch, Santa Cruz. Ripe cherry & plum flavors finish with soft balanced tannins. 41

CABERNET SAUVIGNON ~Nottingham, Livermore. Ripe red fruit laced with blackberry, dark cherry, cedar, vanilla and other toasty oak attributes. 47

CABERNET SAUVIGNON ~Bella Montagna, San Francisco Bay. Vino Vino co-owner's Cabernet (Santa Clara County) blended with Cabernet and a touch of Petite Syrah from a former Wente vineyard (Livermore). This Cabernet is medium-bodied with a touch of earthy spice. 48

CABERNET SAUVIGNON ~Hallcrest, Santa Cruz. Soft, elegant tannins on entry with a velvety coating, mountain berry, strawberry jam, earthy tobacco leaf, and candied fruit. 51

CABERNET SAUVIGNON ~Ridge Vineyards, Santa Cruz. 91 pts. Wine Spectator. This estate grown wine features a very deep purple color. Aromas of blackcurrant, cherries, clove spice, toasted oak, and cocoa. Ripe bramble fruit entry, medium-full body, supple tannins, and sweet oak; firm acid persists in a long finish. 71

SYRAH ~Travieso, Cupertino. Opens with aromas and flavors of purple fruits, fragrant violets, baking spice, white pepper, smoke, and even bacon fat. Limited production. 40

ZINFANDEL ~Martin Ranch, Santa Clara Valley. Jam on the nose, hints of black pepper, spice & black licorice, finishing with polished tannins. 39

ZINFANDEL ~DeRose, Hollister. Dark berry fragrances followed by raspberry and black pepper flavors, all framed by ripe tannins and soft textures. 44

ZINFANDEL ~Bottle Jack, Santa Cruz. Blueberry and blackberry jam with a shake of black pepper, herbs, and cinnamon. The grapes were harvested from dry farmed, self-rooted, head-trained vines in the Felton mountains. 45

PETITE SIRAH ~Santa Cruz Mtn Vineyard, San Antonio Valley. Wild berry fruit character with an earthy, smoky, peppery, spiciness. 39

SPARKLING & DESSERT WINES

CHAMPAGNE ~Guglielmo, Morgan Hill. Special Cuvee (blend) that is a crisp, slightly sweet yet dry champagne. 29 bottle or 10 by the glass/Mimosa package 36

LATE HARVEST ~Vin de Glacière, Bonny Doon, Santa Ynez Valley. On the nose, you will find the subtle suggestion of white flower, Mirabelle plum, the honeyed character of apricot, and exotic tropical fruit. These flavors carry through to the palate, coupled with citrus peel and clove. 42 bottle or 12 by the glass (30z)

PORT ~DeRose, Hollister. Black cherry flavors complemented by walnut and a hint of chocolate. 53 bottle or 15 by the glass (30z)

We proudly support local wineries and vineyards of the Greater Bay Area!