

# Vinoteque On Melrose

## charcuterie & cheese

*with accoutrements & crostini - 1 item 8 / 3 items 18 / 5 items 28*

### Meats

SOPRESSATA    SALAME TOSCANO    CHORIZO    HOT CAPICOLA    SPECK

### Cheeses

MANCHEGO (sheep)    BRIE (cow)    CHAUMES (cow)    PECORINO (sheep)  
RED FOX CHEDDAR (cow)    ST. AGUR BLUE (cow)    CACIOTTA AI TARTUFO (cow/sheep)    CABRA AL VINO (goat)

### *From the Garden*

PARMESAN FRIES Black Truffle Oil, Salsa Brava 7

SWEET POTATO FRIES Barbecue Sauce 8

SPINACH SALAD Grilled Vegetables, Tomato Vinaigrette, Parmesan 8

KALE CHOPPED SALAD Garlic Tahini Dressing, Carrots, Sunflower Seeds 10

GRILLED ROMAINE SALAD Buttermilk Dressing, Baby Tomatoes, Pancetta, Croutons 10

FRIED ARTICHOKE HEARTS Horseradish Cream, Tarragon Vinegar 8

GRILLED EGGPLANT Curried Cauliflower Puree, Red Bell Pepper, Basil, Sultanas, Pepitas 9

FRESH VEGETABLE MEDLEY (seasonal) Selected by Chef Gomez 7

BRUSSELS SPROUTS Aioli, Lemon, Garlic 8

SHISHITO PEPPERS Goat Cheese, Crostini 6

### *From the Stove*

UPSIDE-DOWN CHICKEN POT PIE (Limited Availability) Puff Pastry, Aged English Cheddar 11

CROQUES MONSIEUR BITES Gouda, Fontina, Ham, Arugula Tomato Salad 12

FOUR CHEESE TORTELLINI Mascarpone, Ricotta Salata, Parmesan, Stilton, Saba 12

WARM GOAT CHEESE NAPOLEON Honey, Apple-Pickled Onion Slaw, Mixed Greens 12

CORN & GREEN ONION RISOTTO Truffle Oil 15



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## From the Sea

- MARINATED ANCHOVY CROSTINI Garlic, Ricotta, Tomato and Onion Salad 6  
SHRIMP CEVICHE Cucumber, Apple, Tortilla Chips 13  
OLIVE OIL POACHED SHRIMP Garlic, Chili, Pickled Veggies, Baguette Slices 14  
SALMON Seasonal Preparation 15  
SEARED SCALLOP RISSOTTO Bacon Jam, Corn & Green Onion Risotto 21

## From the Farm

- HERBED LAMB MEATBALLS Marinara Sauce, Goat Cheese 11  
BRAISED OXTAIL BOCADILLOS Spicy Tomato Sauce, Lemon Garlic Aioli, Manchego 11  
SLIDERS (2) Banyuls Onion Jam, Sun-Dried Tomatoes, Arugula, Harissa Mayo, Blue Cheese 11  
STEAK FRITES Chimichurri Sauce, Onion Jam, Garlic Aioli 16

## Additions to Select Menu Items (please ask your server)

PRAWNS 8 / CHICKEN 5 / SALMON 9 / STEAK 9

## Sweets

- BANANAS FOSTER PARFAIT Rum Ice Cream, Cornflake Crunch 10  
GRILLED PINEAPPLE Graham Streusel, Coconut Ice Cream 9  
STRAWBERRY OATMEAL CRISP Orange Scented Chocolate Chip Ice Cream 9  
PASSION FRUIT PANNA COTTA Fruit Salad, Whipped Cream, Caramel, Toasted Coconut 8  
MOLTEN CHOCOLATE CAKE Fresh Berries, Vanilla Bean Ice Cream 10  
DRIED FRUIT & CHOCOLATE PLATE Assorted Fruits & Chocolates 12

## Piccoli Spuntino (Small Snacks)

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|-------------------------|-----|
| Olives – Assorted       | \$4 |
| Roasted Nuts – Assorted | \$4 |
| Popcorn – Seasoned      | \$2 |

