

# WINE & VINE

## SOUPS

Our Famous Tomato Basil.....Bowl \$6.95.....Cup \$4.75  
Soup of the Day.....Bowl \$4.95.....Cub \$3.75

## SALADS

### Classic Caesar

Fresh, crisp Romaine lettuce tossed with a classic dressing garnished with herb croutons and imported parmesan cheese. . . . . **\$7.00**

### Fresh Mozzarella Salad

Imported mozzarella, baby greens, sweet roma tomatoes and chopped basil tossed with extra virgin olive oil. . . . . **\$10.00**

### Iceberg Wedge Salad

A huge iceberg lettuce wedge served with sliced, raw, red onions, and grape tomatoes topped with homemade 1000 Island dressing and served with a steak knife. . . . **\$8.00**

### Italian Salad

Chopped romaine, kalamata olives, pepperoncinis, cucumbers, fresh mozzarella, and red onion tossed with red wine vinaigrette. . . . . **\$9.00**

### Romaine Wedge Salad (Chef Hank's Favorite)

Hearts of romaine drizzled with homemade gorgonzola bleu cheese dressing garnished with bacon and vine ripened tomatoes. . . . . **\$9.00**

### Signature Salad

Baby greens, romaine hearts, parmesan and basil dressed with our house lemon vinaigrette. . . . . **\$10.00**

### Wine & Vine Chopped Salad (Beth's Favorite)

"The Big Salad" with romaine and iceberg lettuce, diced tomatoes, red cabbage, bacon, red onion, gorgonzola cheese, and pasta tossed with our signature cool bleu cheese dressing. Sure to please! . . . . . **\$9.00**

roasted chicken added to any salad for an additional . . . . . **\$5.00**

satueed shrimp added to any salad for an additional . . . . . **\$8.50**

Dressings: House, Thousand Island, Ranch, Italian, Cool Bleu Cheese,  
Red Wine Vinaigrette

## PASTAS

All pasta dishes served with your choice of soup or side house salad.

### **Thousand Layer Vegetable Lasagna**

Tender yellow squash, zucchini and imported cheese baked to perfection and finished with homemade marinara . . . . . **\$15.95**

### **Chicago Pasta**

Marinara sauce so good that Tony Soprano would kill for it! Served complete with the old “saus-age” and a generous portion of linguini. . . . . **\$14.75**

### **Chicken Basil & Tomato**

Broiled chicken sautéed with fresh basil and sweet roma tomatoes served with penne and topped with imported parmesan cheese . . . . . **\$14.95**

### **Fettuccini Alfredo**

Rich, creamy, buttery sauce served with imported parmesan cheese . . . . . **\$15.95**

### **Shrimp Scampi**

Jumbo gulf shrimp sautéed in garlic and white wine sauce served with linguini and imported parmesan cheese . . . . . **\$18.95**

### **“The Pesto”** (Chef Hank’s Favorite)

Only the freshest ingredients used. Made with rare imported extra virgin olive oil, fresh basil, parmesan cheese and a trilogy of roasted nuts. Served with bowtie pasta. This is award winning pesto! . . . . . **\$15.95**

Wine & Vine is very proud of two things. The first is that we have no deep fryer, anywhere. More importantly, we have no freezer. We use only the freshest ingredients available and strive to provide our guests with a quality meal.

**Thanks for your support!**

**Hank & Beth**

## SANDWICHES

### **Naples Turkey**

Tender young turkey breast sliced thin and layered on herb ciabatta with leaf lettuce, sweet roma tomatoes, baby swiss and pesto . . . . . **\$6.25**

### **Big Beef**

Roast beef sliced and piled high on herb focaccia with a tangy horseradish sauce, caramelized onions, muenster cheese, lettuce and tomato . . . . . **\$6.95**

### **Mad Chicken**

Marinated chicken breast with a special hot sauce, broiled to perfection wrapped in a tortilla with lettuce, celery, carrots and gorgonzola cheese . . . . . **\$7.50**

### **Southern Ham**

Baked ham, leaf lettuce, tomato and sweet honey-mustard spread wrapped in perfect harmony in a tomato tortilla . . . . . **\$6.95**

### **California Turkey**

Sliced turkey, lettuce, tomato and a very special avocado cheese spread wrapped in a tomato tortilla . . . . . **\$6.95**

### **Broiled Chicken Focaccia**

Seasoned and broiled chicken breast served on a fresh tomato focaccia roll with parmesan and basil mayonnaise . . . . . **\$6.25**

### **Horseradish Steak**

Horseradish marinated prime steak accompanied by caramelized onions, leaf lettuce, and a roasted garlic aioli served on a tomato focaccia roll . . . . . **\$8.95**

### **Turkey and Cheddar Panini**

Horseradish marinated prime steak accompanied by caramelized onions, leaf lettuce and a roasted garlic aioli served on a tomato focaccia roll . . . . . **\$7.25**

### **Grilled Veggie Panini**

Roasted eggplant, yellow squash, and zucchini brushed with olive oil . . . . . **\$7.25**

### **Caprese Panini**

Fresh mozzarella, Roma tomatoes, and fresh leaf basil brushed with olive oil . . . **\$7.95**

### **Chicken Panini**

Boneless chicken breast, our famous pesto mayo, and cheddar cheese brushed with garlic oil . . . . . **\$7.25**

## ELEGANT AFTERS

### **Grandma's Cinnamon Apple Crisp**

Perfectly baked, with just the right amount of cinnamon – YUMMY! ..... **\$7.25**

### **Chocolate Cake**

Rich chocolate cake glazed with dark chocolate peanut butter ganache. Chocolate paint, toasted peanuts and a mascarpone mousse round out the dish ..... **\$7.95**

### **Coffee and Doughnuts**

No coffee cups required! Glazed doughnut bread pudding with espresso mousse and vanilla caramel crème anglaise ..... **\$7.95**

### **Crème Brulee**

Imported vanilla bean infused baked custard caramelized with sugar and topped with seasonal fruit compote ..... **\$7.75**

### **Vanilla Panna Cotta (Chef Hank's Favorite)**

Vanilla infused eggless custard with the freshest fruit imaginable ..... **\$6.95**