



Miletta Vista Winery

LUNCH MENU

Appetizers


SPINACH ARTICHOKE DIP <i>Hot cheesy spinach & artichoke disp with crispy crostinis</i>	13.00
ESCARGOT <i>Broiled in garlic butter & sharp white cheddar, served with crispy French bread</i>	13.00
CHARCUTERIE BOARD <i>Assorted cured meats, served with olives & crispy French bread crostinis</i>	14.00
ARTISAN CHEESE BOARD <i>Assorted artisan cheeses, jalapeño jam, candied walnuts, dried fruits and crispy French bread crostinis</i>	14.00
BRIE EN CROUTE <i>Baked Brie with raspberry melba sauce, wrapped in puff pastry</i>	13.00
STUFFED MUSHROOMS <i>Smoked gouda & sausage stuffed mushrooms broiled to perfection</i>	13.00

Soup & Salad

SOUP DE JOUR <i>Cup \$5 Bowl \$9</i>	
EUROPEAN WILTED SALAD <i>Iceburg lettuce tossed with a warm bacon & red onion dressing. with Entrée \$3</i>	10.00
GRILLED CAESAR <i>Grilled Artisan baby romaine with Kalamata olives, French bread Crostini, tossed in a white anchovy Romano cheese dressing Add Chicken \$3</i>	12.00

Desserts

CREME BRULE	7.50
PASSION MANGO CHEESECAKE	7.50
TUXEDO MOUSSE CAKE	7.50
SWEET POTATO BREAD PUDDING <i>Made with cream cheese , bourbon pecan praline caramel sauce</i>	7.50



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Sandwiches / Burgers

Served with fries and bread & butter pickle spear

PORK TENDERLOIN

Hand breaded pork tenderloin, fried golden brown on a potato roll with all the fixins.

13.00

FRENCH DIP

Hot herb crusted, house roasted roast beef, sautéed onions with provolone cheese in a crispy potato roll.

14.00

CLASSIC BURGER

7 oz hand patty with onion, lettuce, and tomato on a butter grilled potato roll.

Add Cheese - \$1

13.00

BACON WHITE CHEDDAR

7 oz hand patty with bacon and white cheddar, garnished with onion, lettuce, and tomato

15.00

GRILLED CHICKEN

7 oz marinated chicken breast with onion, lettuce, and tomato on a potato roll.

Add cheese - \$1

12.00

Flat Bread Pizzas

OLD WORLD PROSCIUTTO

Caramelized onions, fresh mozzarella & shaved prosciutto

14.00

BRUSCHETTA

Fresh tomato bruschetta with fresh mozzarella & balsamic glaze

14.00

CHICKEN & ARTICHOKE ALFREDO

Grilled chicken, fresh mozzarella & artichokes on top of house made alfredo

15.00

SHRIMP SCAMPI

Sautéed garlic shrimp, fresh mozzarella, sliced mushrooms over house made alfredo sauce

15.00

FOCACCIA

European olive oil, shaved red onions, rosemary and garlic

10.00

Gratuity of 18% added to parties of 6 or more.

Entrees are intended to be a single serving.
Splitting an entrée will incur a \$5 service charge.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

