

THE
VINTAGE HOUSE
RESTAURANT
MESSINA HOF ESTATE WINERY & RESORT

Ⓥ Vegetarian



VINEYARD CUISINE™

...DESIGNED WITH WINE IN MIND...

Vineyard Cuisine™ was established by Messina Hof Winery. It is an expression of wine's fusion with the fresh herbs and vegetables harvested daily. Messina Hof wines are used in every recipe and each recipe is created to expertly complement a style of wine providing that perfect food and wine experience.

APPETIZERS

HONEY-CRUSTED BAKED RICOTTA Ⓥ

Oven baked herb ricotta with Gewürztraminer herb honey, thyme, crispy garlic, and lemon peels. Served with toasted ciabatta. | 14

Recommended with Sparkling Rosé

CRISPY RISOTTO CAKES WITH MERLOT MARINARA Ⓥ

Three crispy Parmesan and mozzarella risotto cakes served with Merlot marinara. | 18

Recommended with Merlot, Private Reserve

TOMATO AND BURRATA BRUSCHETTA Ⓥ

Fresh burrata on a bed of roasted tomatoes, garlic, basil, and olive oil drizzled with Emblaze balsamic glaze. | 18

Recommended with Vitality

FRITTO TRIO

Crispy fried calamari and shrimp with a Sémillon lemon-garlic aioli, pesto aioli, and Merlot marinara. | 21

Recommended with Heritage Select, Bonarrigo Family Wines

MAMA ROSA MEATBALLS

Our classic Mama Rosa Meatballs with Merlot marinara, melted mozzarella, and Parmesan. In honor of the late Bonarrigo matriarch – Rose Bonarrigo (Mama Rosa). | 15

Recommended with Sangiovese, Artist Series

THE HOF

Mix of two meats and cheese served with fruit, nuts, and crackers. | 28

Recommended with Sophia Marie Rosé

Take home Messina Hof Vineyard Cuisine™ gourmet foods.

Cranberry Syrah Jam | 9 · Peach Jam with Moscato | 12

Raspberry Chipotle Sauce | 14 · Spicy German Mustard | 9

SALADS & SOUPS

GRILLED WEDGE

Grilled Romaine with Chenin Blanc green olive dressing, Gorgonzola, tomatoes, and bacon.

STARTER | 10 · ENTRÉE | 18

Recommended with Tempranillo, Private Reserve

MESSINA HOF HOUSE SALAD Ⓥ

Spring greens tossed with tomatoes, cucumbers, Parmesan, and croutons with Garlic Merlot Dressing.

STARTER | 7 · ENTRÉE | 13

Recommended with Abounding

CAPRESE SALAD

Roasted tomatoes, mozzarella pearls, basil leaves, and Gewürztraminer Herb Vinaigrette on a bed of spring greens drizzled with balsamic reduction.

STARTER | 9 · ENTRÉE | 19

Recommended with Sophia Marie Rosé

STEAK SALAD

Port-mustard glazed Top Sirloin steak served on top of a bed of greens with herb dressing, goat cheese, and tomatoes. | 29

Recommended with Petit Verdot, Private Reserve

LEGEND TABLE-SIDE SALAD

The Legend salad is our take on the classic Caesar salad with croutons, Parmesan, and an anchovy balsamic dressing prepared table-side.

FOR TWO | 28 · EACH ADDITIONAL | 11

Recommended with Sparkling Brut

SOUP

Please ask your server about today's soup.

CUP/BOWL | MKT

ADD TO ANY SALAD:

Top Sirloin Steak | 11 · Grilled Chicken | 6 · Sautéed Shrimp | 10

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.

ENTRÉES

BACON WRAPPED TOP SIRLOIN

Hand cut 6 oz. bacon wrapped Top Sirloin in a Cabernet Sauvignon demi-glace. Served with roasted garlic mashed potatoes and seasonal vegetables. | 40

Recommended with Paulo Blend

GRILLED RIBEYE

Hand-cut, marbled grilled Ribeye with Sémillon garlic butter, roasted garlic mashed potatoes, and seasonal vegetables. | 43

Recommended with Paulo Merlot

CLASSIC CHEESEBURGER

Texas beef with Sémillon aioli, melted cheddar cheese, tomatoes, lettuce, and red onion. | 20

Recommended with Cabernet Sauvignon, Private Reserve

GORGONZOLA STUFFED CHICKEN

Crispy Gorgonzola stuffed chicken breast with a Parmesan risotto, Viognier Gorgonzola cream sauce, and seasonal vegetables. | 27

Recommended with Viognier, Private Reserve

CHATEAUBRIAND

Requires a 24 hour notice.

INCLUDES:

Messina Hof House Salad or Caesar Salad and 16 oz. center cut beef tenderloin served with Cabernet Sauvignon demi-glace, roasted garlic mashed potatoes, and seasonal vegetable. | 185

Recommended with Paulo Sagrantino

FLAMBÉ FOR TWO

Bananas Foster · Cherries Jubilee · Strawberries Romanoff

PASTA & SEAFOOD

RUSTIC PASTA

Pasta with garlic-roasted tomatoes, mozzarella pearls, and fresh basil tossed in our Merlot Marinara and topped with one of our signature Mama Rosa Meatballs. | 27

Recommended with Heritage Reserve, Bonarrigo Family Wines

PAN-SEARED SALMON

Crispy pan-seared blackened salmon with Viognier cream sauce, sautéed tomatoes, and spinach. Served with Parmesan risotto. | 32

Recommended with Off Dry Gewürztraminer, Artist Series

GORGONZOLA STEAK PASTA

Grilled Top Sirloin steak sliced and served on top of pasta tossed in a creamy Viognier Gorgonzola cheese sauce. Garnished with roasted grape tomatoes. | 29

Recommended with Emblaze

VEAL PARMESAN

Crispy Parmesan veal topped with Merlot marinara, mozzarella, and Parmesan. Served atop basil cream pasta. | 28

Recommended with Pinot Noir, Private Reserve

SIDES

PARMESAN RISOTTO | 8

SEASONAL VEGETABLES | 7

ROASTED GARLIC MASHED POTATOES | 6

SAUTÉED GARLIC SPINACH | 6

SEASONED FRIES | 6