

SHAREABLES

BAKED GOAT CHEESE

Fresh goat cheese with Tempranillo bacon jam, Angel Riesling candied jalapeños, garlic confit, & olive oil. Served with in-house wood-fired flatbread. | 17

Recommended with Off Dry Gewürztraminer, Artist Series

GULF FRITTO MISTO

Fried Gulf shrimp and calamari with Sémillon Bianco, Merlot tomato sauce, and Gewürztraminer pickled vegetables. | 19

Recommended with Heritage Select, Bonarrigo Family Wines

MAMA ROSA MEATBALLS

Italian sausage, beef, and fennel meatballs with Mama Rosa Rosé, garlic, and Merlot marinara. Sprinkled with Parmesan & herbs. | 16

Recommended with Primitivo, Artist Series

HOF CHEESE BOARD V

Includes three cheeses served with fruit, nuts, and crackers. Served with one Messina Hof jelly and Spicy German Mustard with Riesling. | 28

Recommended with Off Dry Riesling, Artist Series

MESSINA CHARCUTERIE BOARD

Mix of three meats and three cheeses served with fruit, nuts, pickled vegetable, and crackers. Served with a Messina Hof jelly and Spicy German Mustard with Riesling. | 38

Recommended with Sparkling Rosé

FOUR CHEESE STUFFED MUSHROOMS V

Mushroom caps stuffed with cheese, garden herbs, garlic, toasted breadcrumbs, and Sémillon Bianco sauce. | 15

Recommended with Cabernet Franc, Private Reserve

BRUSCHETTA TRIO V

Three slices of grilled bread each with its own topping: Classic tomato with Emblaze-balsamic, Vitality-pesto with honey roasted red peppers, and Abounding-roasted grapes with mascarpone, thyme, and honey. | 14

Recommended with Vitality

SEASONAL HUMMUS V

Seasonal hummus infused with Sauvignon Blanc and topped with grated lemon. Served with in-house wood-fired flatbread. | 15

Recommended with Trebbiano, Private Reserve

SPINACH DIP V

Creamy spinach dip with Vitality sauce served with in-house wood-fired flatbread. | 15

Recommended with Sophia Marie Rosé

MOZZARELLA FRITTA V

Sliced mozzarella cheese coated in breadcrumbs and deep fried to perfection. Served with Merlot marinara and Bianco sauce. | 13

Recommended with Sangiovese, Artist Series

SALADS

MESSINA HOF GRILLED CAESAR WEDGE

Grilled heart of romaine, Trebbiano Caesar dressing, chili flakes, toasted Parmesan crisps, and garlic croutons.

HALF | 9 · FULL | 12

Recommended with Chenin Blanc, Leopard Vineyard

WARM BACON SPINACH SALAD

Fresh spinach, crispy bacon, cherry tomatoes, shaved red onions, blue cheese, and warm Vitality-bacon vinaigrette. | 15

Recommended with Emblaze

BURRATA SALAD V

Peppery arugula and roasted tomatoes dressed in Vitality-lemon vinaigrette topped with cream burrata, delicate sea salt flakes, and pickled onions. | 16

Recommended with Sophia Marie Rosé

CANDIED BEET SALAD V

Spring mix, candied beets, toasted walnuts, apples, a fried herb goat cheese medallion, and Vitality-lemon vinaigrette. | 17

Recommended with Off Dry Muscat Canelli, Artist Series

ADD TO ANY SALAD
Pan Seared Chicken Breast \$5 · Gulf Shrimp \$7 · Steak \$12

PIZZA

BAKED IN A MUGNAINI WOOD FIRE OVEN

MARGHERITA PIZZA V

Traditional Neopolitan-style with fresh mozzarella, torn basil, and Merlot San Marzano tomato sauce. | 15

Recommended with Sangiovese, Artist Series

PEPPERONI PIZZA

Traditional pizza with pepperoni, cheese, and Merlot marinara. | 16

Recommended with GSM

FIG & PROSCIUTTO

Fresh figs, prosciutto, garlic confit, Gorgonzola dolce, fontina, Emblaze-balsamic reduction, and arugula. | 18

Recommended with Off Dry Gewürztraminer, Artist Series

BACON & BRUSSELS SPROUTS

Shaved Brussels sprouts, Tempranillo bacon jam, goat cheese, garlic oil, and Emblaze-balsamic reduction. | 17

Recommended with Tempranillo, Private Reserve

THE DOUGLAS

Spicy salami, pepperoni, spicy Italian sausage, torn basil, and Merlot San Marzano tomato sauce. | 18

Ask for it 'Shepard Style' to add meatballs, oregano, Parmesan, and crushed red pepper.

Recommended with Abounding

MUSHROOM & PROSCIUTTO

Prosciutto, roasted wild mushrooms, goat cheese, black pepper, and Trebbiano-ricotta base. | 19

Recommended with Sophia Marie Rosé

PIZZA SPECIAL

Ask your server about the pizza special. | MKT

ENTRÉES

LAND & SEA BURGER*

Brisket blend beef patty, bacon, fried shrimp, Vitality-tarragon aioli, Gruyere cheese, romaine, tomato, and red onion on a Brioche bun. Served with fries. | 24

Recommended with Merlot, Private Reserve

BAVARIAN BURGER

Two 4oz beef patties with Gruyere cheese, Vitality aioli, lettuce, tomato, pickles, onion, and in-house mustard. Served with fries. | 17

Recommended with Cabernet Sauvignon, Private Reserve

CHIPOTLE CHICKEN SANDWICH

Grilled chicken breast, bacon, Gruyere cheese, Gewürztraminer chipotle aioli on a toasted sourdough bread. Served with fries. | 17

Recommended with Paulo Blend

PASTRAMI SANDWICH

Beef pastrami with Gewürztraminer chipotle aioli and in-house pickled veggies on garlic butter sourdough bread. Served with fries. | 15

Recommended with Heritage Reserve, Bonarrigo Family Wines

ADD HOUSE OR CAESAR SALAD TO ANY ENTRÉE FOR \$5

CHICKEN PARMESAN

Fried chicken breast topped with provolone cheese and Merlot marinara. Served with Fettuccine pasta. | 15

Recommended with Sagrantino Reserva

PESTO PASTA

Six blackened shrimp served atop angel hair pasta mixed with Trebbiano pesto sauce. | 15

Recommended with Viognier, Private Reserve

GRILLED CHEESE WITH BACON

Havarti cheese, bacon, and tomato grilled together with Vitality aioli on sourdough bread. Served with fries. | 15

Recommended with GSM

PASTA OF THE WEEK

Ask your server about the pasta of the week. | MKT

Automatic gratuity of 20% will be applied to parties of over 6 people. Maximum of 4 split tickets per party.
*These items are cooked to order and may be served raw or undercooked.
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness.