

## Welcome,

Within all cultures and deep within all of our roots, is love of sharing food and wine with family and friends. Nowhere does that feeling resound more than in the hearts of Bob and Gina and our family here at Garré Winery. Some of Bob's earliest memories are of family dinners and sitting at his grandmother Nonna Rosa's table. He listened to the stories told by his father and uncles about their lives; stories of making the family wine and of the family dinners in the days gone by. In those stories there was always one amazing common denominator: the love of food and the family with whom you share it.

On behalf of all of us at Garré Winery, thank you for sharing your time with us and we look forward to seeing you next time!

## starters

SOUP OF THE DAY  ci	ap 7
HOUSE SOUP   Tomato Bisquecu	лр 7
WINE COUNTRY SALAD   organic mixed greens   crumbled gorgonzola   figs   candied pecans   honey balsamic vinaigrette	10
CAESAR SALAD   chopped romaine   focaccia croutons   pecorino romano   classic dressing	10
MAYTAG SALAD   iceberg lettuce wedge   diced red onion   bacon crumbles   diced tomato   blue chees crumbles   blue cheese dressing	
FRIED CASTELVETRANO OLIVES   fried in semolina flour & buttermilk   meyer lemon dipping aioli	12
NONNA'S MEATBALLS EN SUGO   4 meatballs  San Marzano tomatoes   basil  reggiano parmesan   grill bread	
SPINACH ARTICHOKE DIP   spinach, cured artichokes, roasted garlic, served with baguette crostinis	14
CALAMARI FRITTI   lightly breaded calamari   green beans   served with a chipotle aioli	18
CHARCUTERIE BOARD   serves up to 4 people   Manchego   brie   smoked gouda   shaved asiago   sharp cheddar  salami rose   coppa   fig jam   cranberries   almonds   crostinis	_
CARAMELIZED PEAR BRUSCHETTA   4 slices   caramelized pear   goat cheese and balsamic reduction   served on lightly toasted sliced baguette	
PROSCIUTTO BRUSCHETTA   4 slices   fig jam   serrano ham prosciutto   brie   roasted bell pepper   balsamic reduction   olive oil   served on lightly toasted sliced baguette	14
GARLIC EDAMAME   steamed edamame   sautéed in garlic	13
BAKED BRIE   brie wrapped in filo dough   blackberry chipotle sauce   crostinis	16
CHIPOTLE HONEY GLAZED PRAWNS   marinated with tropical fruit salsa	18
FOCACCIA RDEAD   sliced focaccia bread	5





## DIZZas

ROASTED MUSHROOMS & DUCK CONFIT   mozzarella   poached garlic	. 26
MARGHERITA   tomato basil sauce   mozzarella   sliced tomatoes   pesto	. 23
MOLINARI PEPPERONI   tomato basil sauce   mozzarella	.24
GLUTEN FREE   rice flour crust   tomato basil sauce   mozzarella   choose 3 toppings	.22
COMBINATION   tomato basil sauce   mozzarella   pepperoni   ham   bell peppers   mushrooms	. 25
CAFÉ FAVORITES	
BARBECUED BEEF SHORT RIBS   cooked for hours until fork tender   served with seasonal vegetable   choice of mashed potatoes or baked potato	. 38
PRIME RIB   16 oz   served with seasonal vegetable   choice of mashed potatoes or baked potato	.42
NONNA'S GRAVY   Bob's grandmother's recipe   porcini mushrooms   meat Bolognese   penne pasta ADD NONNA'S MEATBALLS (2)	
SEAFOOD PASTA   prawns   salmon   calamari   mussels   penne pasta   saffron-tomato broth   shaved parmesan	. 30
LOBSTER & SHRIMP RAVIOLI   lobster, shrimp & cheese filled ravioli   vodka cream sauce   shaved parmesan	. 32
PRAWNS SCAMPI   prawns   linguini   diced tomato   garlic butter   lemon wine sauce	. 30
PAN SEARED WILD SALMON   crispy stacked potato   haricots verts   sun dried tomatoes   fried onions	32
ORANGE ROUGHY   pan seared fillet, zesty ginger mustard glaze with saffron rice	30
JAMBALAYA   prawns   andouille sausage   chicken   sweet peppers   mushrooms   tomatoes   green oni   spicy tomato cream sauce   long grain rice	
CARBONARA   roasted chicken   prosciutto   mushrooms   egg yolk  linguini	. 28
CHICKEN MARSALA   mushrooms   shallots   garlic   marsala wine   linguini   shaved parmesan	. 28

