



VINOTECCA

RESTAURANT AND WINE BAR

Eat. Drink. Talk. Vinoteca was created to be your everyday wine bar. Over the years our family has enjoyed sharing wine, food, and spirits through our love of experimentation and education. From our experience we created a place for you to enrich your life with a menu and atmosphere that fits every style, taste, and budget.

At Vinoteca, kick back, relax, experiment, and have fun while you educate your palate and savor the offerings.

Let us bring the charm of wine and much more into your life.

– The Jonna Family



Small Plates

Marinated Olives

extra virgin olive oil, fresh herbs 6

Steamed Edamame

unshelled, with sea salt 5

Flash Fried Calamari

jicama slaw, sweet chili lime
dipping sauce 8

Pan Seared Chick Peas

roasted garlic, fresh rosemary 5

Seared Ahi Tuna*

house-made crackers, wasabi cream 9

Beef Sliders

honeyed shallots, farmhouse
cheddar, house made catsup 2 each

White Bean Bruschetta

toasted baguette slices, fresh basil,
shaved parmesan 7

Pork Spring Rolls

blue cheese slaw, zinfandel bbq sauce 8

Scallop Trio*

grilled, with walnut vinaigrette
micro salad: ceviche, with cress salad
and citrus vinaigrette; seared,
with cous cous salad 10

For the Table

9-Way Antipasto

our signature ever-changing assortment 15

Artisan Cheese Sampler

three cheeses, fresh fruit, house made crackers
13

Snack Board*

cured and smoked meats, pate, relishes,
baguette slices 14

Mediterranean Lettuce Wraps

shredded pork, hummus, olives, cous cous
salad, grilled flatbread 12

Soup and Salad

Market Green Salad

toasted hazelnuts, parmesan tuille, red wine
vinaigrette 6

Soup of the Day

changes daily, ask your server 5

* MENU ITEMS ARE EITHER
COOKED TO ORDER OR UNDERCOOKED.

NOTICE: *Consuming raw or undercooked meats,
poultry, seafood, shellfish or eggs may increase your
risk of foodborne illness, especially if you have a
medical condition*



Pizza

Pepperoni Pizza

roasted tomato sauce, mozzarella 9

Forest Mushroom

caramelized onions, arugula pesto, mozzarella 9

Blue Cheese Pizza

hazelnuts, pears, fig syrup 10

Pizza Margherita

ripe tomato, fresh mozzarella, basil 8

Entrées

Potato Truffle Ravioli

wild mushrooms, arugula, brown butter, shaved parmesan 15

Pan Roasted Salmon*

potato hash cake, peapod edamame ragout, green goddess béarnaise 17

Grilled Hanger Steak*

pinot noir marinade, bleu cheese butter, aligote potatoes 18

Herb Roasted Chicken

rocket-parmesan salad, polenta fries 13

BBQ Salmon Niçoise Salad*

baby lettuces, redskin potatoes, haricot verts, Niçoise olives, hard-boiled eggs, lemon-anchovy vinaigrette 13

Desserts

Warm Chocolate Truffle Cake

espresso ice cream 6

Crème Caramel

vanilla bean essence 5

Fruit Crisp

seasonal fresh fruit, vanilla ice cream 6

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