

VRV.VIN

VIA ROMANO

WINE | FOOD | BEER | MUSIC



VIA ROMANO
VINEYARDS

THE GATHERING PLACE



VRV.VIN

WINE

TASTING FLIGHTS

Complimentary to Club Members

VRV Sample Flight
Today's pre-selected flight
Five 1 ounce pours

\$10

VRV Custom Flight
You choose any 3 wines
Three 2 ounce pours

\$15

WHITE & ROSÉ



RED



2020 Pinot Grigio
Fuji apple, wet granite, peach skin, & mock orange. On tap BTG

\$9

\$24

2017 Buon'amici
An on tap red that is fruity, chilled, & slightly bubbled.

\$9

2019 Fiasco Bianco
A blend of Pinot Grigio, Fiano, & Vermentino. Apple & stone fruit.

\$11

\$28

2018 Fiasco
Chianti style blend with balanced fruit & acids.

\$11

\$30

2019 Fiano
Notes of grapefruit zest, white peach, melon, & ripe banana.

\$11

\$28

2018 Primitivo
Bright cherry, tarragon, mandarin, & a touch of dill.

\$11

\$30

2018 Tocai Friulano
Candied pineapple, peach, & a hint of green apple.

\$11

\$30

2017 Sangiovese
Nose of plum, dark cherry, currant, & vanilla.

\$13

\$38

2019 Vermentino
Meyer lemon zest, kiwi, pink grapefruit, & pineapple.

\$11

\$28

2018 Barbera
An earthy red with clove, ripe cherry, & cinnamon.

\$13

\$38

2019 Vermentino d'Oro
Macadamia nut & ripe persimmon with a savory palate.

\$12

\$32

2018 Dolcetto
Black cherry, dried plum, & olallieberry with a hint of cedar.

\$13

\$40

2020 Lileana Rosé
Strawberry, Pink Lady apples, with notes of cranberry.

\$11

\$30

2018 Carolina
Northern Italian blend with hints of lavender & raspberry.

\$13

\$44

2020 Celeste Rosé
Slightly effervescent, salted watermelon & strawberry.

\$11

\$30

2018 Papa Romano
Super Tuscan blend with nose of currant, cacao, & cherry.

\$13

\$40

CLUB MEMBERS RECEIVE 20% OFF WINE & FOOD

VRV.VIN

FOOD

FRIDAY 2PM-7PM, SATURDAY & SUNDAY 12PM-4PM

Aperitivo

Charcuterie Tray for 2 or 4	\$12/\$20
A salami rose, cheese, nuts, crackers, green olives, & dried fruit.	
Fresh-Baked Focaccia	\$6
Drizzled with olive oil & balsamic cream.	
House-Made Italian Fries	\$9
Thin cut fries seasoned with a pepper-lime blend and Parmesan & served with a creamy garlic aioli.	
Seasonal Green Salad	\$8
Fresh mixed greens with grape tomatoes, red onion, black olives, & shredded Parmesan. <i>Balsamic vinaigrette or ranch dressing.</i>	
Classic Panzanella Salad	\$9
Tuscan-style salad with cubed focaccia, fresh tomatoes, cucumbers, red onions, & capers. Dressed with olive oil and lemon.	

Antipasto

House Bolognese with Fried Focaccia	\$15
Nonna Maria's bolognese sauce with San Marzano tomatoes, Italian sausage, & soffrito with our fried focaccia. Let the dipping begin!	
Liam's Cheesy Panino	\$10
Two melty cheeses on grilled focaccia with avocado & garlic cream sauce. Perfect for the kiddos! <i>Served with our house Italian fries.</i>	
Caprese Panino	\$14
Our fresh tomato, mozzarella, & basil panino served on toasted focaccia. <i>Served with our house Italian fries.</i>	
The 'Italiano' Panino	\$16
Ham, salami, gouda, & our house-pickled peppers sandwiched between our oregano bread with garlic cream sauce. <i>Served with our house Italian fries.</i>	

Dolce

Focaccia Dolce with Strawberries & Gelato	\$8
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BEER | MUSIC

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SOLID GROUND BREWING

10 oz Glass
16 oz Pint



Rock & Pillar

Pale Ale: 5.7% ABV
This is a pale ale with light malt a lovely hop
aroma

\$6 \$8

ŠIPKA

Czech style Pilsner - 5.4% ABV
This has a distinct Czech hop aroma &
finishes dry with bright acidity &
effervescence.

\$6 \$8

KABRU

West Coast IPA: 7.5% ABV
This beer is light & drinkable, while still
maintaining an explosive hop presence.

\$6 \$8

SOLID GROUND CIDER

Ask your server to describe the cider di giorno

\$6 \$8

MUSICAL GUESTS

7/10 Quinn Hedges
7/17 Love & Honey
7/24 Jessica Malone
7/31 Autumn Sky Hall
8/07 Albertson Duo
8/14 Jacobb Alexa
8/21 *No POTP*
8/28 Toree McGee
9/04 Jessica Malone
9/11 Elizabeth Upingco
9/18 Doc McCool
9/25 Plaid City

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