



For Starters.....

Italian Greens – Steamed Escarole sautéed w/ cherry peppers, garlic, prosciutto, parmesan & breadcrumbs. \$11

Five Cheese Stuffed Hot Banana Peppers - \$10

Balsamic Glazed Tomato Basil Bruschetta - \$11

Hand Breaded Calamari - \$9

Crostini Platter – Fresh Baked Crostini, Roasted red Peppers, Shaved Sharp Provolone Cheese, & Olives. \$13

Stuffed Portabella Mushrooms – Choose either spinach, roasted pepper & Mozzarella OR Prosciutto & 3 cheese stuffed. \$13

Jumbo Wings – 1 ½ lbs jumbo size wings served w/ celery & bleu. (Citrus Chipotle, Spicy Ranch, Mild, Medium, Hot, Garlic) - \$10

Fresh Shrimp Cocktail – Fresh Steamed Jumbo Shrimp iced w/ fresh lemon - \$12

Fried Mozzarella, Chicken Tenders or Fried Ravioli - \$8

Homemade Spinach & Artichoke Dip - \$10

Sometimes It's all About The Salad.....

Grilled Pesto Shrimp Salad – Jumbo Shrimp Grilled W/ Homemade pesto, Avocado, Grape tomatoes, red onions, mandarins, almonds & shredded asiago on a bed of spring mix - \$15

Caprese – Fresh Mozzarella, Fresh Basil & Tomato drizzled w/ balsamic reduction - \$10

Add Avocado - \$2.50, Add Salmon or Steak - \$7

Avocado Salmon Salad – Grilled Salmon w. fresh avocado, tomato, red onion, almonds & spring mix finished w/ balsamic reduction - \$15

Sweet Onion Steak Salad – Grilled Sirloin, sweet cranberries, almonds, sliced red onion, cucumbers & sharp provolone on a bed of spring mix - \$15

Grilled Chicken Salad – Chicken Breast, tomatoes, cucumbers, red onions, Sharp cheddar, & kalamata olives on a bed of spring mix - \$12

Antipasto – Hard Salami, Cappicola, Sharp provolone, Roasted Peppers, Red onions, tomatoes, pepperoncini, & olives on iceberg lettuce. Small (for 2) - \$10 Large (for 4) - \$14

Mandarin Chicken – Chicken Breast, mandarins, fresh apples, cucumbers, almonds & sharp cheddar on a bed of baby spinach - \$11 Substitute Shrimp, Salmon or Steak - \$6

Don't Forget to Ask About Today's Selection of Homemade Soup!!

Sandwiches, Burgers & Panini's

All of our Sandwiches & Panini's come with choice of French fries, sweet potato fries, onion rings, kettle chips OR fresh fruit.

Deluxe Italian - Italian Greens, Hard Salami, Pepperoni & provolone served on Toasted Italian roll with choice of side. \$12

Chicken, Bacon, Spinach & Havarti – Grilled on Wheat w/ homemade maple caramelized onions. \$10

Roasted Red Pepper Chicken -Grilled Chicken, Roasted Peppers, Provolone, iceberg, tomato, & onion on toasted Italian roll drizzled w/ olive oil & Balsamic. \$10

Avocado Turkey Panini – Shaved Turkey, Avocado, Sauteed mushrooms, spinach, Havarti cheese & maple carmelized onions on wheat. \$10

Caprese Panini – Fresh mozzarella, fresh basil, tomato & balsamic reduction pressed on wheat. \$9
Add Grilled Chicken - \$4 Add Salmon - \$7

Bacon Avocado Grilled Cheese – Crispy Bacon, fresh avocado, tomato, smoked gouda, & provolone pressed on Focaccia bread. \$12

Shaved Steak Panini – Grilled on Italian roll w/onions, peppers, mushrooms & mozzarella. **Try it Chipotle BBQ!** \$12

Pesto Chicken – Grilled chicken, homemade pesto, fresh mozzarella, roasted peppers, fresh tomato, spinach & mayo pressed on focaccia bread. \$12 **Try it as a Wrap!**

Buffalo Chicken – Choose Grilled or Fried chicken breast topped w/ buffalo sauce, provolone cheese, iceberg, tomato & red onion. \$9

Turkey & Fruit Panini – Shaved Turkey Breast, sliced apples, dried cranberries, Havarti cheese, fresh spinach & Blueberry Aioli pressed on toasted focaccia bread. \$12

Meatball OR Sausage Sub – Stuffed inside a toasted Italian roll & topped w/ homemade sauce & mozzarella. \$9 **Substitute Vegetarian Meatballs!! \$2**

Veggie Panini – Breaded or Grilled Eggplant, roasted peppers, mushrooms, spinach, smoked gouda & provolone grilled on wheat w/ marinara for dipping. \$10

Avocado Salmon Burger – 6 oz grilled salmon burger w/ fresh avocado, tomato, red onion, spinach & sriracha mayo on a brioche bun. \$13

Cajun Shrimp Burger – Cajun seasoned homemade shrimp burger w/ provolone, red onion, tomato, spinach & sriracha mayo on a brioche bun. \$15

FARM TO TABLE Fresh Burger – Our new local beef & maple syrup partner Delta Glen Farms provides us with local fresh beef to offer a delectable 8 oz. burger. Served on a toasted brioche bun w/ lettuce, tomato, red onion & choice of side. \$11

Add mushrooms, peppers, or onions - \$0.75

Add Bacon - \$1.50

Add Cheese or Avocado - \$1

Add Greens - \$4



From the Grill ...

Although we are Gluten free friendly, we are not a 100% gluten free kitchen. Please notify your server of any allergies of any type! *All Entrees are enjoyed w/ choice of house salad or cup of soup. Feel Free to substitute GF pasta on any dish for \$3*

Grilled Filet Sirloin – 8 oz Center cut filet style Angus paired w/ choice of two sides. \$21

Port Wine Steak – Our Grilled Sirloin topped w/ mushrooms & onions in our signature port wine reduction paired with choice of side. \$24

Surf & Turf – Our 8 oz Grilled filet sirloin, Grilled Salmon, Seared Scallops & Choice of side. \$29

Grilled Salmon – 6-7 oz fresh salmon filet grilled with fresh seasonings & lemon. Paired w/ choice of two sides. \$19

Veal Bolognese – A Vigneto Specialty! Tender veal cutlet in our homemade Bolognese sauce (Veal & pork simmered slowly w/carrots/garlic & onions in a pink sauce) Served over fettucine. \$20

Veal Cutlet – Hand Pounded & seared in olive oil & fresh garlic then served over angel hair w/ parmesan. \$16

Shrimp & Scallop Fra Diavolo – Jumbo shrimp, seared scallops, mushrooms, onions & cherry peppers sautéed in our spicy marinara over linguine pasta & finished w/ shredded asiago cheese. \$20

Shrimp Scampi – Jumbo Shrimp sautéed with fresh lemon, garlic & white wine & a hint of parmesan over angel hair pasta. \$20 Add Scallops - \$6

Vigneto's Pasta Specialties

Marsala – Chicken Or Veal seared in sweet marsala wine w/ mushrooms served over angel hair pasta.
Chicken \$18 Veal \$19 Substitute Greens for pasta - \$5

Homemade Alfredo – Our signature alfredo sautéed with broccoli, fettucine & Parmesan. \$12
Chicken - \$16 Veal - \$17 Shrimp \$18 Try it Cajun Style!

RIGGIES!! – Our homemade blush sauce with onions, bell peppers, mushrooms, cherry peppers & rigatoni pasta.
Chicken or Sausage - \$16 Shrimp \$19 Steak \$22

Parmigiana – Homemade sauce, melted mozzarella, pasta...what's not to love?
Eggplant - \$15 Chicken - \$16 Veal or Shrimp - \$18

Pasta Antonio – Mushrooms, onions, sundried tomatoes, rigatoni & gorgonzola alfredo.
Chicken - \$16 Veal \$18 Shrimp \$19 Steak \$22

Homemade Stuffed Shells – Choose either Meat or 5-cheese stuffed pasta shells baked w/ our homemade spaghetti sauce & melted mozzarella. \$15

Veggie Pesto w/ Tortellini – Homemade basil Pesto, sundried tomatoes, roasted peppers, mushrooms, spinach & cheese filled tortellini. \$16 Grilled Chicken \$18 Shrimp \$20 Grilled Steak - \$24

Pasta W/ Meatballs or Sausage –The sauce, meatballs AND sausage are homemade! \$14... W/ Veggie Meatballs - \$16
Substitute Potato Gnocchi – Add \$3

Butternut Squash Ravioli – With a hint of nutmeg & sauteed in white wine, butter & garlic...It's simple yet delicious. \$16
W/Grilled Chicken - \$19 Shrimp - \$21 Grilled Steak \$22

Eggplant & Spinach Lasagna - \$17

Five Cheese Jumbo Ravioli – YES...we said 5! Topped w/ homemade tomato, basil & garlic pomodoro sauce. \$16



Traditional Style Homemade Pizza

***Our Large Pizza's are 16" starting at \$13. Medium are 10" starting at \$10
& Individual (Vigneto Style Only) are 7" starting at \$8.***

Pizza Crust is available "Plaza Style" (Thick & Rectangle) or "Vigneto Style" (Thin & Round)

Vegetable Toppings : Sweet Peppers, Onions, Mushrooms, Olives, Tomatoes, Spinach, Cherry Peppers. \$1.50 each on LG , \$1 each on Med and \$0.75 on individual.

Meat Toppings : Sausage, Pepperoni, Meatball, Bacon, Proscuitto - \$2.50 ea on LG, \$1.50 ea on Med and \$1 each on Individual.

Specialty Toppings: Anchovies, Chicken, Ricotta, Long Hot Peppers, Roasted Red Peppers, Broccoli, Crumbly Bleu, Pineapple, Artichokes. \$3 ea on LG, \$2 each on Med & \$1.50 on Individual.

Our House Specialty Pizzas

BBQ Chicken – Grilled Chicken, Cattleman's BBQ Sauce, Red onions, sweet peppers & Mozzarella. LG - \$19 Med - \$15 Ind - \$12 **GF** - \$13

Chicken Broccoli Alfredo – Breaded chicken breast, broccoli, homemade alfredo, parmesan & Mozzarella cheeses. LG - \$19 Med - \$15 Ind - \$12 **GF** - \$13

Caprese – Tomatoes, fresh basil, ricotta, garlic, olive oil & mozzarella. LG - \$17 Med - \$14 Ind - \$11 **GF** - \$12

Mediterranean - Spinach, sautéed mushrooms, roasted red peppers, crumbled bleu & mozzarella. LG - \$19 Med - \$16 Ind - \$13 **GF** - \$14

The Spicy Italian – Medium Sausage, Proscuitto, long hot peppers, provolone & mozzarella cheeses. LG - \$21 Med - \$17 Ind - \$14 **GF** - \$15

Buffalo Bleu – Breaded chicken w/ buffalo wing sauce, crumbled bleu cheese & drizzled creamy bleu dressing. LG - \$19 Med - \$15 Ind - \$11 **GF** - \$12

Chicken Riggie – Grilled Chicken, onions, mushrooms, Cherry & bell peppers & our homemade "Riggie Sauce". LG - \$22 Med - \$17 Ind - \$14 **GF** - \$15

The Veggie – Broccoli, tomatoes, spinach, red onions, roasted peppers, black olives, ricotta & mozzarella. LG - \$23 Med - \$18 Ind - \$15 **GF** - \$16