

## — ANTIPASTI —

### **RICOTTA 10**

FRESH RICOTTA CHEESE TOPPED WITH SMOKED SALT, PEPPER, AND HONEY.  
SERVED WITH GRILLED FOCACCIA OR GLUTEN-FREE CRACKERS.

### **BRUSCHETTA 10**

DICED TOMATOES, BASIL, GARLIC, SALT, PEPPER, AND LEMON JUICE COMBINED FRESH DAILY.  
SERVED WITH GRILLED FOCACCIA.

### **SHRIMP COCKTAIL 15**

TIGER SHRIMP COOKED WITH PARSLEY, LEMON, GARLIC, BAYLEAF, AND SERVED  
WITH OUR HOUSE MADE COCKTAIL SAUCE.

### **MUSSELS 18**

IMPORTED MUSSELS, ITALIAN SAUSAGE, SPICED CHARDONNAY CREAM SAUCE, LEMON, GRILLED FOCACCIA.

### **SALUMI 30**

IMPORTED ITALIAN MEATS AND CHEESES, SERVED WITH IMPORTED OLIVES, BREAD, DRIED FRUIT, AND  
CHEF'S CHOICE SEASONAL ACCOUTERMENTS.

### **BREAD AND PESTO 3**

## — INSALATE —

ADD MARINATED CHICKEN 7 | ADD SHRIMP 12 | ADD STEAK 20

### **CAPRESE**

HEIRLOOM TOMATO, FRESH MOZZARELLA, FRESH BASIL, BASIL OIL, SMOKED BALSAMIC REDUCTION,  
SMOKED SEA SALT AND PEPPER.

ENTRÉE 10 / SIDE 6

### **CAESAR WEDGE SALAD**

ROMAINE, CAESAR DRESSING, SHAVED PARMESAN, SMOKED PEPPER, FRESH CROUTONS, CRISP PROSCIUTTO.

ENTRÉE 10 / SIDE 6

### **GARDEN SALAD**

MIXED GREENS, TOMATO WEDGES, RED ONION, CUCUMBER, PEPPERONCINI, AND FETA CRUMBLES.

ENTRÉE 10 / SIDE 6

*FRESH MADE DRESSING CHOICES: ITALIAN VINAIGRETTE, CREAMY ITALIAN, CAESAR, CHAMPAGNE VINAIGRETTE,  
SWEET CHILI VINAIGRETTE, FRESH SQUEEZED LEMON AND BASIL OIL, AND RANCH.*



**R WINE BAR & KITCHEN**

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## — PRIMI —

GLUTEN-FREE PASTA AVAILABLE BY REQUEST. ALL PASTA SERVED WITH GRILLED FOCACCIA.  
ADD: MARINATED CHICKEN 7 | MEATBALLS 8 | SHRIMP 12 | STEAK 20

### PASTA AL LIMONE 17

FARFALLE NOODLES TOSSED WITH OUR FRESH LEMON CREAM SAUCE,  
PECORINO ROMANO, AND PARMESAN.

### TUSCAN RIGATONI 19

BABY KALE, LOCAL MUSHROOM BLEND, GROUND ITALIAN SAUSAGE, AND ROASTED GARLIC IN A  
NAKED SAUCE TOPPED WITH PECORINO ROMANO AND PARMESAN.

### FETTUCCHINE POMODORO 17

ROBUST HOUSE TOMATO SAUCE TOSSED WITH FETTUCCHINE, PECORINO ROMANO, AND PARMESAN.

### PASTA ALLA PAPALINA 19

CAMPANELLE PASTA TOSSED WITH PROSCIUTTO, LOCAL MUSHROOMS, ONIONS, PEAS,  
HOUSE TOMATO CREAM SAUCE, PECORINO ROMANO, AND PARMESAN.

## — SECONDI —

### BRAISED BEEF & MUSHROOM RAGU 30

BLACK ANGUS WITH LOCAL MUSHROOMS, BRAISED IN RED WINE, ONION, TOMATO, GARLIC,  
THYME, AND ROSEMARY. SERVED WITH CREAMY POLENTA.

### BISTECCA ITALIANA 38

8 OZ. TENDERLOIN STEAK MARINATED WITH ROSEMARY, THYME, AND GARLIC.

#### TOSCANA

SERVED WITH GARLIC COMPOUND  
BUTTER, SUN DRIED TOMATO ORZO,  
SHAVED PARMESAN, MICROGREENS,  
AND SMOKED SALT AND PEPPER

#### GORGONZOLA

SERVED WITH CREAMY GORGONZOLA  
AND ROASTED GARLIC GNOCCHI,  
GARLIC COMPOUND BUTTER, SMOKED  
PEPPER, AND TOPPED WITH ARUGULA

### CHILEAN SEA BASS 30

POACHED CHILEAN SEA BASS WITH CRISPY PANCETTA AND APPLE FENNEL SAUCE SERVED  
WITH WILD RICE AND ROASTED LOCAL MUSHROOMS.

### FIG & BALSAMIC PORK CHOP 26

FRENCHED BONE-IN PORK CHOP SERVED ALONGSIDE A SUNDRIED TOMATO ORZO,  
FINISHED WITH A FIG, BALSAMIC, AND PORT WINE GLAZE.

### POLLO ALLA PIZZAIOLA 25

CHICKEN BREAST SERVED WITH FETTUCCHINE, POMODORO SAUCE, MELTED MOZZARELLA,  
OLIVE OIL, SMOKED SALT, AND BLACK PEPPER.