

Salads

Award Winning Caesar (GFO) Made the classic way with real bacon, lots of garlic and fresh parm Sm \$5 lg \$10

Mixed Green (GF) Field greens, cucumber, carrots, cherry tomatoes and mushrooms served with our maple balsamic vinaigrette. Sm \$5 lg \$10

Vines House Salad (GF) Fresh greens with pickled beets, goat cheese and topped with almonds, served with an orange poppy seed dressing
Sm 6 lg 12

Add Chicken \$6

Add Shrimp or Scallops \$7

Pizzas

Our pizzas are made on our very own homemade

9" \$11 12" \$14 16" \$18

Mediterranean Sun dried tomatoes, spinach, black olives and feta cheese. Sprinkled with oregano

Meat Lovers Pepperoni, ground beef, Italian sausage and bacon

Margareta Fresh basil, tomatoes, mozzarella and parmesan cheeses.

Classic Pepperoni Pepperoni and cheese

Three Cheese Mozzarella, Parmesan and cheddar

Vines House Pizza ~ Prosciutto, Avocado, tomatoes and goat cheese topped with fresh Arugula

**ASK ABOUT OUR DELICIOUS
HOMEMADE DESSERTS \$6**

Entrees

Salmon Fillet (GF) \$18

Grilled salmon with dill sauce or Cajun served with basmati rice and vegetables.

Haddock (GFO)\$17

Pan fried fresh haddock, served with basmati rice and vegetables. You can also have your haddock beer battered!

Tiger Shrimp (GF)\$18

Plump tiger shrimp in a garlic cream sauce served with basmati rice and vegetables.

Veal Marsalla \$22

Tender veal and mushrooms, finished with a marsalla wine demi glaze, served with nightly potatoes and vegetables.

Stuffed Chicken \$20

Breaded Chicken breast stuffed with four cheeses, spinach and Portobello mushrooms. Topped with basil cream sauce, served with nightly potatoes and vegetables.

Chicken Parmesan \$17

Herb and parmesan dusted chicken breast baked with tomato sauce and served on a bed of linguine.

Seafood Linguine (GFO) \$23

Mussels, scallops, tiger shrimp and salmon tossed in a dill cream sauce.

Tour of Italy \$21

lasagna, chicken parmesan and fettuccini alfredo, all topped with mozzarella cheese and baked golden brown.

Vines
PASTA GRILL

Take Out Hours

Tuesday & Wednesday 4 ~ 9

Thursday to Sunday 12 noon ~ 9

Please note that on Valentines, Mothers Day and New Years Eve take out may close early

4 Panavista Drive Dartmouth, NS

902-434-4114

Contests on Facebook!

E-mail: Info@VinesPastaGrill.com

www.vinespastagrill.com

Log on and Win

Appetizers

GF ~ Gluten Free

GFO ~ Gluten Free Option

Award Winning Rice Balls \$7

Creamy mushroom risotto, parmesan and mozzarella cheeses, oregano and basil tossed in bread crumbs and served crispy on marinara sauce.

Garlic Shrimp (GFO) \$ 9

Tiger Shrimp sautéed in garlic butter, white wine and cream, served with toasted bread.

Artichoke Dip \$9

Artichokes, cream, parmesan and a hint of Irish Dubliner Cheese served with a warm sliced baguette.

Calamari \$9

Lightly breaded and served with a sweet and spicy chili sauce.

Bruschetta \$8

Diced tomatoes, basil, feta cheese, garlic and olive oil served on homemade French bread baked in the oven.

Soup

Seafood Chowder \$10

Chef Hans' delicious chowder with haddock, shrimp and scallops.

Soup of the day \$5

Pastas

All pastas come with fresh bread and the daily soup change to Caesar or Garden salad for \$2.50 Substitute whole wheat or Rice pasta ~\$2

Tiger Shrimp and Scallop Flambé (GFO) \$20

Tiger shrimp and scallops, tossed with spinach and blush sauce. Served with fettuccini.

Vines Pasta (GFO) \$21

Chicken, avocado, cherry tomatoes, pancetta and spinach in a pesto sauce on penne

Spaghetti (GFO) \$17

Your choice of a rich meat and tomato sauce or meat balls— served over spaghetti and topped with fresh grated parmesan cheese.

Cajun Fettuccine (GFO) \$18

Chicken, Italian sausage, mushrooms, peppers and onions in a spicy tomato sauce with our own Mexican chili spice.

Fettuccine Alfredo (GFO) \$15

Classic Alfredo cheese, garlic and white wine. Add Chicken \$5 Add Scallops or Shrimp - \$6

Pappardelle

Chicken and Mushroom (GFO) \$17

Wide flat egg noodle tossed with sautéed chicken, mushrooms and garlic. Choose cream or marinara sauce.

Ginger Scallop Linguine (GFO) \$19

Scallops Sautéed with bacon, ginger and garlic in a cream pesto sauce.

Pastas

Penne Arrabiata (GFO) \$17

Italian sausage, sautéed vegetables, chilies and tomatoes in a spicy tomato sauce.

Peasant Carbonara Penne (GFO) \$18

Tiger shrimp, bacon, peppers and onions in a white wine cream sauce.

Gnocchi ~ house made gnocchi, in a cream sauce and blue cheese topped with fresh arugula ~19

Classic Meat Lasagna \$17

Baked with a hearty Italian meat sauce.

Curried Chicken Vegetable Penne (GFO) \$18

Grilled vegetables and chicken with spinach in a creamy curry sauce, accented with local honey and mango chutney.

Ravioli \$15

Mushroom filled ravioli with Portobello mushrooms in a roasted garlic blush sauce.

Mediterranean Pasta (GFO) \$17 Sun-dried tomatoes, feta cheese, black olives, spinach, peppers and onions in an olio sauce over whole wheat paggetti.

Beef Ragu Pappardelle (GFO) \$19

Tender beef braised in the oven with sauce made from aromatic vegetables, tomatoes and red wine topped on Pappardelle. (Pappardelle is a wide flat egg noodle).

Grilled Vegetable Tortellini

Sautéed vegetables in a tomato olio sauce with cheese filled tortellini ~19

Add Chicken or Beef Tips \$6
Add Shrimp or Scallops \$7