

## Salads

### **Caesar (gfo) Sm 6 Lg 12**

Creamy and garlicky

### **House Salad (gf) Sm 7 Lg 13**

Fresh greens with pickled beets, goat cheese topped with almonds and served with our roasted red pepper vinaigrette

### **Mixed Greens (gf) Sm 6 Lg 12**

Garden salad with homemade maple balsamic vinaigrette

### **Pizza – thin crust, traditional Italian**

9" \$14 12" 18 16" 22

### **Classic Pepperoni**

**Vines House** ~ Avocado, prosciutto and tomatoes with goat cheese and arugula.

**Grilled Veggie** ~ Assorted grilled peppers, onions, mushrooms and zucchini

**Bruschetta Pizza** ~ Fresh tomatoes, onion, garlic, olive oil feta and mozzarella cheese

**Meat Lovers** ~ Brothers spicy pepperoni, ground beef, house made sausage and bacon

**Three Cheese** ~ Mozzarella, Parmesan and Cheddar

**The Panavista** ~ Genoa, green olives, onion fresh spinach and mozzarella cheese.

## Entrée

### **Seafood Linguine (gfo) \$25**

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

### **Haddock \$18 (gfo)**

Lightly dusted with flour and pan fried or beer battered. With rice or French fries

### **Chicken Parmesan \$19**

Chicken breast breaded with parmesan, herbs and breadcrumbs, baked in tomato sauce and served on linguine

### **Stuffed Chicken \$23**

Breaded chicken stuffed with four cheese and spinach. Topped with basil cream sauce with nightly potato and vegetables

### **Tiger Shrimp – (gf) \$21**

Shrimp in garlic cream sauce served with basmati rice and vegetables

### **Salmon Fillet (gf) \$22**

Salmon grilled and topped with dill cream sauce or blackened. With rice and vegetables.

### **Tour of Italy \$23**

Lasagna, Chicken parmesan and Alfredo, all topped with mozzarella and baked.

# Vines

## PASTA GRILL

4 Panavista Drive  
Dartmouth NS

(902) 434-4114

[info@vinespastagrill.com](mailto:info@vinespastagrill.com)

### Hours

Tuesday – Sunday  
4:00 pm – 9:00 pm

On special holidays we may close take out early when our dining room is fully booked

## **Appetizers**

### **Rice Balls \$10**

Risotto, parmesan, mushrooms and mozzarella cheese, breaded and served on marinara sauce

### **Garlic Shrimp (gfo) \$12**

Shrimp sautéed in garlic butter, white wine and cream. Served with toasted sliced baguette

### **Artichoke Dip \$11**

Artichoke, cream and cheese. Served with toasted sliced baguette

### **Calamari \$11**

Lightly breaded and served with a sweet and spicy chili sauce

### **Soup of the day \$6**

### **Seafood Chowder \$11**

Haddock, shrimp and scallops made to order

**GF ~ Gluten Free**

**GFO ~ Gluten Free options**

**Add to any salad pasta, pizza or entrée**

**Chicken Breast \$6**

**Shrimp \$7**

**Scallops \$10**

## **Pasta**

All pastas in this section are served with the **soup of the day**. Substitute soup of the day with **Mixed Green Salad or Caesar salad ~3 Rice pasta or whole wheat ~2**

### **Tiger Shrimp and Scallop Flambe \$24 GFO**

Tiger shrimp and scallops flambéed with brandy, spinach and served in a blush sauce on fettuccini

### **Grilled Vegetable Tortellini**

Sautéed vegetables with cheese filled tortellini in a tomato olio sauce ~19  
Basil Cream Sauce ~21

### **Spaghetti \$19 GFO**

Bolognese (meat sauce) or Meat Balls made fresh to order and tomato sauce served over spaghetti

### **Cajun Fettuccini \$22 GFO**

Chicken, house made spicy Italian sausage, mushrooms, peppers and onions in a spicy tomato sauce accented with our version of Mexican chilli spice.

### **Fettuccine Alfredo \$17 GFO**

A classic Alfredo sauce with cheese, garlic and white wine and black peppercorns.

### **Curried Chicken \$21 GFO**

Chicken with grilled vegetables and spinach tossed in a curry cream sauce with honey and mango chutney

### **Pappardelle Chicken and Mushroom \$21**

Chicken, mushrooms with lightly browned garlic, cream Sause and served on pappardelle pasta.

### **Ravioli \$19**

Mushroom stuffed ravioli with roasted garlic blush sauce

### **Lasagna \$19**

Baked with our Italian meat sauce and lots of chees

### **Penne Arrabiata \$ 20 GFO**

Italian sausage with vegetables, chillies and tomatoes served in a spicy tomato sauce.

### **Vines Pasta \$21 GFO**

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

### **Beef Ragu Pappardelle \$21**

Tender beef slowly braised with tomatoes and red wine served on pappardelle pasta

### **Peasant Carbonara \$22 GFO**

Shrimp sautéed with peppers, onions in a bacon cream sauce on penne.

### **Chicken Basil Penne \$20 GFO**

Chicken breast and penne tossed in a basil cream sauce