

# *Appetizers*

## *Rice Balls (Award Winner)*

Creamy risotto mixed with fresh mushrooms, mozzarella and parmesan cheese, oregano, and basil, tossed in breadcrumbs. Served with marinara sauce. **\$13**

## *Garlic Shrimp (GFO)*

Tiger shrimp sautéed in garlic butter, white wine and cream served with toasted sliced baguette point. **\$15**

## *Calamari*

Lightly breaded calamari, served with a sweet and spicy chilli sauce. **\$14.5**

## *Vines Mussels (GF)*

Fresh Atlantic mussels in a white wine garlic cream sauce, topped with fresh tomato and green onion. **\$15**

## *Artichoke Dip*

Cheesy, creamy and garlicky! Chunks of artichokes, cream, parmesan and a hint of Irish Dubliner cheese served with toasted sliced baguette. **\$13**

## *Mushroom Caps*

Stuffed with cream cheese a hint of chipotle, topped with tiger shrimp and mozzarella. **\$14**

**GF** – Gluten Free

**GFO** – Gluten Free Option

**V** – Vegetarian

*Our house made sausage is gluten free. Extra bread - \$1  
Should you have any dietary restrictions or allergies, please advise your server.*

*Prices do not include HST*

# *Soups & Salads*

## *Seafood Chowder*

Chef Hans' delicious chowder with haddock, shrimp, and scallops. **\$14.5**

## *Soup of the Day*

Ask your server for today's Soup Creation. **\$6**

## *Mixed Greens* (GF)

Field greens with cucumber, carrots, cherry tomatoes, and mushrooms. Served with our house made maple balsamic vinaigrette.

**Small - \$7**

## *Caesar* (Award Winner) (GFO)

Made the classic way with lots of garlic in our house made dressing. It is topped with real bacon, fresh parmesan, and croutons. Our dressing is also for sale.

**Small - \$8 Large - \$14**

## *House Salad* (GF)

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

**Small - \$9**

## **Add to any Salad, Pasta or Entrée**

*Chicken Breast ~8.5 Shrimp ~9 Scallops ~13*

*We have a private room on our second floor, it is perfect for group bookings. It holds about 35 people and is perfect for birthdays, weddings, retirements and Christmas parties.*

*Prices do not include HST*

# Pastas



All pastas in this section are served with the Soup of the Day. All pastas are topped with fresh grated parmesan cheese.  
Substitute the Soup of the Day with a *Mixed Greens Salad* or *Caesar Salad* - **\$3.50**  
*Rice pasta* or *whole wheat* - **\$2**

## *Shrimp and Scallop Flambé*

Tiger shrimp and scallops flambéed with brandy,  
spinach and served in a blush sauce on fettuccini. **\$26**

## *Grilled Vegetable Tortellini*

Sautéed vegetables with cheese filled tortellini in a tomato olio sauce. **\$22**  
or Basil Cream Sauce. **\$24**

## *Spaghetti*

Bolognese (meat sauce) or Meat Balls made fresh to order and tomato sauce served over spaghetti. **\$22**

## *Cajun Fettuccini*

Chicken, house made spicy Italian sausage, mushrooms, peppers and onions  
in a spicy tomato sauce accented with our version of Mexican chilli spice. **\$24.5**

## *Fettuccine Alfredo*

A classic Alfredo sauce with cheese, garlic, white wine and black peppercorns. **\$20**

## *Mediterranean Pasta*

Sun dried tomatoes, feta cheese, black olives, spinach, chilli peppers,  
fresh peppers and onions in an olio sauce over whole wheat spaghetti. **\$22**

## *Ginger Scallop Linguini*

Scallops sautéed with house smoked pancetta, fresh ginger and garlic,  
deglazed with white wine in a pesto cream sauce. **\$27**

## *Penne Arrabiata*

House made Italian sausage sautéed with vegetables, chillies and tomatoes,  
served in a spicy tomato sauce on penne. **\$23**



## *Pastas (cont.)*



### *Curried Chicken Vegetable Penne*

Chicken with grilled vegetables and spinach tossed in a curry cream sauce accented with honey and mango chutney **\$24.5**

### *Pappardelle Chicken and Mushroom*

Chicken and mushrooms sautéed with lightly browned garlic, cream sauce and tossed with Pappardelle. (Pappardelle is a wide flat egg noodle). **\$24.5**

### *Ravioli*

Mushroom stuffed ravioli served in a roasted garlic blush sauce and portabella mushrooms. **\$22**

### *Classic Meat Lasagna*

Baked with a hearty Italian meat sauce. **\$21**

### *Vines Pasta*

Chicken, avocado, cherry tomatoes, house smoked pancetta and spinach in a pesto cream sauce on penne **\$24**

### *Beef Ragu Pappardelle*

Tender beef slowly braised in the oven with sauce made from aromatic vegetables, tomatoes and red wine. This creates a rich and flavourful Ragu, served on Pappardelle. (Pappardelle is a wide flat egg noodle). **\$24.5**

### *Peasant Carbonara*

Tiger Shrimp sautéed with peppers and onions in a bacon cream sauce on penne. **\$25.5**

### *Chicken Basil Penne*

Tender chicken breast and penne tossed in a basil cream sauce. **\$23**

### **Add to any Salad, Pasta or Entrée**

Chicken Breast ~8.5   Shrimp ~9   Scallops ~13

*Prices do not include HST*

## Entrees



### *Seafood Linguine (GFO)*

Mussels, scallops, tiger shrimp and salmon, tossed in a dill cream sauce with linguine. **\$29**

### *Haddock (GFO)*

Fresh haddock lightly dusted with flour and pan fried or beer battered, served with basmati rice and vegetables or hand cut french fries **\$22**

### *Chicken Parmesan*

Chicken breast coated with seasoned breadcrumbs and cheese, baked in our tomato sauce and topped with mozzarella and parmesan cheese. served on linguine with marinara sauce. **\$22** or linguine in Alfredo sauce **\$24**

### *Stuffed Chicken*

Breaded fresh chicken breast stuffed with four cheeses and spinach, baked golden brown and topped with a basil cream sauce. Served with nightly potato and vegetables. **\$25.5**

### *Tiger Shrimp (GF)*

Plump tiger shrimp in a garlic cream sauce served with basmati rice and vegetables. **\$25**

### *Veal Marsala*

Quickly sautéed Veal with mushrooms, finished with a sweet Marsala wine demi-glaze. Served with nightly potato and vegetables. **\$29**

### *Salmon Fillet (GF)*

Fresh Atlantic salmon, grilled, topped with dill cream sauce or blackened and served with basmati rice and vegetables. **\$24.5**

### *Tour Of Italy*

Lasagna, chicken parmesan and fettuccini alfredo all topped with mozzarella cheese and baked golden brown. *For those who like a little of everything.* **\$25.5**

### *New York Strip Loin (GF)*

AAA Canadian 10oz - Grilled to your liking with our house made peppercorn and nightly potato. **\$32**

*Prices do not include HST*

# *Pizza*



Our traditional Italian 9-inch pizzas are made with our home-made dough, the crust is thin and crispy and they all have our house made pizza sauce.

## *Classic Pepperoni*

Made with Brothers spicy pepperoni. **\$17**

## *Meat Lovers*

Brothers spicy pepperoni, ground beef, house made Italian sausage and bacon. **\$18**

## *Three Cheese*

Mozzarella, Parmesan and Cheddar. **\$15.5**

## *Vines House Pizza*

Avocado, prosciutto, and tomatoes with Goat cheese, and topped with fresh arugula. **\$18**

## *Grilled Veggie*

Assorted grilled peppers, onions, mushrooms, zucchini. **\$17**

## *Bruschetta Pizza*

Fresh tomatoes, onion, garlic, olive oil, fresh herbs and a mixture of mozzarella and feta cheese. **\$17**

*Perfect as an appetizer too!*

## *The Panavista*

Genoa Salami, green olives, onion, and fresh spinach with mozzarella cheese. **\$18**



## Desserts



*All of our desserts are made in-house*

### **Worlds Best Tiramisu**

Layers of rich mascarpone cream cheese, Italian biscotti dipped in brandy and topped with shaved chocolate. **\$10**

### **Bavarian Apple Torte**

An egg and cream cheese custard with a lightly spiced apple filling piled high, topped with a buttery oat mixture and finished with a caramel sauce. **\$10**

### **Strawberry Cheesecake**

New York style cheesecake, served with a fresh strawberry sauce.  
(Also available in chocolate or butterscotch). **\$10**

### **Chocolate Decadence (gf)**

A chocolate lover must. Three layers of decadence, brownie bottom, cheesecake middle and light truffle topping. **\$10**

### **Swiss Lemon Mousse (gf)**

Creamy Mousse served with housemade raspberry coulis. **\$10**

### **Crème Brulee (gf)**

Ask your server for today's selection. **\$10**

### **Cheese Cake of the Month**

Yahoo it is back! Ask your server for this months selection  
...do you have an idea for next month? if so email us! [info@vinespastagrill.com](mailto:info@vinespastagrill.com) **\$10**

### **Ice Cream (gf)**

Vanilla Ice Cream with Chocolate, Strawberry or Carmel Sauce. **\$7**

***Add a scoop of ice cream to any above dessert for only \$3.00***

*Prices do not include HST*