

Movino – wine friendly food to be shared with friends

opening act

- Artisanal Cheese Plate** - chef's selection of artisanal cheeses served with seasonal fruit, nuts, bread & crackers **\$16**
suggested pair with a glass of Menage' Trois Red Blend or Conundrum White blend
- Mediterranean Plate**— a selection of olives – served with chickpea hummus, lemon herbed feta spread, roasted red peppers, roasted garlic, dolmas (stuffed grape leaves), baba ghanoush (eggplant spread) and toasted pita **\$14**
suggested pair with a glass of Earthquake Petite Sirah

tapas

- | | Large | Small |
|---|-------------|------------|
| Sausage Plate – warmed Kielbasa pork sausage with imported cheese, grain mustard and toasted baguettes
<i>suggested pair with glass of Incognito Red</i> | \$12 | \$8 |
| Herbed Goat Cheese Stuffed Mushrooms – served hot with warm greens and roasted pine nuts
<i>suggested pair with a glass of TAZ Pinot Noir</i> | \$10 | \$7 |
| Baked Brie - drizzled with Grand Marnier strawberry sauce, served with seasonal fruit & toasted baguettes
<i>suggested pair with a glass of Conundrum White Blend</i> | \$9 | \$6 |
| Spinach & Artichoke Dip - baked with Parmesan cheese and served with toasted baguettes
<i>suggested pair with a glass of Old Creek Ranch Sauvignon Blanc</i> | \$9 | \$6 |
| Black Mission Figs wrapped in Prosciutto ribbons – stuffed with goat cheese topped with a balsamic reduction
<i>suggested pair with a glass of Earthquake Zinfandel</i> | \$9 | \$6 |
| Bruschetta Trio - blue cheese & red pepper, Roma tomatoes & Mozzarella cheese, goat cheese & mushroom
<i>suggested pair with a glass of Sunstone "Organic" Merlot</i> | \$9 | \$6 |
| Pita Tarts - melted herbed feta, Mozzarella cheese and Crimini mushrooms drizzled with garlic oil
<i>suggested pair with a glass of Bonterra "Organic" Chardonnay</i> | \$8 | \$5 |

salads

(add chicken or sausage – \$3)

- Movino** — organic mixed greens sprinkled with goat cheese, dried cranberries & roasted almonds **\$6**
suggested pair with a glass of Cupcake Sauvignon Blanc
- Cellar Caesar** – creamy Chardonnay reduction Caesar dressing atop romaine lettuce, Parmesan cheese **\$8**
suggested pair with a glass of Bonterra "Organic" Chardonnay
- Green Goddess** — seasonal tomatoes, hummus on a bed of organic mixed greens served with toasted pita **\$8**
suggested pair with a glass of Pinot Grigio or sparkling wine

pasta

(served with organic mixed greens)

- Penne Pesto** - olives, cherry tomato, basil with roasted chicken topped with Parmesan cheese **\$12**
suggested pair with a red blend
- Bow Tie** -Crimini mushrooms, Alfredo sauce, capers, caramelized onions with choice of chicken or sausage **\$13**
suggested pair with a glass of Chardonnay or Menage' Trois Red Blend

quesadilla

(served with organic mixed greens)

- Blue Cheese & Pear** – caramelized onions, Cabrales blue cheese, pear & Mozzarella cheese & mixed greens **\$11**
suggested pair with a glass of Parducci Pinot Grigio
- Adobo Chicken** – roasted Poblano peppers & Mozzarella cheese prepared with a spicy Adobo sauce **\$12**
suggested pair with a glass of sweet Riesling

pizzas

thin crisp Italian-style

\$10

- Movino** - Mozzarella cheese, red onions, red peppers and your choice of chicken or sausage, pesto or tomato sauce
- Thai** - peanut satay sauce, carrots, cilantro, coconut flakes, Mozzarella cheese & chicken
- Margherita** – fresh pesto, Mozzarella and Parmesan cheese, tomatoes and topped with fresh basil
- Riviera** - feta cheese, tomato, olives, Mozzarella cheese, roasted garlic with fresh pesto sauce
- Barbeque Chicken**— hickory smoked BBQ sauce, Mozzarella cheese, red onions, tomatoes, cilantro and chicken
- Spinach & Artichoke**— served with a rich, creamy sauce, seasoned tomatoes, Mozzarella and Parmesan cheese
gluten free option available

ala carte

- Tasty Bites** - *Dark Belgium Chocolate, candied walnuts & slice of Grafton cheddar cheese* **\$7**
- Dolmas** (stuffed grape leaves) served with lemon wedge **\$5**
- Baba ghanoush** (eggplant spread) with toasted pita **\$5**
- Hummas** with toasted pita **\$5**
- Olive medley** mix with toasted pita **\$4**
- Basket** of sliced bread & crackers with olive oil dip & baked garlic **\$4**

grand finale'

- Warm Chocolate Soufflé** *suggested pair with a glass of Ruby Porto* **\$7**
- Baklava** (classic style) *suggested pair with a glass of Amaretto Liqueur or Tawny Porto* **\$6**