

Gluten Free Dinner Menu

Starters

Classic Bruschetta: fresh local tomato, garlic, basil, and extra virgin olive oil	9
Vinaio Bruschetta: pesto, goat cheese, caramelized figs, and candied pecans	10
Hummus: choice of roasted garlic or hatch green chile hummus, served with toasted gluten free bread	10
Sweet Chili Shrimp: grilled shrimp over Wakame seaweed salad	11
Share Platter: your choice of three meats and cheeses, with toasted gluten free crostini, fruit, olives, and nuts	17

Soup & Salads

Soup: Our chef's fresh made soup of the moment (check availability with your server please)	6
Field Greens Side Salad: red onion, tomato, cucumber, and house red wine vinaigrette	5
Caesar Salad: tomato, parmesan, and house Caesar dressing	7
Spring Salad: bleu cheese, orange segments, almonds, cucumber, red onion, and house red wine vinaigrette	10
Southwest Cobb Salad: black beans, roasted corn, egg, grilled onion, cheddar cheese, pico de gallo, and house chipotle ranch dressing	12
Spinach Salad: bacon, feta, pine nuts, figs, and fig balsamic vinaigrette	9

Specialty Entrees

Pasta Vinaio: chicken breast, gluten free linguine, lemon beurre blanc, sundried tomato, basil, and goat cheese	18
Vegetable Pasta: gluten free linguine, summer squash, tomato, red pepper, chickpeas, and creamy pesto sauce	16
Linguine Bolognese: our house marinara and a half pound of ground angus sirloin topped with fresh parmesan	17
Chicken Saltimbocca: with prosciutto and provolone, with lemon caperberry beurre blanc over garlic mash	16
Chicken Parmesan: grilled chicken breast topped with melted provolone, over linguine & marinara with parmesan	17
* Asian Ahi: sesame crusted, seared rare, served with baby bok choy, roast red pepper & onion, fresh ginger rice	19
* Caribbean Mahi Mahi: over mango ginger rice, topped with red pepper habanero jam	16
* Southwest Salmon: with green chile mashed potato, asparagus, and ancho orange gastrique	20
Grilled Prime Pork Loin: fontina cheese risotto, orange caper berry sauce	19
* Filet Mignon: wilted spinach, gruyere mashed potato, and ancho demi-glace	26
* Steak & Potato: angus sirloin steak, seared to order, served with a loaded twice baked potato	21

Burgers

<i>Our half pound burgers are served on gluten free buns with house cut garlic fries</i>	<i>add cheese</i>	<i>1</i>	<i>add bacon</i>	<i>2</i>
Hatch Chile Chicken Burger: grilled chicken breast, pepperjack cheese, tomato, lettuce, on a toasted bun				14
* Vinaio Burger: tomato, lettuce, pickles, onion, and whole grain Dijon aioli on a toasted bun				15
* Hatch Chile Burger: pepperjack cheese, tomato, lettuce, whole grain Dijon aioli on a toasted bun				17
* Antelope Burger: free range Nilgai antelope, caramelized onion, tomato, arugula, whole grain Dijon aioli				21