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THE VINEYARD KITCHEN

Miradoro
RESTAURANT

BY THE GLASS

BRUT

17

WHITES AND ROSÉ

17

REDS

22

NOTA BENE

25

MENU

FRESHLY BAKED BREAD

7

ADD EXTRA VIRGIN OLIVE OIL 4

GRAPEVINE SMOKED ALMONDS (GF)

10

CASTELVETRANO OLIVES (GF)

yuzu, rosemary, Calabrian chilis

10

BURRATA

*roasted beet, orange & red onion salad,
balsamic, extra virgin olive oil, dill*

29

TONO TONATTO (GF)

*olive oil poached albacore tuna with tuna,
caper & anchovy emulsion*

24

PROSCIUTTO DI PARMA

figs, walnuts, arugula, parmesan

24

MORTADELLA WITH PISTACHIO PESTO

23

POLPETTE DI CERVO AGRODOLCE

*venison meatballs in sweet and sour sauce with
pine nuts and radicchio*

32

GORGONZOLA DOLCE

walnuts, local honey

17

ADD BURRATA TO ANY DISH

21