



THE VINEYARD KITCHEN

Miradoro
RESTAURANT

FRESHLY BAKED BREAD

7

ADD EXTRA VIRGIN OLIVE OIL 4

GRAPEVINE SMOKED ALMONDS (GF)

10

CASTELVETRANO OLIVES (GF)

yuzu, rosemary, Calabrian chilis

10

ARANCINI

*fried saffron risotto balls stuffed with
fresh mozzarella, on lemon aioli*

21

BURRATA

*seasonal selections, balsamic,
extra virgin olive oil, dill*

29

TONO TONATTO (GF)

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

28

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*

36

GORGONZOLA DOLCE

walnuts, local honey

17

ADD BURRATA TO ANY DISH

21