

SUNDAY BRUNCH EVERY SUNDAY FROM 9am to 2 pm

THE VIN SANTO BRUNCH

\$13.99 PER PERSON

\$8.99 KIDS

**CREATE YOUR OWN OMELETTE
WITH OVER 20 INGREDIENTS
TO CHOOSE FROM**

APPLEWOOD SMOKED BACON

ITALIAN SAUSAGES

**UMBERTO'S BRUNCH
POTATOES**

**WAFFLE STATION
WITH ASSORTED TOPPING**

EGG BENEDICT \$13
ALL BENEDICT SERVED OVER
OUR OWN FRESH BAKED
FOCACCIA BREAD
SOFT POACHED EGG
AND UMBERTO'S BRUNCH
POTATOES

THE CLASSIC

Canadian bacon, spinach & fresh
homemade hollandaise sauce

ALGRANCHIO

crab cake, grilled asparagus and
Lobster sauce

ITALIAN MAFIA

Umberto's meatballs, swiss cheese,
fried eggplant and hollandaise sauce

VEGETARIANO

eggplant, asparagus, spinach and
hollandaise sauce

VIN SANTO ON THE SIDE

BACON OR SAUSAGE FRUIT CUP
OR BOWL CHEESY GRITS TOAST
EXTRA SPECIAL BREAD BASKET
TRUFFLE STEAK FRIES STACK OF
3 PANCAKE

THE BRUNCH SUPERSTARS

ALL SUPERSTARS ARE SERVED
WITH 2 EGGS AND UMBERTO'S
BRUNCH POTATOES

LINCOLN AVENUE FITNESS BRUNCH \$13

lean hamburger patty, topped with
egg whites, grilled zucchini, basil,
mushroom; served over sliced
tomatoes, quinoa salad and fruit
salad

CHICKEN FRIED STEAK \$ 13

Traditional chicken fried steak,
topped with bacon white gravy

CHEESEY CHEESE GRITS \$12

Super cheesy white corn grits topped
with bacon white gravy

STEAK AND FRIES \$15

10 oz grass fed center cut sirloin,
cooked to temperature over steak
fries

CHICKEN & WAFFLES \$14

Louisiana style chicken and waffles
with bacon white gravy - Can't get
any better

THE WILLOW DEN HANGOVER \$15

Start with a BIG shot of our
bloodymary; Waffle topped with
bacon, sausage and hamburger patty
covered with truffle steak fries and
bacon white gravy served with grits
too

**THE REAL REASON WHY
YOU ARE AT VIN SANTO
BRUNCH!!**
THE BOTTOMLESS
PRICE PER PERSON PLEASE NO
SHARING

BOTTOMLESS MIMOSA \$10

**BOTTOMLESS
BLOODYMARY \$15**

**BOTTOMLESS
SCREWDRIVER \$15**

**BOTTOMLESS
CHAMPAGNE \$10**

Dinner Menu

PIATTI PICCOLI

BURRATA E PROSCIUTTO 13

Thinly sliced cibatta parmesan crouton topped with BURRATA cheese prosciutto and arugula

FRITTO MISTO ALLA MIKELE 13

Calamari shrimp broccoli and zucchini fried served 3 sauces

MELANZANE PARMIGIANA 12

Fried eggplant marinara Parmesan and mozzarella cheese

PROSCIUTTO COTTO E ASPARAGI 12

Fresh asparagus wrapped with smoked ham& Swiss cheese in a Parmesan croissant crust; cream cheese dip

BRUSCHETTA 9

Grilled ciabatta bread, marinated fresh tomatoes

CARPACCIO 12

thin sliced beef, lemon olive oil Parmesan and capers

ASPARAGI E FUNGHI 13

Grilled asparagus topped with sautéed mushrooms, pan seared Brie cheese and Truffle oil

COSTINE DI MAIALE PICCANTI 13

Pork ribs dry marinated with Cajun spices; baked and served with pickled vegetables and spicy sauce

TARTARA DI TONNO 15

Sashimi grade ahi tuna capers red onion avocado

PROVOLONE AL FORNO AGLIO E PEPERONCINO 12

Provolone cheese baked with roasted garlic and spicy serrano peppers served with homemade potatoes chips

ARANCINI DI RISO 12

Saffron rice balls light breaded stuffed with mozzarella and served over meat ragout

PASTE FATTE IN CASA

(Fresh homemade pasta)

CARAMELLE ARAGOSTA E BACON Half order 14

Lobster and bacon ravioli Vodka in tomato cream sauce Full order 20

GNOCCHI SORRENTINA Half order 14

Homemade potato dumplings; fresh tomatoes, marinara and mozzarella Full order 20

INSALATE

CAPRESE 11

Fresh tomatoes, basil, fresh mozzarella

SPINACI TIEPIDI half 6.5 / full 11

Baby spinach warm Gorgonzola dressing

INSALATA AFRODISIACA half 6.5 / full 10

Mix greens, strawberry, feta cheese balsamic dressing

INSALATA DI CESARE half 6 / full 10

Cesar salad anchovies

MEDITERRANEA half 6.5 / full 11

Romaine lettuce, cucumbers, tomatoes, feta cheese anchovies and lemon dressing

INSALATA ROSSA half 7 / full 12

Tomatoes, strawberry, watermelon, feta cheese tossed in orange basil vinaigrette

BARBABIETOLE E CAPRINO 10

Warm organic beets, goat cheese

INSALATA NAPA VALLEY 12

Napa cabbage, bacon, mixed mushroom, blue cheese lemon citronette served hot

PASTE SECCHIE E TRADIZIONALI

(dry semolina pastas with traditional sauces)

PENNE BOLOGNESE Half order 14

Penne pasta, meat and sausage ragout Full order 19

FUSILLI AL POLLO 20

Chicken, broccoli, sun dried tomatoes, pesto and cream

FARFALLE AI CROSTACEI 20

Farfalle pasta shrimp, lobster meat, crab meat sauteed with vodka cream Louisiana spices and marinara

SPAGHETTI CARBONARA Half order 14

Spaghetti pasta, eggs yolk, Parmesan cheese and crispy pancetta Full order 19

TAGLIATELLE ALLA NORCINA 20

Fresh homemade Tagliatelle pasta tossed with mild Italian sausage, mixed mushroom red wine and truffle oil

SPAGHETTI POLPETTE 20

Umberto's famous meat balls cooked in marinara

CASONCELLI BERGAMASCA

Sausage ravioli, pancetta, butter, sage and Parmesan cheese

Half order 14**Full order 20****AGNOLOTTI DI ZUCCA**

Butternut squash ravioli, walnuts Parmesan cheese, brown butter sage sauce

Half order 14**Full order 20****RAVIOLI DI PERE**

Grilled pears and mascarpone ravioli cream and Parmesan sauce walnuts

Half order 14**Full order 20****LASAGNA TRADIZIONALE**

Fresh egg pasta layered with bolognese sauce, Bechamelle sauce and Parmesan cheese

20**ASSAGGIO**

Tasting of 3 homemade raviolis and gnocchi

22**QUADRATINI DI MAGRO**

Fresh spinach and ricotta ravioli Walnuts and cream sauce

20**SECONDI PIATTI DI PESCE****BRANZINO AL FORNO**

Chilean sea-bass fresh herbs marinated and crusted; oven baked served with blue berry beurreblanc

29**CIOPPINO**

Fresh mussels, clams, calamari, shrimp and salmon sautéed with garlic, white wine spicy marinara and fish broth

26**3 COURSE TASTING MENU**

CHOICE OF SALAD OR PIATTI PICCOLI, MAIN COURSE AND DESSERT

38**CHEF TASTING MENU 5 COURSE**PIATTO PICCOLO, SALAD PASTA COURSE MAIN COURSE AND DESSERT
CHEF TASTING CREATED JUST FOR YOU FROM UMBERTO**57****SECONDI PIATTI DI CARNE****(meat main course)****CINGHIALE SU SPAGHETTI**

Local wild Boar braised for 3 1/2 hours with red wine, vegetables and porcini mushroom; served over spaghetti tossed with mixed mushroom and truffle oil

28**SCALOPPINE DI POLLO**

Chicken breast scaloppini choice of: mushroom Marsala or lemon Picata served with roasted potatoes and sautéed vegetable

24**TAGLIATA DI MANZO**

Filet butt steak with Umberto's secret marinade; served over roasted potatoes arugula and shaved Parmesan salad, truffle oil and balsamic reduction

26**COSTICINE D' AGNELLO E FAGIOLI**

4 Australian lamb chops marinated and grilled to temperature; served with mixed beans salad and truffle citronette

24**FILETTI DI MAIALE AL PEPE**

Pork tenderloin medallions wrapped in bacon, sautéed in a brandy peppercorn sauce; served with potatoes and vegetables

25

Menu Dei Dolci

Desserts

TIRAMISU

Lady fingers soaked in espresso liquor; Layered with Mascarpone cheese

CRÈME BRUCIATE

Crème Brule prepared two ways

FONDUTA DI CIOCCOLATO

Chocolate fondue with fruits, marshmallows, rice crispy treats and lady fingers

AFFAGATO AL CAFE

Vanilla ice cream finished with espresso

BUDINO DI PANE

Bread pudding served warm; finished with crème Anglaise served with a scoop of vanilla ice cream

GELATI MISTI

Choice of 3 scoops Vanilla, Chocolate or Strawberry Ice Cream or Raspberry or Lime Sherbert

*All Desserts 8.50

Coffee, Espresso & More

COFFEE (REGULAR OR DECAF)

2.25

ESPRESSO

2.50

CAPPUCCINO

3.25

LATTE

3.50

MOCHA

3.50

EXTRA SHOT ESPRESSO

1.50

Vini Dei Dolci

BERINGER MOSCATO DI ASTI

6

BELLINI VIN SANTO DEL CHIANTI

10

HARVEY'S BRISTOL CREAM SHERRY

7

SANDEMAN RUBY PORT

7

CHOCOVINE

7

TAYLOR FLADGATE 10 YEAR OLD

8

Weekly Specials

FRITTURA FANTASIA 14

Umberto 3 balls Lobster and corn croquette, Portobello mushroom and marinated Artichoke dipped in Umberto's beer

SALMONE AFFUMICATO E CAVIALE 15

Norwegian Smoked salmon served with puff pastry breadsticks Greek yogurt and American caviar

TAGLIERE AFFETTATI 13

Imported cured meat with pickled vegetables

PICCOLI PANINI DELIZIOSI 14

3 mini butter rolls with: lobster, bacon, avocado / Coca-Cola braised pull pork / Umberto meatballs

ORZO AL RAGOUT DI CERVO E PORCINI 22

Orzo Pasta cooked risotto style with ground venison meat, Italian sausage, porcini mushroom, red wine and fresh tomatoes finished with parmesan cheese

RAVIOLI DI PESCE IN SALSA ARAGOSTA 22

Fresh homemade ravioli stuffed with mixed fish fillet sautéed with lobster and asparagus sauce

RISOTTO ALLA CARDINALE 22

Imported Arborio rice, Chicken breast, marinated artichoke, sundry tomatoes and Parmesan cheese

SALMONE SELVATICO 28

WILD COUGHT SOCKEYE SALMON sautéed with white wine, garlic, mussels, clams, chorizo, mushrooms and sundried tomatoes

BRANZINO AI MIRTILLI 32

CHILEAN SEABASS fresh herbs encrusted baked and served with lemon white wine blue berry beurre blanc potatoes and broccoli

TONNO SU RISO SELVATICO CALIFORNIANA 29

SASHIMI grade AHI TUNA mixed seeds crusted, grilled RARE (cold in center) served over wild rice topped with grilled tomatoes avocado sweet bourbon sauce and micro greens

BRASATO DI MANZO SU POLENTA 25

Beef slowly braised to perfection with root vegetables tomatoes and porcini mushroom SERVED OVER POLENTA

ORATA AL FORNO 28

Mediterranean Imported from Italy ORATA FISH (sea bream) baked with herbs white wine and lemon debone table side

QUAGLIE E SALSICCE AL TARTUFO E FETUCCINE 28

Two Fresh Petaluma QUAIL and Italian sausages marinated and baked with truffle butter and fresh herbs served over fresh fettuccine pasta sautéed with truffle and mushroom

OSSOBUCO D' AGNELLO SU RISOTTO PARMA 29

Braised lamb shank with root vegetables and porcini mushroom served over parmesan risotto

BRACIOLA RIPIENA 29

Double cut pork chop stuffed with smoked gouda cheese and wrapped with Speck (Italian smoked Prosciutto) sautéed with sage and white wine served with Polenta and broccoli

Wine List



Our wine selections are a labor of love for us. We have indulged in almost every wine on our reserve menu. Nearly every bottle listed is a boutique offering that you may have never heard of. In Napa and all over the world this is the trend in high end wine. With boutique wineries producing nearly all the top scoring wines of today. All of the wines listed are prime for drinking now with most having a bit of age on them. Our goal is to offer our customers the best wine available for their hard earned dollar. Some wines are only available as a single bottle. Please inquire because the table next to you may have ordered that single bottle.

Vini Bianchi al Bicchiere (White Wine by the Glass)

NV	Cristalino	Cava	Spain	8
NV	Carpene Malvolti	Proseco	Veneto	8
2006	Astore	Trebbiano	Toscana	7
2011	Chateau St. Michelle	Riesling	Washington	8
2011	Armeli	Pinot Grigio	Toscana	8
2011	Frogs Tooth	Pinot Grigio	Sierra Foothills	10
2009	AliCats, "Gimelli Vineyard"	Viognier	Cinega Valley	9
2008	Buttonwillow Vineyards	Sauvignon Blanc	Napa Valley	7
2009	Il Calepino	Chardonay/Pinot Grigio	Bergamo	8
2010	Tre	Chardonay	Central Coast	7
2011	Clos LaChance	Chardonay	Monterey County	11
2007	San Silvestro	Rose	Piemonte	6

Vini Rossi al Bicchiere (Red Wine by the Glass)

2011	Armeli	Chianti	Toscana	7
2010	Vignabaldo	Sangiovese	Umbria	8
NV	Brownstone	Pinot Noir	California	8
2011	Carmenet, "Vintner's Col.	Pinot Noir	California	10
2009	Tre	Merlot	Central Coast	7
2011	San Silvestro "Ottone"	Barbera D'Asti	Piemonte	8
2009	Romolo Buccellato	Nero D'Avola	Sicilia	8
2010	Silver Ridge	Cabernet Sauvignon	California	8
2007	Maddalena	Cabernet Sauvignon	Paso Robles	11
2007	AliCats "King Vineyard"	Syrah	San Benito	10
2010	Ravenswood, Old Vine	Zinfandel	Napa Valley	10

Bottiglie di Vini Bianchi (White Wine by the Bottle)

NV	Cristalino	Cava	Spain	30
NV	Carpene Malvolti	Proseco	Veneto	30
2006	Astore	Trebbiano	Toscana	22
2011	Chateau St. Michelle	Riesling	Columbia Valley	24
2010	Vignabaldo "Soleno"	Pinot Grigio	Umbria	30
2011	Frogs Tooth	Pinot Grigio	Sierra Foothills	30
2009	AliCats,"Gimelli Vineyard"	Viognier	Cinega Valley	32
2009	Maddalena	Sauvignon Blanc	Paso Robles	30
2010	Tre	Chardonnay	Central Coast	24
2011	Clos LaChance	Chardonnay	Monterey County	32
2009	Maddalena	Chardonnay	Monterey County	36
2009	Il Calepino	Chardonnay/Pinot Grigio	Bergamo	26

Bottiglie di Vini Rossi Californiani (California Red Wines by the Bottle)

2010	Everett Ridge	Rose	Dry Creek Valley	28
2007	Martin Ranch Therese Vineyards	Syrah	Santa Clara Valley	42
2011	Carmenet	Pinot Noir	California	30
2006	Burrell School Pichon V, Spring Break	Syrah	Santa Cruz Mountains	46
2010	Wine Wrights	Pinot Noir	Monterey County	34
2009	Plungerhead, "Old Vine"	Zinfandel	Lodi	30
2010	Ventana	Pinot Noir	Arroyo Seco	40
2008	Diablita	Zinfandel	Sonoma County	38
2007	Burrel School, Principal's Choice	Pinot Noir	Santa Cruz Mountains	60
2008	Martin Ranch	Zinfandel	Santa Clara Valley	42
2009	Tre	Merlot	Central Coast	24
2008	Ravenswood	Zinfandel	California	36
2008	Martin Ranch	Merlot	Santa Clara Valley	35
2011	CARMANET	Pinot Noir	CALIFORNIA	30
2009	Nichelini Family Winery, Estate	Merlot	Napa Valley	50
2010	Silver Ridge	Cabernet Sauvignon	California	24
2007	Maddalena	Cabernet Sauvignon	Paso Robles	36
2008	Martin Ranch	Cabernet Sauvignon	Santa Clara Valley	40
2007	Diablita	Syrah	Cole Ranch	34
2007	AliCats "King Vineyard"	Syrah	San Benito	38

Bottiglie di Vini Rossi Italiani (Italian & Other Red Wines by the Bottle)

2007	San Silvestro	Rose	Piemonte	20
2005	BRUNELLO	Brunello di Montalcino	TUSCANY	78
2010	Villa Claudia	Chianti	Toscana	26
2009	Romolo Buccellato	Nero D'Avola	Sicilia	30
2011	San Silvestro "Ottone"	Barbera D'Asti	Piemonte	34
2009	Tiempo	Tempranillo	Spain	24
2010	Vignabaldo	Sangiovese	Umbria	26
2009	Montesalaro	Montecucco	Toscana	45
2006	Valcalepio	Cabernet/Merlot	Bergamo	30
2008	Cesari "Mara"	Valpollicella Ripasso	Veneto	38
2004	Citille Di Sopra	Brunello di Montalcino	Toscana	95
2007	Cesari della Valpolicella	Amarone	Veneto	69
2007	San Silvestro	Barolo	Piemonte	60
2003	Kalos	Cabernet Sauvignon	Bergamo	80

Bottiglie di Vini Frizzanti (Sparkling Wines)**Italy**

NV	Carpene Malvolti	Prosecco	DOC Treviso	33
NV	Follard	Prosecco	DOC Treviso	30
NV	Carpene Malvolti (demi sec)	Dessert Prestige	Coneglio	30

Spain

NV	Montcadi	Cava	Cava Region	30
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California

NV	Roederer Estate	Brut Sparkling	Anderson Valley	39
NV	Scharffenberger	Brut Excellence	Mendocino County	38
NV	Mumm	Brut Prestige	Napa Valley	45

France

NV	Varichon & Clerc	Blanc de Blanc	Savoie Region	32
NV	Veuve Du Vernay	Brut Rose	France	28
NV	George Gardet	Champagne	Chigny Les Roses	75
NV	Veuve Cliequot	Champagne	Remis	95

Bottiglie di Birra (Bottled Beer)

Peroni	Pale Lager	6
Firestone Walker Reserve	Porter	10
Clausthaler	Non-alcoholic	4
Menebrea Amber	Amber Ale	5
Sierra Imperial Red	Red Ale	5
Menabrea Strong	Strong Lager	5
Sierra Oatmeal Stout	Oatmeal Stout	5
Anchorsteam	Barley Malt	6
Sierra Floral IPA	Floral IPA	5
Speakeasy Big Daddy	IPA	6
Sierra Imperial Pilsner	Pilsner	5
Speakeasy Prohibition	Hopped Amber Ale	5
Guinness	Irish Dry Stout	5
Kona Fire Rock	Pale Ale	5
Stella Artois	Lager	5
Kona Longboard	Island Lager	5
Shock Top	White	5
Gordon Birch Marzen	Auburn Lager	5
Heineken	Pale Lager	5
Gordon Birch Blond Brock	Golden Bock	5
Amstel light	Pale Lager	5
Gordon Birch check Pilsner	Crisp Hopped Lager	5
Bud Light	American Style Lager	4
Cusquena	Peruvian Malt Lager	5
Kaliber	Non-alcoholic	4
Firestone Union Jack	India Ale	7
Odouls	Non-alcoholic	4

Beer on Tap

Sierra Nevada	Pale Ale	5
Samuel Adams Octoberfest	Amber Ale	5