

TUTTO VINO

WINE CELLAR AND BISTRO

"The Year of Possibilities!"

Cheeses... 10 ea.

Cheeses are cut to order and served with Fruit, Candied Walnuts & Flatbread Crackers...

Smoked Gouda	A delicious cow's milk cheese, semi-hard with a mildly tart complexity.
Sage Derby	Sage Derby is a green veined, semi-hard vegetarian cheese with a delightful, mild sage flavor.
Manchego	Spanish sheep's milk cheese with a mellow, salty, nutty flavors that linger in the mouth.
Piave	Piave has an intense, full-bodied flavor, reminiscent of Parmigiano Reggiano.
Cotswald	Cotswald, also known as the 'Pub Cheese', is a smooth, cheddar-like Double Gloucester with chopped onions and chives blended into the cheese.
Saint-André	Deserving of its reputation as "the heavenly cheese," Saint- André is a soft ripened cheese that's very rich and has a full, buttery taste with a satiny, edible rind.
Gorgonzola Dolce	Dolce is Italian for mild or pleasant, and Gorgonzola Dolce is known for being both mild and creamy, with a slightly salty aftertaste. It's made with cow's milk and aged for 3 months.

Olives... 7 ea.

Kalamata (Greece)	Purple, somewhat salty with a smooth meat like taste and fruity flavor.
Sicilian (Sicily)	Large, green, mildly sour with a meaty peppery taste.

Create your own Cheese & Olive Flights... 2 for 17, 3 for 25 or 4 for 30!

Dips... 6 ea.

Hummus	Roasted garlic hummus with pita bread.
Tuscan White Bean	Cannellini beans, basil pesto and Parmesan cheese with crostini.
Tomato-Artichoke	Sun dried tomatoes, artichoke hearts, cream cheese & fresh basil with flax seed crackers.

A Trio of Dips... Try a taste of all 3 dips for 10!

Crostini... 6 ea.

Tomato -Basil	Goat cheese, fresh tomato, basil, balsamic reduction and parmesan.
Mediterranean	Ricotta cheese, artichoke, sun-dried tomato, kalamata olive, red onion.
Muffaletta	Mozzarella, salami, capicola, green olives, bell peppers.

A Trio of Crostini... 3 of each for 9, 4 of each for 12, 5 of each for 15!

Salads

Our Salads are made with fresh ingredients, and may be ordered in half portions...

Tomato Mozzarella	Fresh tomato and mozzarella, field greens, basil, olive oil, balsamic reduction.	5/10
Pear & Goat Cheese	Spring mix, fresh pears, goat cheese, walnuts, lemon champagne dressing.	5/10
Strawberry Fields	Strawberries, mixed greens, red onions, bleu cheese, toasted almonds,	5/10
Dubliner	Mixed greens, bleu cheese, chicken, dried cranberries, candied walnuts, maple dressing.	6/12
Bistro	Bacon, red onion, tomatoes and bleu cheese crumbles atop a bed of fresh greens tossed in our special dressing and served with grilled Salmon.	6/12

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Tapas... 9 ea.

Tasty dishes served in small portions, ideal for pairing with Wines...

Baked Brie	Rich French brie baked with candied walnuts and caramelized pears with sliced baguette.
Smoked Salmon	Crostini, sliced cucumber, mascarpone, capers, red onions and lemon.
Asparagus & Prosciutto	Fresh asparagus wrapped in prosciutto ham with balsamic drizzle and shaved parmesan cheese.
Baked Crab Parmesan	Maryland lump crab meat in a roasted garlic, parmesan and sherry cream sauce.
Antipasto	Italian meats & cheeses with olives, tomatoes and asparagus.
Blackened Scallops	Fresh sea scallops seared with cajun spices and served with mango salsa.
Ahi Tuna***	Herb encrusted and seared to perfection with gingered slaw and Asian glaze.
Filet of Beef	Roasted tenderloin served on crostini with bleu cheese & horseradish.
Carpaccio***	Shaved beef tenderloin with parmesan cheese, capers and red onion with asiago dressing.

*** Consuming Raw Or Undercooked Meats, Poultry Seafood, Shellfish, Or Eggs May Increase Your Risk Of Food Borne Illness, Especially If You Have Certain Medical Conditions ***

Pizzas... 14 ea.

Our Pizzas are made fresh to order with only the finest of ingredients...

Margherita	Olive oil, roma tomato, mozzarella, parmesan and fresh basil.
Four Cheese	Ricotta, parmesan, provolone and mozzarella with roasted garlic.
Mediterranean	Goat cheese, artichoke, tomatoes, kalamata olive, asparagus, mozzarella, basil.
Florentine	Ricotta, mozzarella, chicken, spinach, sundried tomatoes, gorgonzola.
Goat Cheese	Goat cheese, mozzarella, bacon, red onion, tomatoes, rosemary, balsamic drizzle.
Genovese	Basil pesto, fresh mozzarella, chicken, sun-dried tomatoes, balsamic reduction.
Diavolo	Mozzarella, salami, capicola, bell pepper, red onion and banana peppers.
Sausage & Grape	Ricotta, sausage, capicola ham, caramelized onion, red grapes & gruyere.
Pepperoni	Extra large Italian pepperoni, mozzarella cheese and tomato sauce.

Desserts... 5.5 ea.

Guaranteed to send you home with a smile...

Chocolate Cake	Served with a chocolate drizzle! Homemade by Dublin's own Southern Specialties.
Strawberry Shortcake	Chef Mike's homemade shortcake with fresh Strawberries and whipped cream.
Bread Pudding	Chef Mike's own bread pudding is served with rum sauce.
Crème Brûlée	Chef Mike's creamy vanilla custard is topped with caramelized sugar.
Peach Cobbler	Chef Mike's homemade peach cobbler is served with vanilla ice cream.

Jeni's Ice Creams... Made in Columbus!

Salty Caramel	French-style Caramel with caramelized sugars, butter and sea salt.
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Pino Gelato... Dublin, OH!

Limoncello Sorbet	Great flavors of Lemon... a wonderful way to go home with a refreshed palate!
Blood Orange Sorbet	Blood Orange gives it a great color... and the flavors refresh the palate!