

VINUM

DINNER



»→ SALADS ←«

- THE BEETS** – Roasted red and yellow beet salad, goat cheese, Chia seeds, micro arugula, toasted almonds, lemon dressing (vegetarian) \$13
- THE BLUES** – Bibb lettuce, crumbled blue cheese, walnuts, red wine poached pears, sweet dry fig balsamic dressing (vegetarian) \$13
- THE GREEK** – Romaine hearts, feta, pickled onions, black & green olives, tomatoes, English cucumber EVOO & vinegar (vegetarian) \$13

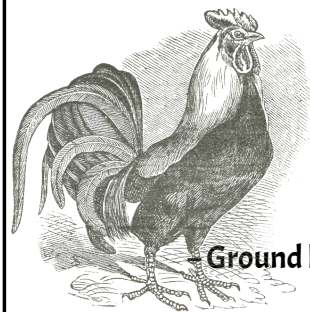
All salads can be modified to become vegan friendly

»→ SOUPS ←«

All our soups that are vegetable based are vegan and we use only dry legumes nothing canned

- RIBOLLITA** – Hearty pottage soup made with bread & vegetables: Lacinato kale, cannellini beans, spinach, Swiss chard, savoy cabbage and tomatoes (vegan-no oil) \$10
- LEGUME** – A thick soup of a hearty mixture of 7 different types of legumes with spelt and barley (vegan-no oil) \$10
- NONNA'S CHUNKY CHICKEN NOODLE SOUP** – Certified organic chicken, winter vegetables, egg noodles & herbs \$10

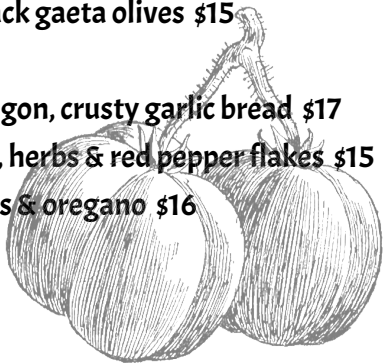
»→ MEATBALL BAR ←«



- ITALIANO**
– Traditional meatball blend of meats, pecorino Romano, tomato sauce, ricotta & basil \$14 –
- SAUSAGE**
– Ground sweet fennel sausage, broccoli rabe, roasted peppers & onions \$14 –
- CHICKEN**
– Ground chicken creamy Parmesan sauce \$12 –
- LAMB**
– Ground lamb meatballs, white wine lemon garlic and rosemary sauce & mushroom polenta \$15 –
- TRUFFLED VEAL**
– Veal meatballs in a creamy white truffle and mushroom sauce \$15 –

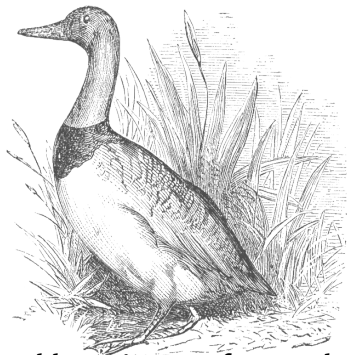
»→ SMALL PLATES ←«

- OLIVE TASTING** – Sicilian cured, Picholines, Castelvetro (vegan) \$8
- CAULIFLOWER FLAN** – Cauliflower, spinach, eggs, gruyere cheese, nutmeg, baked with Parmesan & bread crumb (vegetarian) \$14
- MOM'S EGGPLANT PARM** – Layers of fried eggplant, plum tomato sauce, fresh basil, mozzarella & Parmigiano cheese (vegetarian) \$15
- BURRATA** – Fresh mozzarella with a mixture of curd and creamy center, sweet grape tomatoes oregano salad, truffle oil (vegetarian) \$14
- POLENTA** – Polenta filled with stilton blue cheese over a mushroom ragout baked with parmigiano and fontina cheese (vegetarian) \$14
- PORCHETTA** – Slow roasted and stuffed with fennel pollen, garlic and fresh rosemary sliced thin with cannellini bean salad, bruschetta & EVOO \$17
- CLASSIC CARPACCIO** – Thinly sliced raw filet mignon, arugula, shaved Parmesan cheese, EVOO & lemon \$16
- WILD BOAR & RABE** – Roasted sweet wild boar sausages broccoli rabe, sun dried tomatoes & black gaeta olives \$15
- TRIBE** – Tender tripe braised with tomatoes, celery, carrots, rosemary & Parmesan cheese \$15
- POT OF MUSSELS x 2** – P.E.I. mussels, white wine, butter, shallots, red pepper flakes, fresh tarragon, crusty garlic bread \$17
- SHRIMP & BEANS** – Head on shrimp (3) sauté with cannellini beans, lobster stock, fresh tomato, herbs & red pepper flakes \$15
- PORTUGUESE OCTOPUS** – Octopus, baby roasted potatoes, black & green olives, capers, tomatoes & oregano \$16



PLATTERS FOR TABLE TO SHARE

For 2 or more people



FARMERS ANTIPASTO x 2 – Burrata cheese with grape tomatoes served with house made vegetable antipasto of roasted peppers, baby artichokes, eggplant caponata, balsamic cipolline onions, pickled garlic eggplant. Can be served with no burrata for a vegan platter and by adding more vegetables \$24

HUNTER'S WILD GAME BOARD x 2 – Wild boar prosciutto, duck breast prosciutto, wild boar cacciatorini, duck saucisson, country p  t   of Duck Pork prunes and Armagnac, mixed olives, cornishon & grainy mustard \$29

BUTCHER'S WOOD BOARD x 2 – A selection of local and imported cured meats, prosciutto, salame Toscano, hot coppa, finocchiona fennel salami, sopressata, mortadella & olives \$24

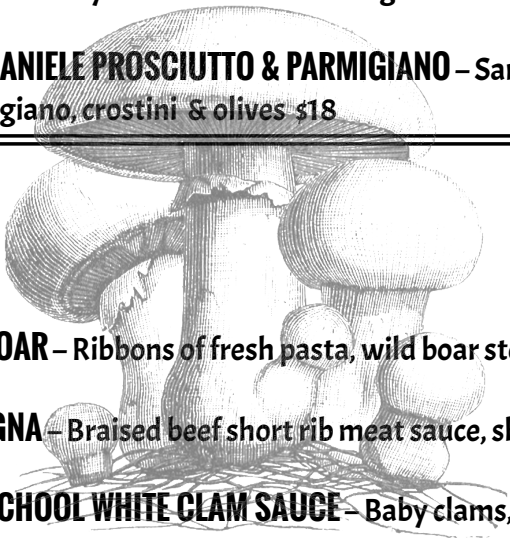
CHEESE MONGER PLATTER x 2 – A selection of 5 cheeses to choose from our list, served with red wine poached pears, fig jam, honey and walnuts \$24

SPECIALTY CURED MEATS

HAMON IBERICO DE BELLOTA & SALCHICON IBERICO (PATA NEGRA) – 100 % Pure bred Free range and acorn fed Iberico pigs from Spain, considered the best prosciutto served with sausage style salami, from the same Iberico breed, polenta truffled crostini & olives \$29

WAGYU BRESAOLA – Dried cured American Kobe-Style Wagyu beef (no nitrates) made from top round, lean and tender with a sweet musty smell & shaved Parmigiano cheese, micro arugula, lemon oil \$19

SAN DANIELE PROSCIUTTO & PARMIGIANO – San Daniele Riserva aged 20 month's thinly sliced served with chunks of Parmigiano, crostini & olives \$18



LARGE PLATES

THE BOAR – Ribbons of fresh pasta, wild boar stew in rich red wine & tomato, fresh herbs and juniper berries \$24

LASAGNA – Braised beef short rib meat sauce, sheets of fresh pasta, tomato sauce, bechamel & parmesan cheese \$24

OLD SCHOOL WHITE CLAM SAUCE – Baby clams, garlic, white wine, EVOO, parsley, red pepper flakes \$23

THE TRUFFLE – Purses of fresh pasta filled with a blend of cheeses in a creamy white truffle & mushroom sauce \$23

CRUSTACEAN – Risotto arborio in a seafood ragout. Shrimp, clams, mussels, calamari, lobster broth. \$24

SHOEMAKERS CHICKEN & SAUSAGE – Certified organic chicken on the bone, sweet fennel sausages, wine & lemon sauce, garlic, rosemary, peperoncini, sweet pappadew peppers anding with a splash of red wine vinegar \$26

LAMB CHOPS – Lamb chops breaded & pan fried, finely chopped crunchy salad (fennel, carrots,celery, cucumber, fresh mint), micro arugola, swiss chard & baby roasted potatoes \$25

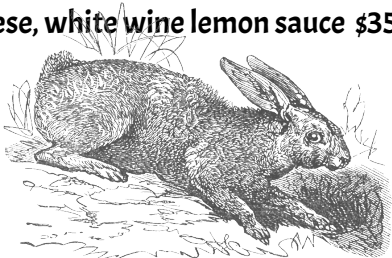
THE RABBIT – We purchase our rabbits from a local farm in NJ. Please ask your server of how the rabbit is prepared today \$29

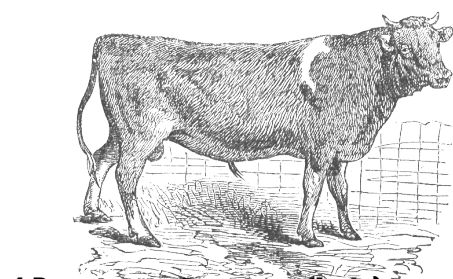
THE DUCK – Pan roasted Moulard duck breast, red wine dark cocoa & dried fruit reduction sauce, asparagus & baby roasted potatoes reccomended rare or medium rare \$29

CHEESE VEAL CHOP – Veal chop pounded and breaded topped with roasted ham, fontina cheese, white wine lemon sauce \$35

Simple tomato and basil sauce is available for pasta dishes

Gluten free or whole wheat penne pasta available





» CHEESE «

1.Parmigiano Reggiano (Italy) – King of cheeses, cow's milk described as spicy, savory, salty, fruity and nutty. \$9.

2.Moliterno Tartufato (Italy) – Sheep's milk cheese from Sardinia flavored with shaved white truffles. Rich, savory, slightly sharp (yet sweet), full flavored, rustic. \$14

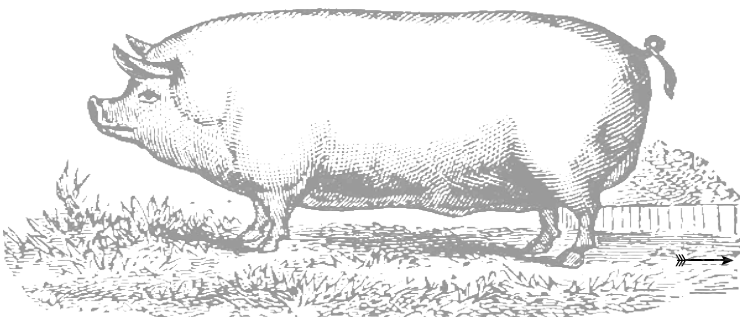
3.Reading Raclette (Vermont) – Spring brook farms-Cows milk aged 3-4 months.This cheese is fresh, young and fluffy then wrapped in leaves and washed in brandy to bring out the barnyard flavors \$9.

4.Pecorino Toscano (Italy) – Tuscany's favorite 100% sheep's milk aged 4 month's, semi-firm consistency, perfume and flavors toward nuts and hay \$10.

5.Provolone (Italy) – Provolone is a semi-hard cheese, full fat-cow's milk sharp in flavour, aged minimum of 4 months \$8.

6.Taleggio (Italy) – Full cream pasteurized cows milk aged under 2 months, sourish and sometimes tangy \$9.

7. Gorgonzola Dolce (Italy) – Meaning "sweet" in Italian, Gorgonzola "Dolce" DOP is a soft, blue, buttery cheese made with uncooked cow's whole milk. Buttery and melty paste speckled with a homogeneous distribution of blue coloured veins. \$10



» MEATS «

Wild Boar Prosciutto – Boar leg cured 6 months in sea salt and sugar in the raw \$15

Speck Prosciutto – Lightly smoked and peppered prosciutto from the border of Italy and Austria \$12

Duck Prosciutto – Dry cured Moullard duck breast, fatty and sweet melt in your mouth \$12

Sopressata – Hand made and is air-dried, aged and cured, Using a natural casing filled with coarsely ground pork, garlic, salt, and black pepper. \$10

Duck Saucisson – Dry cured French style duck sausage \$12

Finocchiona – A Tuscan salami flavored with fennel seeds, red wine & garlic \$10

8.English Farmhouse Cave-aged Cheddar (UK) – Crumbly texture and nutty aroma. The flavor is deeply savory and slightly tangy with caramel sweetness to the finish. \$12.

9.Tomme De Savoie (France) – Cow's Milk Cheese from the French Alps. A semi-firm cheese It has a mild, well-balanced slightly salty/slightly sharp flavor with nut & grassy nuances \$10

10.Fourme d'Ambert Herve Mons (France) – Pasturized bleu cheese cow's milk. Deep veiny blue aged 4-5 months, nutty with a mushroom & cream finish \$10.

12.Manchegeo DOP 12 month's (Spain) – Made solely from La Manchega sheep milk aged for minimum 12 months. Aromatic, rich flavor having hints of nuts & caramel. \$9

13.Delice de Bourgogne (France) – French cow's milk cheese from the Burgundy region of France. It is a soft-ripened triple-cream cheese. Aromas of mushrooms near the rind Fine and delicate texture - mild and slightly acidic \$10

14. Camembert le Pommier (France) – Le Pommier exemplifies the classic Camembert characteristics of rich, full flavor and earthy mushroom notes that intensify with age \$10

15.Bucherondin (France) – Soft ri[en]ing goat's milk from Loire Valley, one of the most popular goat cheese in Fance \$10

Wild Boar salami – Handmade with a traditional recipe and spiked with red wine then dry cured \$12

Elk Salami – Elk & Berkshire pork salami \$12

Venison Salami – Venison & Berkshire pork artisanal salami \$12

Bison Salami – 100% Bison meat uncured \$15

Mortadella – Mortadella is a product of Bologna, Italy. It is flavoured with spices, black pepper, myrtle berries, and pistachios. \$10

Hot Coppa – Coppa, is an air-dried whole pork shoulder butt, from Emilia Romagna. Its a combination of meat and fat with spices and herbs in which it is cured. \$10

No nitrite or nitrate added, to any of the wild game meats except for those naturally occuring in sea salt celery juice and nutmeg