

meru

GVINO
WINE BAR

dessert main bar classics & shareable bruschetta

Bruschetta Classica - 10

Tomato, Basil, Olive Oil

Bruschetta Mare - 14

Stracciatella, Anchovy, Lemon Zest

Bruschetta Romana - 15

Artichokes and Porchetta

Burrata & Pomodorini - 16

Prosciutto di Parma & Buffalo Mozzarella - 17

Rich Greens Salad - 14

Mixed Greens, Avocado, Tomato, Walnuts, Goat Cheese

Polanco Siberian Grand Cru Caviar - 94

1 oz Siberian Caviar with Toasted Baguette & Butter

Toasted Nuts - 8

Mediterranean mixed Olives - 9

Assorted Cheese Selection - 23

Assorted Cheeses & Quince Paste

Charcuterie Board - 28

Assorted Meats & Cheeses with Honey Comb

Bread Basket - 8

Assorted Bread and Olive Oil

Braised Pork Short Ribs - 26

Slow Cooked Beef Cheeks, Roasted Potato - 31

Tiramisu' - 9

Ricotta & Pistachio Cake -9

Cannoli Siciliani - 8

*Dedicated to serving the finest European imports alongside
the freshest local farms ingredients.*

LUNCH &
TO-GO

Menu

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Focaccia

Focaccia Milano - 15

Mortadella, Stracciatella, Pesto

Focaccia Roma - 16

Porchetta, Pecorino, Artichokes

Focaccia Napoli - 15

Anchovy, Burrata, Tomato

Focaccia Firenze 15

Salame Finocchiona, Pecorino Toscano, Arugula

Focaccia Capri - 15

Prosciutto di Parma, Mozzarella, Arugula

Pinsa Romana

Pinsa Milano - 17

Mortadella, Stracciatella, Pesto

Pinsa Roma -18

Porchetta, Pecorino, Artichokes

Pinsa Napoli - 17

Anchovy, Burrata, Tomato

Pinsa Firenze - 17

Salame Finocchiona, Pecorino Toscano, Arugula

Pinsa Capri - 17

Prosciutto di Parma, Mozzarella, Arugula

• *Gluten Free Option for \$ 5 extra*

Panino

Panino Milano - 14

Mortadella, Stracciatella, Pesto

Panino Roma - 15

Porchetta, Pecorino, Artichokes

Panino Firenze - 14

Salame Finocchiona, Pecorino Toscano, Arugula

Panino Capri - 14

Prosciutto di Parma, Mozzarella, Arugula

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