

# MERKIN VINEYARDS TASTING ROOM & OSTERIA

## ANTIPASTI

featuring fine imported meats and cheeses, fresh Merkin Orchard & Gardens produce and assortments of house baked breads, sauces, and preserves

### SALUMI . . . 15

*see chalk board for daily offerings*

### FORMAGGIO . . . 15

*see chalk board for daily offerings*

### CHARCUTERIE . . . 20

*an assortment of imported meats & cheeses served with assorted breads, nuts and preserves*

### LE VERDURE . . . 13

*seasonal grilled & raw veggies from our gardens and from local growers with house made sauces & spreads*

### PANE . . . 9

*assorted freshly baked breads with hummus, preserves and whipped butter*

## IL GIARDINI

from the Merkin Orchards & Gardens and fields of local farmers, served with house made dressings  
add: Merkin Garden grilled vegetables +6 seasoned chicken breast +6 or beef sirloin\* +7

### CASA VERDE . . . P 7, B 9

*Merkin Garden mixed greens, tomato, carrot, cucumber and house made croutons, with balsamic vinaigrette dressing*

### KALE & QUINOA . . . P 9, B 14

*Merkin Garden baby kale, pomegranate, dates, apple and toasted pumpkin seeds with crispy chickpeas and quinoa, with pickly pear vinaigrette*

### MERKIN SEASONAL SALAD . . . 14

*every season we grow the ripest and freshest produce to create a unique salad – see chalk board for details*

## PASTA

homemade and hand cut pasta, from scratch using Hayden Mills flour, served with house made sauces  
add: Merkin Garden grilled vegetables +6 seasoned chicken breast +6 or beef sirloin\* +7

### MERKIN MAC & CHEESE . . . 14

*red wine and prickly pear infused pasta with pancetta-mascarpone cream sauce, dusted with fresh beet powder*

### GNOCCHI . . . 14

*traditionally prepared potato dumpling with sage and prosciutto di parma cream sauce*

### CACIO E PEPE . . . 13

*spaghetti with a traditional cracked black pepper and parmigiano & pecorino blend*

### TAGLIATELLE E RAGU . . . 14

*sheet egg yolk pasta with bolognese sauce*

### CAVATELLI PESTO . . . 14

*ricotta and goat cheese hand cut pasta shells with house made traditional pesto*

## FROM OUR FARM TO YOUR TABLE FROM OUR VINES TO YOUR GLASS

- All of our wines are produced by MJ Keenan and his team from our 110 acres of Estate Vineyards in both the Verde Valley and Willcox, Arizona.
- Our fruits and vegetables are farmed by Maynard's father, Mike Keenan, who moved here from Michigan to battle the Arizona elements daily in our Verde Valley greenhouses, gardens, and orchards.
- All of our pastas and breads are made from scratch in house by Chef Chris, Chef Bri, and our magical kitchen staff using Arizona grown and milled flour.

## BRUSCHETTA

lightly toasted house baked bread with fresh house made toppings

### TRADIZIONALE . . . 7

*tomato, capers, garlic, basil and balsamic reduction*

### PAN NERO (CONTAINS NUTS) . . . 8

*sliced pear, arugula, gorgonzola and local raw honey*

### MILANESE . . . 8

*prosciutto, Merkin Gardens micro arugula, mascarpone, shaved parmesan and EVOO*