

MERKIN VINEYARDS TASTING ROOM & OSTERIA

ANTIPASTI

SALUMI . . . 15

an assortment of imported meats served with nuts, preserves and fresh baked bread see chalkboard or ask your server for daily offerings

FORMAGGIO . . . 15

an assortment of imported cheeses served with nuts, preserves and fresh baked bread see chalkboard or ask your server for daily offerings

CHARCUTERIE . . . 20

an assortment of imported meats & cheeses served with nuts, preserves and fresh baked bread see chalkboard or ask your server for daily offerings

LE VERDURE . . . 13

seasonal grilled & raw veggies from our gardens with house made sauces & spreads see chalkboard or ask your server for daily offerings

PANE (CONTAINS NUTS) . . . 9

assorted freshly baked breads served with hummus, our house made preserve, and whipped butter

IL GIARDINI

GARDEN SALAD . . . P 8, B 10

bed of Merkin Garden greens, tomato, carrot, cucumber, onion, croutons, balsamic vinaigrette

MERKIN DAILY SALAD . . . 14

fresh ingredients harvested from Merkin Orchards & Gardens, served with house made dressings. see chalkboard or ask your server for details

PASTA

DAILY PASTA . . . MARKET

see chalkboard or ask your server for details

MERKIN MAC & CHEESE . . . 14

prickly pear infused pasta with pancetta-mascarpone cream sauce, dusted with beet powder

CAVATELLI PESTO . . . 14

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

CACIO E PEPE . . . 13

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

TAGLIOLINI E RAGU . . . 14

ribbon shaped egg pasta, with Arizona grass fed beef ragu, pecorino and basil

GNOCCHI . . . 14

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

add to any dish: Merkin Garden grilled vegetables +6

seasoned chicken breast +6.5 or beef sirloin* +7.5

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.
- All of our pastas and breads are made from scratch inhouse by Chef Chris Smith and our magical kitchen staff using Arizona grown and milled flour.
- 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.
- Our house made gelati and sorbetti are hand crafted by Chef Kelley E. Foy using Arizona produced dairy and fresh ingredients grown in the Merkin Vineyards Greenhouses, Gardens, and Orchards.

BRUSCHETTA

TRADIZIONALE . . . 8

tomato, capers, garlic, basil and balsamic reduction

MILANESE . . . 8

prosciutto, microgreens, mascarpone, shaved parmesan and EVOO

DAILY BRUSCHETTA . . . 8

see chalkboard or ask your server for daily offerings

LASAGNA CUPCAKES

all lasagna cupcakes are created with house made duck egg pasta and fresh ingredients harvested from Merkin Gardens and Greenhouses, served with side salad and bread TAKE & BAKE CUPCAKES \$8 each or 2 for \$14

VEGGIE . . . 12

seasonal vegetables from our Merkin Gardens & Greenhouses, pomodoro, ricotta, mozzarella, pecorino

MEAT . . . 12

house made bolognese, Merkin Greenhouse swiss chard, ricotta, mozzarella, pecorino

CHICKEN RELLENO . . . 12

roasted chicken, roasted poblano peppers and onions, bechamel, smoked ricotta, mozzarella, pecorino

SEASONAL . . . 12

ask your server for details

DOLCE

DAILY DESSERT . . . 8

see chalkboard or ask your server for details

GELATI & SORBETI . . . 11

house made Gelati & Sorbetti made from fresh ingredients harvested from Merkin Vineyards Orchards & Gardens ask server for the selection of flavors. May contain nuts