

# MERKIN VINEYARDS TASTING ROOM & OSTERIA

## ANTIPASTI

### SALUMI . . . 15

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

### FORMAGGIO . . . 15

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

### CHARCUTERIE . . . 23

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

### LE VERDURE . . . 14

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

### PANE (CONTAINS NUTS) . . . 10

*assorted freshly baked breads served with hummus, our house made preserve, and wine & thyme butter*

## IL GIARDINI

### GARDEN SALAD . . . P 8, B 10

*bed of Merkin Garden greens, tomato, carrot, 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 . . . 15

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

### CAVATELLI PESTO . . . 15

*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 . . . 15

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

### GNOCCHI . . . 16

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

add to any dish: Merkin Garden grilled vegetables + 7  
seasoned chicken breast + 7.5 or beef sirloin\* + 8.5

## 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 . . . 9

*mascarpone, prosciutto, shaved parmesan, microgreens, and EVOO*

### DAILY BRUSCHETTA . . . 9

*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 \$9 each or 2 for \$16*

### VEGGIE . . . 14

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

### MEAT . . . 14

*house made bolognese, Merkin Greenhouse greens, ricotta, mozzarella, pecorino*

### CHICKEN RELLENO . . . 14

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

## DOLCE

### DAILY DESSERT . . . 8

*see chalkboard or ask your server for details*

### GELATI & SORBETI

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

### GELATO COOKIE . . . 5

### HALF PINT . . . 6

### PINT . . . 11