

## WELCOME...

to the Rush River Valley, my home, and Vino in the Valley!  
My staff and I invite you to relax, sit back and let us provide you with  
a memorable experience as you enjoy the Vino, the View and the Vibe that is...  
Vino in the Valley. ~ Larry Brenner, Owner

### ~Appetizers~

**Italian Nachos** 12 Full / 7 Half  
Mozzarella, Italian sausage, tomatoes,  
green bell peppers, black olives, banana  
peppers, and garlic Parmesan cream  
sauce.

**Cheese and Meat Sampler** 13  
A variety of local meats and fine  
cheeses, served with fresh fruit and  
grilled bread.

**Stuffed Mushrooms** 10  
Mushrooms stuffed with Italian sausage,  
roasted red pepper, cream cheese, herbs  
and spices.

**Garlic Goat Cheese Ramekin** 8  
Leeks, mushrooms, garlic, kalamata  
olives, artichokes, cherry tomatoes and  
herbs braised in white wine for three  
hours, finished with goat cheese, then  
topped with provolone and baked to  
order. Served with grilled bread.

**Dipping Duo** 8  
Luscious garlic Parmesan cream sauce  
in one bowl, bright bruschetta topping  
in the other. Served with grilled bread.

**Grilled Shrimp Skewers** 9  
Complete with a citrus salad.

### ~Salads~

(\*Chocolate truffle included  
with each entrée salad)

**\*Chicken Caesar Salad** 16  
Romaine lettuce with a creamy caesar  
dressing, Parmesan cheese, kalamata  
olives, red onion, cherry tomatoes,  
house made croutons and grilled  
chicken breast. *Wine Pairings:* Chateau  
Ste Michelle Dry Riesling, Joel Gott  
Chardonnay

**\*Antipasto Salad** 14  
Spinach tossed in Italian dressing and  
topped with olives, pepperoncini,  
salami, pepperoni, roasted red pepper,  
provolone, mozzarella and cherry  
tomatoes. *Wine Pairings:* Chateau  
Ste Michelle Indian Wells Cabernet,  
Terrazas Malbec

**\* Prosciutto Salad** 16  
Mixed greens with red onion, crispy  
prosciutto, fresh mozzarella and  
toasted pine nuts with a Balsamic  
vinaigrette. *Wine Pairings:* Clos Du  
Bois Chardonnay, Erath Pinot Gris,  
Moonlight Whisper

**House Salad** 4  
Mixed lettuce with cucumber, tomato,  
red onion, carrot and choice of dressing.  
*Dressing Choices:* French, Ranch, Bleu  
Cheese, Italian, Raspberry Vinaigrette,  
or Caesar

### ~Pizza~

**14"** 25  
**10"** (includes house salad) 16

**That's Amore:** Italian sausage,  
pepperoni, green peppers and onions.  
*Wine Pairings:* Menage-A-Trois Red,  
Peter Lehman Shiraz, H3 Merlot

**Whey Good:** Chicken, portabella  
mushrooms, onions, spinach, and garlic  
Parmesan cream sauce. *Wine Pairings:*  
Cavit Pinot Grigio, Chateau Ste  
Michelle Indian Wells Chardonnay

**Farmer's Market Pizza:** Italian sausage,  
onions, green peppers, mushrooms, and  
olives. *Wine Pairings:* Hess Cabernet,  
Smoking Loon Syrah, La Crema Pinot  
Noir

## ~Entrées~

(Chocolate truffle included with each entree)  
(Gluten free pasta available upon request)

**SEE BOARD FOR DAILY SPECIALS!**

### **Shrimp Linguini** 22

Sautéed shrimp in a garlic white wine butter sauce with fresh vegetables, and topped with Parmesan cheese. *Wine Pairings: Cavit Pinot Grigio, Twin Vines Vinho Verde, Schlink Haus Spatlese, Moonlight Whisper*

### **Pasta Caprese** 18

Rotini pasta with cherry tomatoes and fresh mozzarella topped with a basil chiffonade and drizzled with a balsamic reduction. *Wine Pairings: Gabbiano Chianti, Zen of Zin*

### **Chicken Fettuccini** 19

Grilled chicken breast and asparagus atop fettuccini pasta tossed in our Parmesan cream sauce. *Wine Pairings: Clos Du Bois Chardonnay, Chateau Ste Michelle Dry Riesling*

### **Portabella Mushroom Ravioli** 21

Tender ravioli with leeks, mushrooms, dried cherries and spinach in a vodka cream sauce, finished with white truffle oil. *Wine Pairings: Erath Pinot Noir, Smoking Loon Syrah, Rush River Red*

### **Spaghetti and Meatballs** 19

Made with fresh pork and beef from local Sailer's Meats, covered with a sweet tomato sauce and topped with Parmesan. *Wine Pairings: Terrazas Malbec, Zen of Zin, Rush River Red*

## ~Dessert~

### **Giant Chocolate Chip Cookie** 6

A giant cookie scarred in the oven and served with vanilla bean ice cream, whipped cream, poundcake croutons, chocolate sauce and a cherry! *Wine Pairings: LoDuca Moscato D'Asti (Bubbles), Schlink Haus Spatlese, Choco Noir (Think Liquid Candy Bar!), Lost Creek Sunset*



*Vino in the Valley prides itself in supporting other local businesses. Cheese selections are from the Ellsworth Cooperative Creamery. Featured meats are from Sailer's Food Market & Meat Processing Inc. in Elmwood, Wisconsin. You'll love the coffee from Highland Hollow, also in Elmwood.*

*\*A gratuity of 18% will be added to groups of ten or more.*

*Thank you for not smoking. Smoking is allowed near the campfires.*

# Sunday Buffet

12:00 Noon to 7pm

Try all your favorite Vino offerings in a buffet style setting. Take your time and spend a leisurely day walking the grounds, enjoying a glass of wine, and simply enjoying your Sunday in the Valley.

19.00 for Adults • 14.00 for Adults 60 and over  
9.00 for Children 12 and under  
4 and under free