



**WISE VILLA WINERY**  
EXECUTIVE CHEF MARC RIEDEL

**ENTREES**

**ATLANTIC SALMON / 32.50**

CRISPY SKIN-ON, PAN-SEARED SALMON, GRILLED ASPARAGUS,  
MASHED POTATOES, HOUSE-CURED - PRESERVED LEMON & OLIVE  
RELISH, OVER SPICED LEMON BASIL OIL (GF)  
PAIRS WITH TORRONTES & BOUQUET OF ROSES

**FILET MIGNON / 48.95**

6 OZ FILET MIGNON, RED WINE MARINATED MUSHROOMS, GRILLED  
ASPARAGUS, MASHED POTATOES TOPPED WITH OUR HOUSE DEMI  
PAIRS WITH TOURIGA NACIONAL & CABERNET SAUVIGNON

**ROASTED DUCK BREAST / 39.95**

FLAVORFUL DUCK BREAST, POTATOES DAUPHINOISE, GRILLED  
SPRING ONION, GREEN BEANS & WILD MUSHROOM SAUTE, PICKLED  
TURNIPS & SWEET APRICOT GELEE  
PAIRS WITH TEMPRANILLO & PINOT NOIR

**PAN SEARED SCALLOPS / 42**

SCALLOPS, ROASTED BEET PUREE, CRISPY BRUSSEL SPROUT LEAVES,  
CANDIED PEPPER BACON & WATERCRESS PISTOU (DF)

**SEASONAL RISOTTO / 25.50**

ARBORIO RICE RISOTTO WITH SEASONAL INGREDIENTS,  
ASK YOUR SERVER FOR TODAY'S OFFERING. (GF)  
CAN BE PREPARED VEGAN.  
ADD (5OZ) CHICKEN 8 ADD 4 PRAWNS 7  
ADD STEAK 12 ADD SALMON 8

**CHICKEN CACCIATORE / 26.95**

BRAISED WITH RED WINE & CRIMINI MUSHROOMS, TOPPED WITH  
PARMESAN CHEESE SERVED OVER A BED OF PASTA.  
PAIRS WITH BARBERA & WISDOM OF WISE

**RACK OF LAMB / 55**

GRILLED LAMB RACK, SLOW COOKED FLAGEOLET BEANS, SAUTEED  
SPINACH, DUCK FAT POTATOES & GARLIC RED WINE DEMI. (GF)  
PAIRS WITH TANNAT & CABERNET FRANC

**BEVERAGES**

**WINEMAKER'S RED SANGRIA**

12 / 29

**"ARM & YAK" BRANDY NEAT**

16 / 75

**CRAFT BEER - ROTATING SELECTION**

**PELLEGRINO**

5

**PELLEGRINO SPARKLING FLAVORED**

4.50

**TEJAVA TEA**

4

**HOT TEA**

4

**COFFEE**

4

**CAFFE LATTE**

6

**BUSINESS HOURS**

MONDAY & TUESDAY 11:00 AM - 3:00 PM  
WEDNESDAY - SATURDAY 11:00 AM - 8:00 PM  
SUNDAY 11:00 AM - 5:00 PM  
(916) 543-0323

CONSUMING RAW OR UNDERCOOKED  
MEATS, POULTRY, SEAFOOD, SHELLFISH OR  
EGGS MAY INCREASE YOUR RISK OF  
FOODBORNE ILLNESS.

FOOD MAY CONTAIN DAIRY, NUTS,  
GARLIC & ONION.

INFORM YOUR SERVER  
OF ALL FOOD ALLERGIES.

20% SERVICE CHARGE WILL BE ADDED TO  
PARTIES OF 6 OR MORE  
OR IF SIGNED RECEIPT IS TAKEN.

SPLIT PLATE FEE 3.



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**STARTER PLATES**

**ARTISAN PLATE / 18.95**

CHEF'S CHOICE ASSORTMENT OF ARTISANAL CHEESES & MEATS, HOUSE MUSTARD, & HOUSE PICKLED VEGETABLES.

PAIRS WITH CHARDONNAY AND SANGIOVESE

**FRENCH FRIES / 6.95**

CRISPY HAND-TOSSED FRIES. (GF, VG)

PAIRS WITH NORTH COAST BRUT SPARKLING

**GRILLED CROSTONE / 14.95**

FARMERS CHEESE, HOUSE-CURED OLIVE AND ROASTED RED PEPPER TAPENADE & GARLIC OIL

**STEAMED MUSSELS / 18.95**

ANDOUILLE SAUSAGE, SPINACH, GARLIC, SHALLOTS, WHITE WINE, & GRILLED TOAST POINTS.

PAIRS WITH MUSCAT & SAUVIGNON BLANC

**HOUSE CURED OLIVES / 9.95**

WITH LEMONS, GARLIC & HERBS. (GF, VG)

PAIRS WITH TORRONTES

**MARGHERITA FLATBREAD / 13.95**

SAN MARZANO TOMATOES, FRESH MOZZARELLA, BASIL & BALSAMIC GLAZE

**STEAK BITES / 16.95**

TENDER, GRILLED USDA CAB STEAK BITES

OVER CREAMY MASHED POTATOES,

TOPPED WITH A DEMI (GF)

PAIRS WITH TOURIGA NACIONAL & CABERNET SAUVIGNON

**CRISPY BRUSSEL SPROUTS / 15.95**

TOSSED IN BACON JAM & TOPPED WITH

BAY BLEU CHEESE & BALSAMIC REDUCTION. (GF)

PAIRS WITH NORTH COAST BRUT & ZINFANDEL

**ADD**

CHICKEN \*8 PRAWNS (4) \*7 SALMON \*8 STEAK \*12  
AVOCADO \*2 CHEESE \*2 WHITE ANCHOVY \*2 BACON \*4

**SALADS & SOUPS**

**HOUSE SALAD / 12.95**

MIXED GREENS, SEASONAL VEGETABLES, TOSSED IN A HOUSE VINAIGRETTE & PARMESAN CHEESE. (GF, VG)

**SPINACH & ARUGULA SALAD / 15**

ASPARAGUS, WATERMELON RADISHES, ENGLISH PEAS, FETA CHEESE, TOSSED HAZELNUTS & LEMON VINAIGRETTE

PAIRS WITH STAINLESS-STEEL CHARDONNAY

**CLASSIC CAESAR SALAD / 15**

CRISPY ROMAINE LETTUCE TOSSED IN CLASSIC CAESAR DRESSING, HOUSE MADE CROUTONS, TOPPED WITH PARMESAN CHEESE.

PAIRS WITH STAINLESS-STEEL CHARDONNAY

**CHEF CREATED SOUP / 7.50 / 9.50**

**SIDE OF BREAD / 5      SIDE SALAD / 8**

**SANDWICHES**

(NOT AVAILABLE AFTER 5 PM)

**CAPRESE CHICKEN SANDWICH / 18.95**

TENDER CHICKEN, MELTED MOZZARELLA, TOMATOES, CRISPY PROSCIUTTO, PESTO AÏOLI ON CIABATTA. SERVED WITH FRIES.

PAIRS WITH MUSCAT & ZINFANDEL

**WISE VILLA BURGER / 18.95**

6OZ BLEND OF CALIFORNIA ANGUS BEEF & SHORT RIB PATTY SERVED WITH GREEN GODDESS AÏOLI, WHITE CHEDDAR CHEESE, ROMAINE LETTUCE, TOMATO, & SLICED ONIONS ON A TOASTED BUN. SERVED WITH FRIES.

PAIRS WITH PETITE SIRAH & CABERNET FRANC

**ATLANTIC SALMON BIT / 18.95**

TENDER ATLANTIC SALMON WITH APPLEWOOD SMOKED BACON, LETTUCE & TOMATO ON A MULTIGRAIN BREAD WITH PESTO AÏOLI,

SERVED WITH FRIES,

PAIRS WITH ZINFANDEL & TEMPRANILLO



# WISE VILLA WINERY

EXECUTIVE CHEF MARC RIEDEL

## CHILDREN'S MENU

10 YEARS & UNDER

### CHEESE FLATBREAD\* / 10

FRESH MOZZARELLA & PARMESAN

### ENTREE PLATE / 15

CHICKEN, STEAK, SALMON, OR PAWNS  
SERVED WITH MASHED POTATOES &  
SEASONAL VEGGIES

### PASTA\* / 10

BUTTERSAUCE OVER PAPPARDELLE PASTA  
WITH PARMESAN CHEESE

CHICKEN \*8 PRAWNS (4) \*7

SALMON \*8 STEAK \*12

## BEVERAGES

PELLEGRINO

5

PELLEGRINO SPARKLING FLAVORED

4.50

BOTTLED WATER

2

TEJAVA TEA

4

MILK

5