



Wise Villa Winery & Restaurant

Wise Villa Winery, established in 2011, is a family-owned and operated estate vineyard, winery, and Tuscan-style gourmet restaurant. The winery was founded by Dr. Grover C. Lee, whose passion for viticulture and enology blossomed with his many years in Europe, reading and studying the thousands of years of wine & grape history. Wise Villa Winery offers 30 of the highest awarded wines in CA, USA and North America crafted specifically for food pairing (CA & SF Chronicle wine competitions). Wise Villa Winery is the only California Certified Sustainable Winery & Vineyard in Placer County and one of the few in CA.

STARTER PLATES

SIDE OF BREAD / 5.50

SERVED WITH A CHOICE OF BUTTER OR WILD GROVES OLIVE OIL AND BALSAMIC

ARTISAN PLATE / 20

CHEF'S CHOICE ASSORTMENT OF ARTISANAL CHEESES & MEATS, HOUSE MUSTARD, AND HOUSE PICKLED VEGETABLES
PAIRS WITH STAINLESS STEEL CHARDONNAY & PINOT NOIR

FRENCH FRIES / 7.95 TRUFFLE FRIES / 12.95

CRISPY HAND-TOSSED FRIES (VG)
PAIRS WITH SAUVIGNON BLANC & WISDOM OF WISE

SEASONAL DIP / 19

WARM PITA BREAD CHIPS & SEASONAL VEGETABLE MEDLEY
ASK YOUR SERVER FOR SEASONAL OPTIONS
PAIRS WITH ALBARIÑO & TEMPRANILLO

GRILLED CROSTONE / 19

GRILLED CROSTONE, ROASTED CARROT HUMMUS, HOUSE CURED OLIVES, ROASTED GARLIC, FRISÉE SALAD WITH LEMON
PAIRS WITH PINOT NOIR & BOUQUET OF ROSES

HOUSE CURED OLIVES/ 10.95

WITH LEMONS, GARLIC & HERBS (GF, VG)
PAIRS WITH RESERVE CHARDONNAY & SEMILLON

MARGHERITA FLATBREAD/ 14.95

SAN MARZANO TOMATOES, FRESH MOZZARELLA, BASIL AND BALSAMIC GLAZE
PAIRS WITH TEMPRANILLO & SANGIOVESE

STEAK BITES/ 20

TENDER, GRILLED USDA CAB STEAK BITES OVER CREAMY MASHED POTATOES, TOPPED WITH A DEMI (GF)
PAIRS WITH TANNAT & CABERNET SAUVIGNON

CRISPY BRUSSEL SPROUTS/ 18

TOSSED IN BACON JAM AND TOPPED WITH PT. REYES BAY BLUE CHEESE & BALSAMIC REDUCTION.
PAIRS WITH SAUVIGNON BLANC & TEMPRANILLO

SALADS & SOUPS

HOUSE SALAD / 15

MIXED GREENS, SEASONAL VEGETABLES, TOSSED IN A HOUSE VINAIGRETTE AND PARMESAN CHEESE (GF)

PAIRS WITH SAUVIGNON BLANC & STAINLESS STEEL CHARDONNAY

BEET SALAD / 18

GLAZED BEETS, GOAT CHEESE FRITO, SHAVED ASPARAGUS, PEPITAS, BALSAMIC/ CITRUS VINAIGRETTE, ORANGE SUPREME
ADD ADDTL. 4 GOAT CHEESE BALLS \$6
PAIRS WITH BOUQUET OF ROSES & TEMPRANILLO

CLASSIC CAESAR SALAD / 17

CRISPY ROMAINE LETTUCE TOSSED IN A CLASSIC CAESAR DRESSING, HOUSE MADE CROUTONS, TOPPED WITH PARMESAN CHEESE
PAIRS WITH ALBARIÑO & SAUVIGNON BLANC

CHEF CREATED SOUP / 7.95 / 10.95

SIDE OF BREAD / 5.50
SIDE SALAD / 8.50

ADD-ONS

(6 OZ) CHICKEN *9 PRAWNS (4) *9
SALMON *9 STEAK *12 TRUFFLES *20
AVOCADO *2 CHEESE *4 WHITE ANCHOVY *2 BACON *4

BEVERAGES

CRAFT BEER - ROTATING SELECTION

PELLEGRINO SPARKLING FLAVORED / 4.50

PELLEGRINO / 5/7

TEJAVA TEA / 4.50

HOT TEA / 4.50

COFFEE / 4.50

CAFFE LATTE / 6.50

BOTTLED WATER/ 2.00

MILK/ 5.50

SERVICE CHARGE POLICY

A 20% SERVICE CHARGE WILL BE AUTOMATICALLY ADDED TO ALL PARTIES OF 15 OR MORE GUESTS TO FAIRLY COMPENSATE OUR STAFF AND HELP WITH THE COSTS OF HOSTING LARGER GROUPS. GUESTS ARE WELCOME TO LEAVE AN ADDITIONAL TIP IF THEY WISH.
FOR PARTIES OF 6-14 GUESTS- A 20% GRATUITY WILL BE ADDED TO THE BILL. PRICES SUBJECT TO CHANGE



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ENTREES

ATLANTIC SALMON / 39

6OZ PAN SEARED SALMON, FINGERLING POTATOES, BROCCOLINI, CARAMELIZED CAULIFLOWER PUREE, SAUTÉED ASPARAGUS, SNAP PEAS, AND CHERRY TOMATOES, CHARRED LEMON VINAIGRETTE, MICRO BASIL

PAIRS WITH RESERVE CHARDONNAY & ALBARIÑO

FILET MIGNON / 65

6 OZ FILET MIGNON, SERVED WITH SEASONAL VEGETABLES, MASHED POTATOES, CHOICE OF TRUFFLE BUTTER OR HOUSE DEMI

*ADD SHAVED TRUFFLES 20

PAIRS WITH BLOCK 13 & TANNAT

DUCK BREAST / 43.95

PAN SEARED DUCK BREAST, MASHED POTATOES, DUCK LEG RAGU, BRAISED LEEKS & CARROTS, TART CHERRY JAM

PAIRS WITH TEMPRANILLO & RESERVE SANGIOVESE

CHICKEN PICCATA / 42

DEBONED HALF CHICKEN, ROSEMARY, GRANA PADANO CHEESE, SMASHED FINGERLING POTATOES, SEASONAL VEGETABLES, AND PICCATA SAUCE.

PAIRS WITH RESERVE CHARDONNAY & SANGIOVESE

SEASONAL RISOTTO / 31

(GF) CAN BE VEGAN

ASK YOUR SERVER FOR CURRENT OPTIONS

(6OZ) CHICKEN *9 (4) PRAWNS

*9 SALMON *9 STEAK *12 SHAVED TRUFFLES *20

PAIRS WITH

SAUVIGNON BLANC & SEMILLON

HOUSE RAGU / 34

GROUND BEEF & PORK WITH HAND-CRUSHED TOMATOES, FINISHED WITH BUTTER. AND GRANA PADANO CHEESE OVER LINGUINI PASTA

PAIRS WITH TEMPRANILLO & RESERVE CHARDONNAY

CHICKEN CACCIATORE / 33

SLOW BRAISED CHICKEN WITH RED WINE, BELL PEPPERS, AND CREMINI MUSHROOMS, TOPPED WITH PARMESAN CHEESE OVER PAPPARDELLE

PAIRS WITH PINOT NOIR & SANGIOVESE

RACK OF LAMB / *MP

6-BONE RACK OF LAMB, ROSEMARY GRANA PADANO CHEESE, SMASHED FINGERLING POTATOES, SAUTÉED SPINACH, OYSTER MUSHROOMS, AND BALSAMIC GLAZE

PAIRS WITH CABERNET SAUVIGNON & TANNAT

SANDWICHES

(NOT AVAILABLE AFTER 5 PM)

ALL SANDWICHES & BURGERS SERVED WITH FRIES

FARMHOUSE CHICKEN SANDWICH / 24

GRILLED 6 OZ. CHICKEN BREAST, MOZZARELLA, CRISPY BACON, BLACK GARLIC AIOLI, AND ARUGULA ON A FRENCH ROLL

PAIRS WITH BOUQUET OF ROSES & STAINLESS STEEL CHARDONNAY

PULLED PORK SANDWICH / 24

BRAISED PORK, COLESLAW, CHEDDAR CHEESE, CAROLINA BARBEQUE SAUCE, SERVED ON SOFT ROLL

PAIRS WITH PINOT NOIR & BLOCK 13

WISE VILLA SIGNATURE BURGER / 24

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

PAIRS WITH CABERNET SAUVIGNON & RESERVE TANNAT

ATLANTIC SALMON BLT / 24

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

PAIRS WITH ALBARIÑO & SAUVIGNON BLANC

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.

IF SIGNED COPY OF RECEIPT IS TAKEN, 20% GRATUITY WILL BE APPLIED

OUTSIDE DESSERT FEE \$4.00 PER PERSON

*MP, MARKET PRICE

BUSINESS HOURS

OPEN DAILY AT 11AM

CLOSING HOURS DIFFER BY SEASON

(916) 543-0323



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