

SMALL PLATES

GF Prince Edward Island Mussels
saffron cream sauce, scallions 12.95

Mushroom Arancini
crispy mushroom risotto, fontina cheese,
roasted creamy garlic sauce 8.50

GF Housemade Beef & Sausage Meatballs
creamy polenta and homemade marinara 8.95

Blue Crab Cake
roasted tomato aioli & micro greens 13.95

Roasted Pear Mascarpone Purses
browned butter, fried sage, pine nuts, fig balsamic,
amaretti crumbs 8.95

Fenway "Pahk" Sausage & Peppers Crostini
grilled Ciabatta bread, ricotta, homemade sausage,
roasted peppers and onions 8.00

Crispy Tuscan Spring Rolls
sun-dried tomatoes, spinach, olives, red onion,
fontina, homemade marinara sauce 7.95

Calamari, Shrimp & Banana Peppers
lemon basil aioli 10.50

GF Stuffed Poblano
ricotta, pine nuts, currants, pomegranate sauce 7.50

Zuppa - changes frequently

CHEESE PLATES

GF Cheese & Meat
manchego *Spanish sheep's* cheese, truffled goat,
dolce gorgonzola, mostarda, prosciutto,
sliced pears 15.50

GF Burrata
blistered cherry tomatoes &
fresh nutless basil pesto 9.95

GREEN PLATES

add chicken 7.50 add shrimp* 9.00*

GF Red & Orange Diced Beets
Mtn. Man Farms micro greens,
whipped feta, toasted pistachios,
aged sherry vinaigrette 8.75

Bibb Lettuce
cucumber, red onion, sweetie bells,
house made blue cheese dressing 7.95

GF Arugula & Sliced Pears
spiced walnuts, dried cranberries, feta,
aged balsamic vinaigrette 7.95

Classic Caesar*
grilled or chilled, white anchovies optional 7.25

GRAND PLATES

Bolognese hearty 6 meats over homemade cavatelli, parmesan 19.95 *gluten free pasta 2.95*

Shrimp & Grits* grilled shrimp, creamy polenta, tomato & honey cured smoked bacon,
fried shallots, Provençale sauce 26.00

Balsamic Rub-Lemon Zest Marinated Redbird™ Chicken Breast* grilled breast tossed with roasted
portobello mushrooms, roasted baby broccoli, quadrifiore pasta & sundried tomato pesto cream 23.00

GF Roasted Vegetable Stack cauliflower steak, portabella mushroom, zucchini, red onion, mozzarella, pesto,
homemade marinara 16.50 *add chicken* 7.50 add shrimp* 9.00*

Carbonara* peas, pancetta, homemade fettuccine, cream, Parmesan 16.00
add chicken 7.50 add shrimp* 9.00 gluten free pasta 2.95*

Pan Seared "rare" Yellowfin Tuna* sticky rice cake, asian stir fry, soy ginger butter sauce
29.00

GF Simply prepared- GRAND PLATES

served with broccoli, butternut squash, caramelized onion medley, cauliflower puree

GF Grilled Jumbo Shrimp* 26.00

GF Grilled Cedar River Farms NY Strip* 32.00

GF Surf & Turf* - NY Strip & 3 Jumbo Shrimp 41.00

SIDE PLATES 5.75

Sautéed Baby Broccoli Medley
Cauliflower Puree
Tuscan Fries

Grilled Zucchini
Asian Bok Choy Stir Fry
Regular Fries

Sautéed Spinach
Creamy Polenta
Sticky Rice Cake

ABOUT US

- Michael & Janine owned restaurants in Edwards, CO at Vista at Arrowhead & Vista Restaurant in Avon, CO.
- Sous Chef MacKenzie Nicholson has been with us at VistaVino since we opened in April 2015.
- We buy our Microgreens from Mountain Man Farms, Franktown, CO & our mixed greens are organic.
- Our fish is delivered "fresh" from Northeast Seafood, 40+ year business.
- **Red Bird™** chicken is free from hormones, antibiotics & cages & is vegetarian fed.
- Our steak is from Cedar River Farms in Greeley, CO and is antibiotic and hormone free.
- Chef makes our fettuccine & cavatelli pasta by hand.
- Our bean dip is made with white beans, parsley, chili flakes, garlic and lemon juice.
- Michael's Limoncello recipe takes over 1.5 months to "cook" to perfection.
- **GF GLUTEN FREE:** some of our starches are not gluten free but may be substituted for french fries.
- Please be mindful that VistaVino is very small; on weekends plan tables to be rebooked within 2 hours' time.

*These items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.