

### SMALL PLATES

**GF Poached Shrimp & White Beans**  
tomato-lemon broth, scallions 9.95

**Crispy Portobello Mushrooms**  
fried with fresh sage & candied garlic syrup,  
fontina fonduta 8.50

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

**Blue Crab & Corn Cake**  
roasted tomato aioli & micro greens 13.95

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

**Grilled Flatbread**  
grilled, goat cheese spread, mediterranean salsa, red  
onion, fresh basil 8.50

**Crispy Tuscan Spring Rolls**  
sundried 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 6.95

**Zuppa - changes frequently**

### CHEESE PLATES

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

**GF Burrata**  
blistered cherry tomatoes &  
fresh nutless basil pesto 9.95

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### GREEN PLATES

*add chicken\* 7.50 add shrimp\* 9.00*

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

**GF Vine Ripened Tomato Tower**  
fresh mozzarella, pesto, aged balsamic 11.00

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

**GF Arugula Radicchio**  
shaved fennel, red onion, parmesan,  
lemon garlic vinaigrette 7.95

**Classic Caesar\***  
grilled or chilled, white anchovies optional 7.25

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### GRAND PLATES

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

**Shrimp & Orzo\*** grilled shrimp, tomato-pancetta-scallion-parmesan orzo salad, fried shallots 26.00

**Balsamic Rub-Lemon Zest Marinated Redbird™ Chicken Breast\*** medley of fregola, corn, asparagus 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*

**Tuscan Burger\*** mozzarella, roasted red peppers, lettuce, tomato, red onion, Tuscan fries 12.00

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

**Fresh Alaskan Halibut\*** pan seared over farro with grilled asparagus, Mediterranean salsa of red peppers,  
sundried tomatoes, garlic, capers, nutless basil pesto 29.00

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### GF Simply prepared- GRAND PLATES

*served with* broccoli corn medley, cauliflower puree

**Grilled Jumbo Shrimp\*** 26.00

**Grilled Cedar River Farms NY Strip\*** 32.00

**Grilled Lamb T-Bones\*** 32.00

**Surf & Turf -** Lamb T-bones or Strip, 3 jumbo shrimp 41.00

### SIDE PLATES 5.75

Sautéed Baby Broccoli & Corn  
Cauliflower Puree  
Tuscan Fries

Grilled Asparagus  
Fregola Asparagus Medley  
Regular Fries

Sautéed Spinach  
Orzo Corn Salad

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### 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 Micro Greens 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.