



ALLERGEN NOTICE

Please notify us of any food allergies prior to ordering.

Our kitchen is not gluten-free.

APPETIZERS

Baked Meatballs - \$15

Served with melted cheese and toasted baguette slices

Baked Brie - \$14

Wedge of brie baked with butter served with toasted baguette slices and your choice of fig or cranberry pepper spread

Marinated Tomato Bruschetta - \$16

Marinated tomatoes, olive oil, balsamic, onions, basil w/fresh mozzarella on a toasted baguette

Bread & Dipping Oil - \$8

Warm baguette slices with our own house-made garlic dipping oil

SANDWICHES (Add chips +\$1.75)

Chicken Caprese - \$18

Grilled chicken, fresh mozzarella, marinated tomato basil bruschetta on a toasted baguette

Pesto Chicken - \$16

Grilled chicken, fresh mozzarella, pesto on a toasted baguette

Italian Beef - \$18

Slow-cooked, seasoned shredded beef w/pepperoncini, & provolone cheese on a toasted baguette

Meatball - \$16

Meatballs, sauce, provolone, on a toasted baguette

Sausage, Pepper & Onion - \$14

Italian sausage sauteed with peppers & onions on a toasted baguette

PASTA

Sunday 'Gravy' - \$11

Our own marinara sauce simmered for hours, served over penne (Add 2 meatballs: \$5)

Pesto - \$13 (Add chicken +\$5)

Freshly made pesto sauce with sauteed basil, garlic, pine nuts, & olive oil, served over penne

Chef Special:

Greek Gyro 'Pizza' - \$20

Seasoned shredded beef baked on a pizza crust with tomato, onion & feta. Topped with garlic olive oil, lettuce & house-made cucumber tzitziki drizzle.

Build-your-own-pizza - \$12.00 + toppings:

(\$1) onions, mushrooms, green peppers, extra cheese

(\$2) pepperoni, hot honey

(\$3) pesto, sausage

(\$5) fresh mozzarella, chicken, meatballs

(\$6) prosciutto, gluten-free crust

Cheese Pizza - \$12

tomato sauce & pizza cheese

Pepperoni Pizza - \$14

cheese pizza & pepperoni

Pesto Pizza - \$14

pesto sauce & pizza cheese (add chicken +\$3)

Margherita Pizza - \$17

tomato sauce, basil & fresh mozzarella

Veggie Pizza - \$15

cheese pizza w/green peppers, onions, mushrooms

BBQ Chicken Pizza - \$18

BBQ sauce, pizza cheese, chicken & onions

Meatball Pizza - \$18

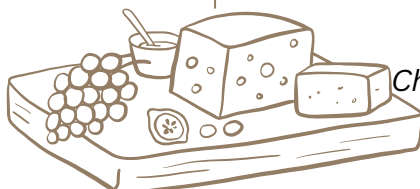
cheese pizza w/meatballs

Sausage, Pepper & Onion Pizza - \$17

cheese pizza w/peppers, onions & Italian sausage

Figgy Piggy Pizza - \$20

fig spread, pizza cheese, prosciutto, fresh arugula



Charcuterie boards are available in our tasting room

MENU ITEMS & PRICING ARE SUBJECT TO CHANGE

THE ROSIE'S TABLE STORY

Food Is Love



WHO IS ROSIE AND WHY ARE WE EATING AT HER TABLE?

Well, we're glad you asked! **Rose Marie Christy** (Rosie) was vineyard owner, Nick Christy's mother. She grew up in Worcester and was the second oldest child of **Italian** immigrants in a large family of **11 children**. Rosie was no stranger to hard work, cooking and providing for her family from a young age. As a **single mother** of 5 children herself, she worked 2 jobs to support her family but always made sure there were **home-cooked** meals waiting for them while she was gone. She was **loved immensely** by her family and taught us all the fundamentals of good, nourishing food made with simple, **fresh ingredients**. Her kids will tell you her food was never fancy, but it was always delicious and from the heart. Rosie's coveted recipes taught us all that **food is love**.

Sadly, Rosie passed away in 2022 before **Nasketucket Bay Vineyard** was officially opened. We were grateful to have her here for family gatherings prior to our 2024 grand opening (*pictured above with Nick*). In 2023, nearly 200 of our family and friends gathered to memorialize our **beloved** Rosie and planted the beautiful **dogwood tree** you see on our patio in her honor so she can live on with us in this very special place she was so **proud of**.

Rosie's **name and stories** are brought up at every family gathering to keep her **memory alive** and hold her in our hearts. Her cooking is the **foundation** of this menu and the way we cook for our own families today. We wish you could have known this very special lady but we hope you will meet her through our **food**.