



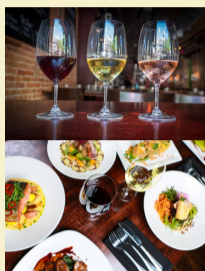
VINOLOGY

RESTAURANT | EVENT SPACE

Weekly Wine Dinners Begin March 16th



Join us
March 16th or 23rd
for a celebration of
ITALY
&
the
**VINO VALUE
WINE SOCIAL**
MARCH 30TH



Northern Italy



March 16th, 2022 6-8pm
The Barrel Room

Menu created by
Chef Alex Young

STARTER COURSE

Pesto Bianco
squash ravioli, winter truffles, walnuts,
ricotta, olive oil, sesame semolina bread

SECOND COURSE

Risotto al Nero de Seppi
creamy black risotto, calamari

THIRD COURSE

Tyrolian Beef Goulash
polenta, parmesan reggiano

FINISHING COURSE

Panettone and Apple Strudel

\$55 pp++
Accompanying wine flight \$20pp++



Southern Italy



March 23th, 2022 6-8pm
The Barrel Room

Menu created by
Chef Alex Young

STARTER COURSE

Njuda
pork sausage, calabrian chili,
burrata, paesano

SECOND COURSE

Orchiette al Tonno
olive oil, chili, herbs,
parmesan reggiano, tuna

THIRD COURSE

Roasted Pork Belly
fava beans, artichoke, bucatini pasta

FINISHING COURSE

Cannoli
pistachio croquant

\$55 pp++
Accompanying wine flight \$20pp++



[Click here for reservations to our dinners](#)



**THE VINO VALUE
WINE CLUB SOCIAL**
Wednesday March 30th
6:30-8:30pm

Walk-around wine tastings are back!
Enjoy light appetizers as you mingle
through 6 tables of our favorite value-
driven wines of last year. This is a favorite
annual event! \$35++

[Click here for reservations to Vino Value](#)

Next Month's Dinners - APRIL: Southern Hemisphere

- 6th Argentina
- 13th Chile
- 20th South Africa
- 27th WINE CLUB SOCIAL - walk around event

HAPPY HOUR
Monday - Friday 4-6 PM
1/2 off wines by the glass

BRUNCH
Saturday & Sunday
10-3

DINNER
Monday - Thursday 4-9
Friday & Saturday 4-11 ish

FACEBOOK
UPDATES

BOOK NOW

VIEW OUR
MENUS

