

Please place your order at the bar

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Dipping Oil and Bread

Warm artisan bread paired with EVOO and balsamic dipping oil. *\$5.15*

Charcuterie Plate - Small

serves one to two people. A collection of meat, cheeses and crackers

\$9.25

Charcuterie Plate - Large

Serves two to four people. A collection of meats, cheeses, crackers, nuts and olives. \$34



Brauhaus Pretzel

Large Bavarian style pretzel served hot out of the oven with a variety of mustards and sauces for dipping. Great for sharing. *\$12.35*

Caprese Salad

Slices of fresh mozzarella and tomatoes drizzled with Italian balsamic glaze and basil pesto. Served with sliced Roman bread. *\$10.30*

Beet Salad with Goat Cheese

Spring mix, beets, crumbled goat cheese, pecans and cranberries with EVOO and a reduced balsamic glaze. Served with sliced Roman bread.

\$14.45

Mediterranean Hummus Jar

Garlic hummus, fresh carrot, cucumber, grape tomatoes, olives and assorted peppers. All tucked into a quilted glass jar accompanied with bread sticks, pita and salt crackers.

\$9.30

Clams Casino

6 clams "on the halfshell" stuffed with clam, bacon, pimento peppers Pecorino Romano Cheese and breadcrumbs, served with a lemon wedge.

\$14

Mr. C's Panino

Genoa salami, basil pesto, lettuce, tomato, mozzarella, roasted red peppers with a balsamic glaze all tucked into a Ciabatta Panino accompanied with chips and a side of Giardiniera (a salad of pickled vegetables, Italian style!)

\$13.40

Tony Tomato Wood Fired Thin Crust Pizza

Pepperoni - Topped with red sauce, mozzarella and pepperoni.

\$15.45

Cheese - Topped with red sauce, mozzarella.

\$13.40

Margherita - Topped with red sauce, mozzarella and basil. \$13.40

\$13.40

Dolci

Wine Topped Ice Cream Sundae

3 scoops of vanilla or chocolate ice cream with a chocolate cabernet sauvignon wine sauce or strawberry cream chardonnay wine sauce, premium whipped cream, topped with a wafer cookie, and Pizzelle. \$9.30

Beverages

Wine by the Glass \$8 - \$25 Flight of Three Wines \$15.45 Wine Cocktail \$14.40 - \$15.45 Wine Slushie \$10.30 Pint of Local Beer \$7.20 Bottled Water \$2.50 Bottled Soda \$2.60 Sparkling Water \$2.60 Hot Coffee \$2.50 Hot Chocolate \$2.50



CASA LARGA



Please place your order at the bar 6 oz. Pours

B8 Wines

Vineyard Hill ChardonnayTM Fermented in stainless steel tanks to provide a clean, yet robust flavor profile.

PallidoTM

A blend with subtle neutral oak aging; one of our original wines and a customer favorite.

Lilac Hill™

Smooth and vibrant with refreshing fruit and floral characteristics on the nose and palate.

Dolci Bianco

A refreshing blend that is both sweet and fruity; like picking a grape off the vine

Chard-Riesling

A blend of stainless steel fermented Chardonnay and Riesling resulting in a crisp and smooth flavor profile

TramontoTM

One of our original wines and a customer favorite. A blend of our estate grapes, that is fruit forward, but finishes with subtle spice and pepper notes.

Petite NoirTM

Stainless steel tank aged producing a light bodied and crisp profile. Serve chilled or at room temperature with wondeful versatility.

Dolci Rosso Sweet and fruity with a tart finish.

Meritage

The consummate Bordeaux blend of Cabernet Sauvignon, Cabernet Franc and Merlot from our oldest vines with extended barrel aging.

Syrah

Bottled especially for our 48th anniversary. Bold and full bodied with firm tannins yielding a peppery, but smooth finish.

Celebriamo

A bright sparkling wine made in the Prosecco style that is perfect for any celebration

***12 11 line**x



Vineyard Hill Riesling[™]

Made from grapes with maximum sun exposure and ripeness for enhanced flavor intensity.

Medium-Dry Riesling

Ripe citrus and floral notes; the perfect balance of acidity and residual sugar.

Dry Riesling

Beautiful crisp apple notes with a bold acidic finish.

Gewurtztraminer

Tropical fruit and intense spice cake notes with floral aroma. A deeply expressive wine with a rich palate structure.

Cab-Merlot

A barrel aged blend of Cabernet Sauvignon, Cabernet Franc and Merlot. Lighter body, but smooth and powerful.

CLV Chardonnay

Fermented in French, American and Hungarian oak barrels; a wonderfully complex blend of buttery, nutty and caramel notes.

Barrel Fermented Vidal Blanc

This dry wine exhibits toasted notes of vanilla and spice and light flavors of apple and pear.

Dry Rosé

This crisp dry Rose of Cabernet Franc exhibits bright and fruity notes of red cherry and strawberries with a hint of watermelon.

\$25 Wines

Fiori Vidal BlancIce WineTM Made in the traditional style; a velvety sweet explosion of honeysuckle and peach flavors.



Served year round, look at our board for todays flavor(s). You can also get Slushies-to-go in a freezer safe pouch!

CASA LARGA -VINEYARDS AND WINERY-



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5 Wine Tasting • \$15.45

Choose 5 wines from our wine list to taste. Served with breadsticks. Standing tasting at our tasting bar, led by a wine expert. (1oz. pours)

Wine & Chocolate Tasting • \$18.54

Indulge in a currated selection of 3 wines expertly paired with Hedonist Artisan Chocolates handcrafted in Rochester, NY.

Lilac Hill - A floral, vibrant white wine paired with two different white Hedonist's chocolates

Petite Noir - A blend of Vidal Blanc and DeChaunac grapes. A fresh and fruity Beaujolais-style red wine paired with two different Hedonist's milk chocolates

Meritage - Our deep and bold Meritage wine paired with two different Hedonist's dark chocolates



Tours and Tastings: Reservations Required

- 10-50 people \$25.75 + tax per person
- Includes a dedicated Wine Ambassador
- A tasting of 5 wines with Italian breadsticks
- A historical tour of the vineyard and press pad
- · Add on: charcuterie plates, Brauhaus pretzels.
- Add On: Additional glasses of wine \$8 \$15
- For all inquires, call: (585) 223-4210 x2 or email: info@casalarga.com

Celebration and Party Tastings: Reservations Required

- 10-30ppl \$36.05 + sales tax
- Includes a dedicated Wine Ambassador
- A tasting of three different wines, (2 ounce pours each)
- An Italian dessert tray of assorted cannolis or pastries
- Add On: Additional glasses of wine \$8 \$15
- For inquires call (585) 223-4210 x 2 or email info@casalarga.com

Elevated Wine Tastings: Reservations Required

- 6-12 people \$56.65 + tax per person
- Includes a dedicated Wine Ambassador
- A sparkling wine welcome toast
- · A seated in-depth tasting of five wines with charcuterie board
- For all inquires, call: (585) 223-4210 x2 or email: info@casalarga.com



on bottles purchased in the wine shop • we ship to more than 30 states

CASA LARGA

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Wine Cocttails

Sparkling Mimosa • \$9.00

Orange Juice and Casa Larga Sparkling Lilac Hill Wine



Nipped in the Bud • \$14.40

Casa Larga's Syrah wine and Iron Smoke Bourbon Whiskey, Coconut Syrup, Orange Bitters, topped with a dried rose bud.



Lilac Haze • \$15.45

A cocktail made with Casa Larga Lilac Hill Wine, Black Button Lilac Gin, Peach Simple Syrup, Infused with lemon peel and butterfly pea flower (A natural ingredient to make it purple!)

ChooseTHREE (3) Casa Larga Wines from the Wines by the Glass list 2 oz. Pours

Pick THREE (3) Spirit Samples from the List Below: ¼ oz. Pours

[ron Smoke Distillery

Iron Smoke's Straight Bourbon Whiskey 80 PROOF

Smooth tasting with a whisper of sweet apple wood smoke.

Grandpa Joe's Manhattan 70 PROOF Straight Bourbon and Rattlesnake Rosie's Apple Pie Whiskey, Bitters and Vermouth.

Pura Vida Hot Honey Whiskey 70 PROOF

Small-batch un-aged whiskey sweetened with upstate NY raw hot honey.

Double Oaked 100 PROOF

Aged for 3 years with #3 level char. Notes of deep caramel, warm vanilla, and sweet oak.

Rattlesnake Rosie's Chocolate Peanut Butter Pie Bourbon Cream 30 PROOF

Chocolate and peanut butter with bourbon and upstate NY cream.

Bespoke Bourbon cream 30 PROOF

Sweet, rich and a bold taste of vanilla and caramel and similar but smoother than an Irish Cream.

Cask Strength Bourbon VARYING PROOF 60% Corn • 20% Wheat 11% Malted Barley • 9% Rye Bold stone fruit cherry notes, with light leather and tobacco.

Lilac Gin 84 PROOF

Sweet aromatic notes of lilac & lily blooms, delicate palate of lavender, citrus and a gentle finish with hints of rose.



