

# PANTON HILL WEEKEND MENU

Please **Order Food at the tasting area**, where you can enjoy a wine tasting while awaiting the arrival of your food. Special diets can be accommodated

## PIZZAS \$20

- **Potato**, garlic, fresh rosemary, cheese
- **Margherita** – fresh tomato, basil leaves with or without basil pesto
- **Kid's** - Nonna's tomato sauce, cheese
- **Olive Tapenade**
- **Classico** with salami, split olives, garlic, cheese + tomato.....spicy option with Jalapeno peppers.
- **Pork and Fennel**-classic Venetian flavors of pork and home grown fennel
- **Black Forest** – Black Forest ham, smoked Scamorza and marinated mushrooms.
- **Smoky Kransky**, pimentos
- **Smoked Ham, potato**, Rosemary
- **Weekend Special Pizzas** - See Weekend Special chalk board.

## LARGE ANTI PASTO PLATTER

with or without meats **\$35**

**Snack for two, meal for one**

Creamy herb and garlic marinated feta, assorted locally made cheeses and specialty meats, marinated olives, mushrooms and other antipasti which may change with the seasons..... accompanied by warm dipping breads.

## SMALL ANTI PASTO **\$18**

Olives-3 kinds, creamy garlic and herb marinated feta and warm dipping breads.

## DESSERTS WARM WITH ICECREAM **\$12**

- Sticky Date Pudding
- Coconut, raspberry slice(Almond meal) (GF)
- Chocolate/walnut brownie (Almond-m.)(GF)
- Tiramisu made with our Aromatica Liqueur
  
- Large iced coffee with ice-cream **\$8**

## LIQUEUR DESSERT COMBINATION

- Glass of Liqueur matched with dessert **\$20**  
Saving of \$4 when served together.
- Affogato –Espresso coffee, ice-cream and your choice of glass of liqueur **\$18**

## DRINKS by the glass

- Wine \$10 Beer \$6 Soft Drinks \$4
- Bottle Fermented Sparkling Shiraz \$12
- 2014 Traditional Bottle Fermented Methode Champenoise **\$14**  
\*All Sparkling varieties -2 glasses to open.
- Liqueur \$10 per glass
  - 20yr. Old Muscat \$12 per glass.