

The Wine Guy Bistro

A relaxing environment where folks can learn about wine and enjoy the company of friends. Enjoy small plates ideal as a savory portion for one or a dinner portion. Either way we hope that you enjoy these dishes as much as we do!

Craig and Laura Decker

Bistro Locations: Original store Rt 256 in Pickerington Ohio, Creekside in Gahanna Ohio, Rookwood Pavilion Norwood/Cincinnati Ohio and The Wine Guy Wine Shop in New Albany Ohio, Coming soon: Bridgewater Falls Hamilton Ohio, The Banks - Downtown Cincinnati and Cary North Carolina.

Soups and Salads

Fire Roasted Tomato & Red Pepper Bisque – Chef Dave’s recipe of Fire roasted sweet red bell peppers, tomatoes, onion, garlic, basil and cream. Finished with a sour cream drizzle and house made croutons. **\$4.99**

Corn Chowder with Shrimp – A hearty combination of grilled corn off the cob, potatoes, onion, cream, topped with bacon, shrimp and chive oil. **\$5.99**

Mozzarella salad – A whole fresh mozzarella ball topped with an arugula salad tossed in red wine vinaigrette, sliced red peppers and cherry tomatoes, extra virgin olive oil and served with grilled toast points. **\$8.99**

The W.G. Salad - Spring greens, croutons, tomatoes, Sunflower seeds and Parmesan tossed in a Dijon-shallot vinaigrette.
Dinner Salad \$9.99 Half Portion \$5.99

Grilled Chicken Salad – Grilled chicken over a mixed green and romaine blend with candied walnuts, orange supreme segments, red onion and feta with Raspberry vinaigrette. **\$12.99**

Caesar Salad – Crispy Chopped Romaine, Parmesan Cheese and house made croutons tossed in a creamy Caesar Dressing.
Dinner Salad \$9.99 Half Portion \$5.99

Add Chicken: \$3.99, Marinated Salmon (3oz): \$3.99 or (6oz): \$6.99, Sautéed Shrimp: \$3.99(3) or \$5.99(6)
Substitute: Caesar, Italian Dressing, Red Wine Vinaigrette, Dijon-Shallot Vinaigrette, Balsamic Vinaigrette

Grilled Steak Salad – Tender marinated steak, crispy romaine, red onion, cherry tomatoes, house-made croutons and blue cheese tossed with balsamic vinaigrette. **\$14.99**

Small Plates and Jars

Hummus & Olive Tapenade – Olive tapenade served with a black bean, roasted garlic sun-dried tomato hummus, plated with warm grilled flatbreads and cucumber slices. **\$9.99**

- **Ricotta & Honey Jar** – Creamy Ricotta served with fresh honey comb for spreading on grilled rustic Italian bread. **\$7.99**
- **Grilled Eggplant Tapenade Jar** – Roasted eggplant, fresh basil, roasted red pepper, red onion, olive tapenade with grilled rustic bread. **\$7.99**

Clams Italiano – Littleneck clams steamed in a white wine broth with pear tomatoes, red onion and spinach. **\$12.99**

Meatball Appetizer - Three large house-made meatballs made from our daily grind of Sirloin, Brisket and Short-rib plated in our house red sauce, topped with grated Romano cheese. **\$11.99**

Bread Plate – A plate of warm rustic Italian bread, Extra Virgin Olive Oil & Balsamic served with Kalamata and Spanish Olives and julienne of roasted red peppers. **\$5.99**

Roasted Red Pepper and Mozzarella Bruschetta – Fire roasted red peppers and fresh mozzarella cheese toasted in the oven and drizzled with extra virgin olive oil, balsamic reduction and topped with fresh basil. 4 pc **\$9.99**

Antipasti Misti – Hard Salami, Capicola, daily grilled vegetables, marinated mushrooms, olives, orzo salad, hard boiled eggs and grilled Ciabatta bread. **Full Plate \$17.99** serves 4 **Half Plate \$9.99** serves 2

Hanger Steak – 1/2 lb of marinated Hanger steak grilled med-rare, carved and stacked on a bed of spinach, accented with a roasted red pepper coulis and topped with chive oil. **\$14.99**

Crab Cake Small Plate – Three mini lump crab cakes plated with diced red pepper garnished with micro greens and finished with a Wasabi plum sauce. **\$14.99**

Assorted Cheese Choices

2 pieces per cheese, plated with fruit compote and crackers

Fontinella	<i>Creamy, smooth texture. This semi-hard cheese is delicately sweet with a hint of sharpness</i>	4.99
Roth Kase Vintage Van Gogh	<i>Golden body and rich flavor with undertones of caramel and coffee.</i>	4.99
Murcia Al Vino (Drunken Goat)	<i>Spain: Mild aroma, agreeably acid and a little salty bathed in red wine</i>	\$4.99
Double Gloucester with Chives	<i>England: Sharp Cheddar Cheese with chives</i>	\$4.99
Stilton with Mango	<i>Creamy blue with bits of mango</i>	\$4.99
Warm Brie	Serves 4 – Served with crackers, fruit compote and honey	\$10.99

Pizza

Margherita Pizza – 12” Margherita pizza prepared with mozzarella, grated Parmesan cheeses, whole peeled tomatoes and a Chiffonade of basil finished with garlic infused olive oil. **\$12.99**

Salami, Italian Sausage with Ricotta – 12” pizza with hard salami, Italian sausage, our house red sauce, mozzarella cheese, grated parmesan and dollops of fresh ricotta cheese. **\$14.99**

Seafood

Sesame Crusted Tuna – 6oz sautéed Sashimi Tuna steak rolled in black & white sesame seeds, lightly dusted with Ginger. The plate is paired with a spicy Wasabi cream sauce, Asian Arugala salad, plated with a blackberry shallot cucumber garnish. **\$17.99**

Salmon – A teriyaki marinated Wild Sockeye Salmon filet grilled & served atop a wedge of potato au gratin. Finished with corn relish and honey basil pesto. **Dinner Portion** (with broccolini) **\$18.99** | *Tapas \$13.99*

Cioppino Italian Seafood Stew – Scallop, shrimp, clams and mussels, on a small bed of spinach risotto in a spicy tomato broth with Parmesan toast points for dipping. **\$21.99**

Cajun Scallops – Spicy sautéed scallops served with mixed greens, candied walnuts and crumbled bleu cheese, then finished with a raspberry sweet and sour reduction. **Dinner Portion \$24.99** | *Tapas \$14.99*

Romano Crusted Mahi Mahi – Romano and panko herb crusted Mahi Mahi, pan fried with herbed roasted baby red potatoes and broccolini served with a pesto citrus cream sauce. **\$21.99**

Bacon Wrapped Prawns - Large prawns wrapped in bacon, plated with fried squash & zucchini chips served with asparagus and finished with tomato lime vinaigrette. **\$18.99**

Lump Crab Cake – Two large crab cakes, served with a roasted baby reds, asparagus and a plum-wasabi sauce drizzle. **\$24.99**

Beef, Veal, Lamb, and Chicken

10 oz Grilled Beef Filet - 10 oz Filet grilled to order, Au gratin Potato and grilled Asparagus topped with herb butter. **\$29.99**

Grilled Veal chop – 10 oz grilled chop with sautéed spinach and rosemary oil and a side of pasta in our house red sauce. **\$29.99**

Bistro Burger - 8oz grilled burger made with our daily grind of Sirloin, Brisket and Short-rib cooked Medium on a pretzel roll with lettuce tomato onion and kettle chips. **\$12.99** (choice of provolone or Colby jack cheese)

Chicken Marsala – Tender chicken breast dusted with seasoned flour, pan seared and finished with a Mushroom Marsala reduction. Plated with roasted red potatoes in thyme butter and asparagus. **Dinner portion \$17.99** *Tapas Portion \$13.99*

Grilled Lamb Porters – Two thick lamb porters (T-Bone) marinated and grilled to medium and plated with thyme roasted baby reds, grilled Asparagus and a dried cherry demi-glace. **\$29.99**

Side Dishes

Mushroom Risotto Cakes (2), Sautéed Potato Au gratin, Asparagus spears, Cheddar Cheese Grit Cakes, Herb roasted red skins, Creamy Risotto side: **\$4.99 ea**

Pastas

Linguini and Meatballs – Our house red sauce, taught to Craig by Carmella Rosato who immigrated to the US in the 1930s, served with our house-made meatballs, a from our daily grind of Brisket, Sirloin and Short-ribs. **\$15.99**

Spicy Shrimp Pasta – Linguini and shrimp tossed in our “spicy” compound butter, deglazed with white wine and finished with fresh tomato and scallion. **Dinner Portion \$18.99** *Half Plate \$13.49*

Italian Sausage with White beans – Rigatoni pasta, Italian Sausage, white beans and spinach tossed in a garlic cream sauce. **\$16.99**

Shrimp Scampi Ravioli – Shrimp Scampi, ricotta and mozzarella cheeses stuffed in black pepper ravioli tossed with spinach in a light garlic white wine butter sauce. **\$18.99**

Chef's Daily Risotto – Ask your server for this week's selection and price

Lemon Chicken – Lightly dusted chicken breast sautéed in a lemon caper butter and white wine sauce served with Capellini pasta. **\$17.99**

Tri-Color Cheese filled Tortellini with Chicken – Cheese filled Tortellini and sautéed chicken, spinach, shredded parmesan cheese and pear tomatoes tossed in a roasted red pepper cream sauce. **\$17.99**

Soft Drinks and Iced Tea: \$1.75 Sparkling water \$2.50

A gratuity of 18% will be added for all tables of 8 or more



www. TheWineGuyWineShop.com



*Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness. Please inform your server of any food allergies.