

The Wine Guy Bistro

A warm, friendly, and relaxing environment where folks can learn about wine and enjoy the company of friends. These are a few of our personal favorite dishes. Our Lunch items are ideal as a savory portion for one. We believe that the multiple small plates featured on our dinner menu are a fun alternative to the typical dinner out. We hope that you enjoy these dishes as much as we do! *Craig and Laura Decker Owners Founders since 2005*

SOUP & SALADS

Fire Roasted Tomato & Red Pepper Bisque

Chef Dave's Fire roasted sweet red bell pepper and tomato bisque with a touch of onion, garlic, basil and finished with cream. Garnished with a sour cream swirl. **\$4.99**

Soup of the day – Ask your server for today's selection

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

The W.G. Salad - Fresh spring greens with house made croutons, cherry tomatoes, toasted sunflower seeds, shredded Parmesan cheese and a Dijon- shallot vinaigrette. **Half Portion \$4.99 Dinner Salad \$8.99**

Add to any salad: Chicken \$3.99,
Add Marinated Salmon \$5.99 (6 oz.) or \$3.99 (3 oz.)
Add Sautéed Shrimp \$3.99

Grilled Steak Salad - Tender marinated steak, crispy romaine, red onion, cherry tomatoes, candied walnuts, blue cheese and balsamic vinaigrette. **\$14.99**

Grilled Chicken Salad – Grilled chicken over a mix of field greens and romaine lettuce, orange supreme's, red onion and feta with Raspberry vinaigrette. **\$12.99**

The Salmon Salad - Fresh mixed greens with house made croutons, toasted sunflower seeds, shredded Parmesan cheese and a Dijon- shallot Vinaigrette. **\$14.99**

WG Chicken Salad – Grilled diced Chicken with celery, diced onion and mayo served atop mixed greens and garnished with fresh Fruits. **\$12.99**

Caesar Salad – Crispy Chopped Romaine, Parmesan Cheese, house made croutons tossed in a creamy Caesar Dressing. **Half portion \$4.99 Dinner Salad \$8.99**

SMALL PLATES AND JARS

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 fresh basil. 4 pc **\$8.99**

Meatball Appetizer- Three large house-made meatballs with a fresh grind of Sirloin, Brisket and short rib plated in our red sauce and sprinkled with grated Romano cheese. **\$8.99**

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

Bread Plate – A plate of warm Ciabatta bread, Italian 1st press Extra Virgin Olive Oil with Balsamic, served with Kalamata and Spanish Olives and julienne of roasted red peppers. **\$5.99**

- **Ricotta & Honey Jar** - Served with fresh honey comb for spreading with 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**

Antipasti Misti – Hard Salami, Capicola, daily grilled vegetables, marinated mushrooms, olives, Orzo, hard boiled eggs and grilled Ciabatta bread. **Full Plate \$14.99** serves 4 | **Half Plate \$8.99** serves 2

Assorted Cheese Choices

2 pc. 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	<i>Serves 4 – Served with crackers, fruit compote and honey</i>	\$10.99

Pizza

Margherita Pizza – 12” pizza prepared with mozzarella, whole peeled tomatoes, and chiffonade of basil, finished with shredded Parmesan Cheese and topped with garlic infused olive oil. **\$10.99**

Salami, Italian Sausage & Ricotta – 12” pizza with hard salami, Italian sausage, our house red sauce, mozzarella, shredded parmesan and fresh ricotta cheese. **\$12.99**

SANDWICHES

All sandwiches come with your choice of a cup soup or half WG or Caesar Salad

Italian Grinder: Capicola, Ham, Hard Salami and Provolone cheese topped with red onion, lettuce, tomato, Italian vinaigrette on a toasted Ciabatta roll. **\$9.99** (Includes a cup of soup or side salad)

Chicken Salad Wrap: Grilled diced Chicken with celery, diced onion, bacon, mayo, lettuce, tomato and diced red onion served in a Sun-dried Tomato wrap. **\$9.99** (Includes a cup of soup or side salad)

The WG Club: Thinly sliced tender turkey breast stacked with crispy bacon, provolone, lettuce, tomato, lightly spicy chipotle mayo on a Ciabatta roll. **\$9.99** (Includes a cup of soup or side salad)

Grilled Vegetable Ciabatta: Roasted red pepper, grilled portabella mushroom and red onion and zucchini topped with provolone cheese and Roasted Red Pepper Aioli **\$9.99** (Includes a cup of soup or side salad)

Meatball Grinder: House made meatballs with our own marinara sauce and melted provolone cheese on a Ciabatta roll. **\$10.99**

Bistro All Beef Burger of the Week: 8oz chargrilled burger with a fresh grind of Sirloin, Brisket and Short-rib cooked medium on a pretzel bun with kettle chips. **\$10.99**

Grilled Chicken Sandwich: Marinated grilled chicken, provolone with bacon lettuce, tomato, shaved red onion and pesto mayo. **\$9.99** (Includes a cup of soup or side salad)

SEAFOOD

Sesame Crusted Tuna—6oz sautéed Sashimi Tuna steak with ginger and black and white sesame, blackberry cucumber salad and an Asian arugula garnished with crispy fried noodles. **\$17.99**

Blackened Tilapia – Blackened Tilapia with a pesto citrus butter sauce, herb roasted baby red potatoes and broccolini. **\$13.99**

Crab Cake Small Plate – 3 lump mini crab cakes with Wasabi plum sauce, diced red peppers and a micro green garnish. **\$14.99**

BEEF AND CHICKEN

10-oz Grilled Beef Filet - 10 oz Filet grilled to order, served with seared au gratin potato, broccolini topped with herb butter. **\$29.99**
(Allow additional cooking time please)

Hanger Steak – ½ lb of marinated, grilled Hanger steak, carved and stacked on a bed of spinach and accented with a roasted red pepper coulis and Chive oil. (grilled med-rare) **\$14.99** (works as a nice appetizer for 2 to 4 ppl or entrée for 1)

Chicken Marsala – Tender chicken breast dusted with seasoned flour, pan seared and finished with a Mushroom Marsala reduction. Plated with sliced baby red potatoes in a thyme butter sauce and garnished with asparagus.
Lunch Portion **\$14.99**

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**

PASTA

Lunch Portion size

Add a Half WG or Caesar Salad to your pasta for \$3.99

Linguini and Meatball – Our house red sauce, taught to Craig by Carmella Rosato who immigrated to the US in the 1930s, served with our house-made meatball made with our fresh grind of brisket, sirloin and short-ribs. **\$10.99**

Spicy Shrimp Pasta – Linguini and shrimp tossed in our "spicy" compound butter, deglazed with white wine and finished with fresh tomato and scallion. **\$10.99**

Italian Sausage with White beans – Rigatoni pasta, Italian Sausage, white beans and spinach tossed in a garlic cream sauce. **\$10.99**

Shrimp Scampi Ravioli – Ravioli filled with Shrimp Scampi, ricotta and mozzarella cheeses stuffed in black pepper pasta, tossed with spinach in a white wine, butter, garlic clam sauce. **\$12.99**

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 tossed with Capellini. **\$10.99**

Tri-Color Cheese-filled Tortellini with Chicken – Tortellini served with sautéed chicken, spinach, shredded parmesan cheese and pear tomatoes tossed in a roasted red pepper cream sauce. **\$12.99**

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



**Locations: Rt. 256 in Pickerington Ohio, Creekside in Gahanna Ohio and
Rookwood Pavilion, Cincinnati**

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