

MERKIN VINEYARDS TASTING ROOM & OSTERIA

ANTIPASTI

featuring fine imported meats and cheeses, fresh Merkin Orchards & Gardens produce and assortments of house baked breads, sauces, and preserves

SALUMI . . . 15

see chalkboard or ask your server for daily offerings

FORMAGGIO . . . 15

see chalkboard or ask your server for daily offerings

CHARCUTERIE . . . 20

an assortment of imported meats & cheeses served with assorted breads, nuts and preserves. see chalkboard or ask your server for daily offerings

PANE . . . 9

assorted freshly baked breads served with hummus, our house made preserve, and whipped butter

IL GIARDINI

fresh ingredients harvested from Merkin Orchards & Gardens, served with house made dressings. given our mission, ingredients may be limited, see chalkboard for availability and counts
add: seasoned chicken breast +**6.5** or beef sirloin* +**7.5**

ORCHARD SALAD . . . P 7, B 9

see chalkboard or ask your server for details

MERKIN DAILY SALAD . . . 14

see chalkboard or ask your server for details

PASTA

homemade and hand cut pasta, from scratch using Hayden Mills flour, served with house made sauces
add: seasoned chicken breast +**6.5** or beef sirloin* +**7.5**

DAILY PASTA . . . MARKET

see chalkboard or ask your server for details

MERKIN MAC & CHEESE . . . 14

Merkin Orchard greens infused pasta with pancetta-mascarpone cream sauce, dusted with spinach powder

CAVATELLI PESTO . . . 14

ricotta and goat cheese hand cut pasta shells with house made seasonal pesto

CACIO E PEPE . . . 13

spaghetti with a traditional cracked black pepper and parmigiano & pecorino blend

TAGLIOLINI E RAGU . . . 14

ribbon shaped egg pasta, with Arizona grass fed beef ragu, pecorino and basil

GNOCCHI . . . 14

traditionally prepared potato dumpling with sage and prosciutto di parma cream sauce

FROM OUR FARM TO YOUR TABLE FROM OUR VINES TO YOUR GLASS

- All of our wines are produced by MJ Keenan and his team from our 110 acres of Estate Vineyards in both the Verde Valley and Willcox, Arizona.
- Our fruits and vegetables are farmed by Maynard's father, Mike Keenan, who moved here from Michigan to battle the Arizona elements daily in our Verde Valley greenhouses, gardens, and orchards.
- All of our pastas and breads are made from scratch in house by Chef Chris, Chef Bri, and our magical kitchen staff using Arizona grown and milled flour.

BRUSCHETTA

lightly toasted house baked bread with fresh house made toppings

RAVANELLO . . . 8

shaved radish, house smoked ricotta, lemon, olive oil

MILANESE . . . 8

prosciutto, Merkin Gardens micro arugula, mascarpone, shaved parmesan and EVOO

DAILY BRUSCHETTA . . . 8

see chalkboard or ask your server for daily offerings