

Delicatessen
In-House Dining
Pick Up & To-Go
Fine Dining
Catering
Private Dining
Consulting

VC *Gourmet*

Dine-In • Take Out • Delicatessen • Catering

909-362-5263

Small Plates
Soup & Salad
charcuterie
Main Entrées
Melts & Panini
Seafood
Desserts

Small Plates - All Day

Sweet & Spicy Calamari . . . \$11.00
Crispy calamari and bell peppers tossed in a sweet and spicy Asian dressing

Wild Mushroom Ragu \$9.50
Wild mushroom ragu in a puff pastry shell with mixed green salad

Maryland Style Crab Cake. . \$15.50
Served hot with a spiced butter sauce and topped with toasted Panko bread crumbs

Bruschetta \$8.00
Traditional bruschetta with aged parmigiano-reggiano, D.O.P extra virgin olive oil and fleur de sel

Truffle Lamb Chops. \$14.00
Lamb chops individually sliced and seasoned with truffle salt served over arugula salad

Shrimp Tostadas. \$10.00
Sautéed jumbo shrimp on top of fresh avocado relish and wonton shell

Ahi Poke \$14.00
Made fresh daily served with mixed greens and fried wonton chips

Soup of the Day

Cup or Bowl

Chicken and Black Bean Soup
Monday \$5.00 / \$8.00

Chicken Salsa Verde Pazole
Tuesday \$5.00 / \$8.00

French Onion Soup
Wednesday \$5.00 / \$8.00

Clam Chowder
Thursday \$5.00 / \$8.00

Lobster Corn Chowder
Friday \$7.00 / \$10.00

Salads

Served with a fresh in house-made piece of focaccia.

Caprese \$11.00
Vine ripe tomatoes and burrata topped with D.O.P olive oil and aged balsamic vinegar

Strawberry Field \$11.00
Spinach, mixed greens, strawberries, feta and balsamic vinaigrette

Power House \$11.00
Quinoa, kale, avocado, cucumber and tomato with a mustard lemon vinaigrette

Caesar Salad. . . . \$10.00 / \$12.00
Hearts of romaine with traditional caesar dressing, house-made crouton and shaved parmigiano-reggiano. Add chicken, shrimp, or calamari

Harvest Salad \$11.00
Mixed baby greens, dried cranberries, crumbled feta, apples and candied walnuts with a wild berry vinaigrette

Melts - 11:00am to 5:00pm

All our sandwiches are made with premium meats & cheeses, fresh bread and the highest quality ingredients. Comes with your choice of house-made kettle chips or mixed green salad.

Muffietta \$11.50
VC Gourmet signature sandwich. Roasted turkey, rosemary ham, prosciutto di Parma, soppressata, bresaola, salami finocchio, genoa salami, spicy capicola, provolone, havarti and sautéed bell peppers. Lined with bomba and baked until hot and delicious

Avocado Grinder \$8.50
Baguette, provolone, avocado, shredded lettuce, tomato and Italian vinaigrette

BLT \$8.50
Crispy bacon, mozzarella, lettuce, tomatoes and mayonnaise on grilled sourdough

Meatball Sub \$9.00
Prime beef meatballs in our house-made marinara sauce with melted mozzarella and parmigiano-reggiano cheese

Artichoke Chicken Melt \$9.00
Organic grilled chicken breast, onions and provolone cheese with artichoke-spinach spread on grilled bread

Apple Brie \$9.00
Prosciutto di Parma, thinly sliced granny smith apple, and double cream brie on an open face baguette

Grilled Veggie \$8.50
Bell peppers, onions, mushrooms, artichokes and havarti, pesto spread. Available without cheese and dairy free bread for vegan option

Sausage and Bell Peppers . . \$9.00
Sausage, marinara, sautéed bell peppers fresh mozzarella and pecorino romano

Trifolata \$10.50
Bresaola, taleggio, sautéed porcini mushrooms, radicchio and extra virgin olive oil

Chefs Favorite \$9.00
Prosciutto di Parma, buffalo mozzarella, arugula and balsamic vinaigrette

Nonna's Panino \$9.00
Ciabatta, buffalo mozzarella, roasted tomatoes, basil, balsamic vinegar and extra virgin olive oil

Papa's Panino \$9.00
Baguette, mortadella, mozzarella, grilled zucchini, roasted bell peppers, radicchio, arugula, oregano and extra virgin olive oil

Luciano's Panino. \$10.00
Baguette, hot salami, soppressata, mortadella, capicola, roasted bell peppers, provolone, red onion, lettuce and Italian vinaigrette

Calabrese \$10.00
Ciabatta, salami, soppressata, mozzarella, fried eggplant, tomatoes, and calabrese hot pepper spread

Meat & Cheese Boards

Served with mixed olives, accompaniments and grissini.

Board #1 \$14.00 / \$26.00
Prosciutto di Parma, salami, hot capicola, rosemary ham, pecorino romano, taleggio, fontina and tomino cheeses

Board #2 \$15.00 / \$28.00
Prosciutto di Parma, genoa salami, parmigiano-reggiano and robiola

Board #3 \$16.00
Imported cheeses, roasted bell pepper salad, marinated artichokes & mushrooms, fresh berries

Board #4 \$15.00
Your choice of 3 premium meats and imported buffalo mozzarella

Board #5 MP
Tagliere del Giorno Chefs daily selection of assorted premium meats and cheeses

Entrées - 5:00pm to 7:00pm

Beef Wellington \$16.50
Filet mignon topped with mushroom pate and wrapped in puffy pastry, served with mashed potatoes, demi-glace and seasonal vegetables

Creamy Chicken Marsala . . \$15.00
Tender chicken breast with root vegetables, spinach, fresh herbs in a classic Creamy Marsala wine sauce

Artichoke Chicken. \$14.00
Tender chicken breast with artichoke hearts served over wild rice in a light cream sauce

Halibut \$Market Price
Pan seared with Lemon and butter served over wild rice with a citrus sauce and seasonal vegetables

Lobster Macaroni & Cheese \$14.50
Creamy macaroni and cheese with crispy panko bread crumbs, guanciale and lobster pieces

Best Chicken Pot Pie You've Ever Had! \$12.00
Organic chicken breast with peas, carrots, potatoes, herbs and sauce baked into a delicious puff pastry crust

Cheese Lasagna. \$12.00
Pasta, sauce, Italian cheeses, Béchamel sauce and herbs

Prime Beef Meatballs. \$15.00
Prime beef meatballs served with a San Marzano tomato basil sauce, topped with shredded mozzarella and Pecorino Romano. Served with spaghetti

Sausage and Bell Peppers . . \$15.00
Italian sausage sautéed in a tomato wine sauce served with roasted bell peppers, onions and garlic. Served with spaghetti

Sides

Feta Orzo Pasta Salad \$4.00

Red Bell Pepper \$4.00

Fire Roasted Corn \$4.00

Roasted Vegetables \$4.00

Seasonal Specials. \$4.00

Desserts

Mini Tiramisu \$5.00

Mousse Cups \$5.00

Chocolate Lava Cakes \$5.00

Crème brûlée \$5.00

Cannoli \$5.00