

WELCOME TO FRASINETTI'S

LUNCH

You are seated in our "Winery's old East Cellar," which was established in 1897. The redwood vats and concrete fermenting tanks surrounding you bespeak more than 117 years of past vintages and history. Please have a memorable afternoon and return often.

SOUPS & SALADS

HOUSE MADE MINISTRONE \$4.95 **CHEF'S SOUP OF THE DAY** \$4.95

CAESAR SALAD \$7.50
Romaine lettuce with creamy Caesar dressing topped with parmesan cheese and garlic croutons.

SPINACH SALAD \$7.50
Fresh spinach tossed with strawberry vinaigrette, roasted red bell peppers, candied walnuts, and topped with crumbled bleu cheese.

ICEBERG WEDGE SALAD \$5.95
A wedge of iceberg lettuce topped with your choice of dressing and finished with cherry tomatoes, and garlic croutons

CHOP CHOP SALAD FULL \$11.95
HALF \$7.95
Salami, smoked turkey, provolone, garbanzo beans, tomato, basil, parmesan, and balsamic vinaigrette.

SANDWICHES

All sandwiches served with your choice of French fries, pasta salad, spaghetti or cheese filled ravioli.

HOT CRAB & ARTICHOKE \$12.95
Crab, artichoke, onion, parmesan on a focaccia roll with tomato, provolone, and avocado.

MEATBALL SANDWICH \$9.95
House made meatballs, our special meat sauce and mozzarella cheese on focaccia bread.

HALF-POUND BURGER \$8.95
Grilled to order with lettuce, tomato, red onion and pickle spear. Add cheese \$.75

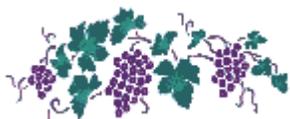
TRIPLE DECKER CLUB \$9.95
Ham, turkey, bacon, lettuce, tomato, mayonnaise on toasted white bread.

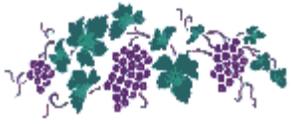
STEAK SANDWICH \$13.95
Thinly sliced steak grilled with mushrooms and onions on a torpedo roll.

BAY SHRIMP SALAD SAND. \$12.95
Bay Shrimp, scallions, celery, parmesan, topped with Gruyere cheese on a bakery bun with a tomato slice.

Split Order Charge \$3.00

Many ingredients used in the restaurant are available in the Tasting Room.
Tables of 8 or more, a 17% gratuity will be added to your total.





\PASTAS

FETTUCCINE ALFREDO	\$10.95
Fettuccine tossed with a creamy garlic Alfredo sauce finished with aged Parmesan.	
SICILIAN PASTA	\$13.95
Grilled chicken and Italian sausage sautéed with onion, mushrooms, peppers and herbs, finished in a white wine Alfredo sauce.	
SPAGHETTI & MEATBALLS	\$11.95
House made meatballs over spaghetti, tossed with our family meat sauce.	
SPAGHETTI & RAVIOLI COMBO	\$13.95
Spaghetti and four-cheese blend ravioli served with your choice of one of our four sauces: Alfredo, pesto, pomodoro or family meat sauce.	
CHICKEN RAVIOLI	\$14.95
Smoked chicken, Ricotta and Parmesan with tomato basil butter sauce and fresh vegetables	
SHRIMP SCAMPI RAVIOLI	\$15.95
Shrimp ravioli tossed in white wine, garlic butter, mushrooms, tomatoes, and green onions.	
SEAFOOD MANICOTTI	\$14.95
Salmon, scallops, bay shrimp and crab wrapped in manicotti pasta, topped with tarragon butter sauce and served with vegetables.	
PASTA PRIMAVERA	\$11.95
Fresh vegetable medley tossed with a light, white wine garlic sauce served over fettuccine.	
LINGUINE & CLAMS	\$15.95
Steamed clams over linguine with a white wine garlic butter sauce.	

ADDITIONS TO LUNCH ENTREES AVAILABLE:

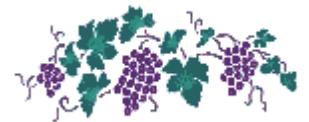
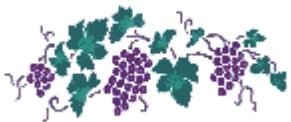
SALMON FILET
\$6.95

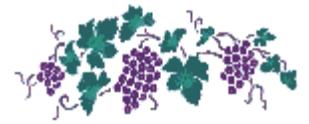
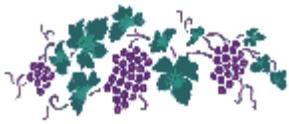
GRILLED CHICKEN BREAST
\$5.95

SAUTÉED PRAWNS
\$6.95

Split Order Charge \$3.00

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ENTREES

CHICKEN SCALOPPINI \$14.95

Chicken breast, Merlot, mushrooms and garlic butter served over fettuccine with seasonal fresh vegetables.

VINEYARD CHICKEN \$13.95

Sautéed chicken with grapes, cherry tomatoes and kalamata olives in a white wine chicken broth over linguine pasta.

SCAMPI MILANO \$15.95

Sautéed prawns in a light, white wine garlic butter sauce with fresh tomatoes and basil served over spinach fettuccine.

SALMON RISOTTO \$17.95

Atlantic salmon filet topped with mushroom risotto with tarragon butter sauce and fresh vegetables.

SEAFOOD MIXED GRILL \$17.95

A creative selection from the sea, served with rice pilaf and fresh vegetables.

VEAL MONTEMURRO \$16.95

Tender medallions of veal sautéed in sauce made of white wine, butter, garlic, lemon and capers.

NEW YORK STEAK GORGONZOLA

LUNCH CUT \$17.95

DINNER CUT \$26.95

12 oz. Choice N.Y. Steak grilled to order served with pine nut-gorgonzola butter, fresh vegetables and chef's choice of potato.

SPECIALTY OF THE HOUSE

GRANDMA ROSE'S POT ROAST

\$13.95

Slow-roasted tender cuts of beef topped with a port demi glaze and served over spaghetti with our family meat sauce.

SPECIAL LUNCH CHIANTI CARAFE

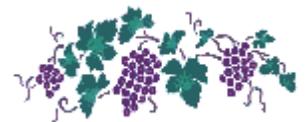
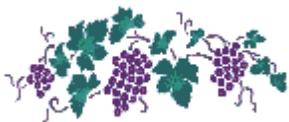
CARAFE OF OUR POPULAR CHIANTI WINE

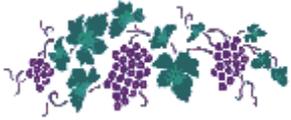
\$11.00

(Lunch special, available ONLY with Lunch Meal)

Split Order Charge \$3.00

Tables of 8 or more, a 17% gratuity will be added to your total.





FRASINETTI WINERY was founded on the southern edge of Sacramento 117 years ago, in 1897. The anniversary marks a century of wine production, making Frasinetti's the oldest family owned and operated wine producer in the Sacramento Valley.

James Frasinetti, the founder, was an Italian immigrant who brought with him "Old World" winemaking knowledge and a desire to build a reputation for his quality wine. James and Rose Frasinetti raised a large family and planted vineyards with a pioneering spirit. For the next two decades, the winery grew and prospered.

Originally, wines were delivered into Sacramento by horse-drawn wagons. At its peak, Frasinetti Winery had planted 400 acres and was shipping wine by the railroad distributing as far as the East Coast. Prohibition struck in 1920s and most all wine production ceased. The winery survived by selling grapes for table use and by making "Altar Wine" for The Church. During this period, the Frasinetti family concentrated on farming.

During the 1940's, expansion was the winery's path. The 1950's brought with it a demise of the agricultural growing area. There was also a cultural shift with people moving away from this rural community. The decade of the 1960's was introduced with a wine boom. Wine was no longer used only at special occasions, or just by the "old world" population. By this time James' sons Amelio, Constadino and Joseph were comfortable in their ways. The winery made few changes in this period.

The 1970's saw the third generation grandsons, Gary and Howard, take over operation of the winery and begin to make changes from a winery that produced generic wines in large Redwood vats, to a small progressive winery blending old traditions with improved methods of the present. Varietal wines have continued to be produced with emphasis directed to quality and use of Oak and redwood cooperage.

In 1985, Howard and Gary established a restaurant in the old "East Cellar" among the cement fermentation tanks and large Redwood wine vats. Through the 1990's the winery and restaurant have remained a successful operation, serving banquets in the large banquet rooms, and weddings outside in the Grande Gazebo, making special moments memorable in a beautiful historic setting.

For your pleasure, enjoy complimentary wine tasting, browsing and specialty gifts in our Tasting Room. Please visit our website for information on banquets, weddings and special occasions as well.

www.frasinetti.com

