



# DELI MENU

(707) 963-7774 1111 White Ln, St. Helena vsattui.com

## SALADS

### ITALIAN SEAFOOD (GF)

Calamari, mussels, prawns, octopus, lemon, olive oil  
*\*Sauvignon Blanc, Pinot Noir*

### CHICKEN-ALMOND (GF)

Chicken breast, bell pepper, mayonnaise, almonds  
*\*Chardonnay*

### GERMAN POTATO (veg/GF)

Potatoes, mayonnaise, dill pickles, bell pepper, celery,  
*\*Sauvignon Blanc*

### KALE-PECAN (vegan/GF)

Kale, golden beets, raisins, sunflower seeds, pecans, white  
balsamic vinaigrette  
*\*Riesling*

### CAPRESE (veg/GF)

Tomato, mozzarella, pesto  
*\*Semillon, Zinfandel*

### QUINOA TABBOULEH (vegan/GF)

Scallion, parsley, mint, tomato, radish, lemon, onion, olive  
oil, red wine vinegar  
*\*Sauvignon Blanc, Merlot*

### MEDITERRANEAN PASTA (veg)

Pasta, Tomato, capers, olives, artichoke, feta, roasted peppers  
*\*Riesling, Entanglement(GSM)*

### PASTA PESTO (veg)

Cavatappi pasta, pesto, sundried tomatoes, parmesan  
*\*Sauvignon Blanc, Sangiovese*

## SANDWICHES

### SPICY ITALIAN

Coppa, salami, mozzarella, tomato, pepperoncini, mixed  
greens, giardinere  
*\*Zinfandel*

### TURKEY-FONTINA

House-roasted turkey, arugula, apples, fontina, chile aioli  
*\*Chardonnay, La Merica*

### BLACK FOREST HAM-CHEDDAR

Apple chutney, mixed greens  
*\*Riesling, Zinfandel*

### CHICKEN-PESTO

Chicken breast, pesto, tomato, mixed greens  
*\*Chardonnay, Grenache*

### BANH MI

Pork tenderloin, prosciutto, vegetable slaw, Sriracha aioli, fish sauce  
*\*Dry Gewurztraminer, Grenache*

### TRI TIP

Gruyere, horseradish, arugula  
*\*Zinfandel, Cabernet Sauvignon*

## PANINI

### BRESAOLA

House-cured bresaola, mozzarella, pesto  
*\*Zinfandel*

### PROSCIUTTO

Fresh Manchego, caramelized onions  
*\*Grenache, Moscato*

### TURKEY-BACON

House-roasted turkey, avocado, bacon, caramelized onions,  
V. Sattui smoky mustard  
*\*Chardonnay, Pinot Noir*

### MARGHERITA (veg)

Heirloom tomato, basil, house made mozzarella, basil  
*\*Chardonnay, Pinot Noir*

## SPECIALTIES

### DUNGENESS CRAB CAKE

Dungeness crab, bell peppers, green onion, dill aioli  
*\*Chardonnay, Merlot*

### LEMON-HERB PRAWNS (GF)

Pacific shrimp, mint chimichurri, caper-cornichon tartar sauce  
*\*Sauvignon Blanc*

### STUFFED PORTABELLO (GF)

House-pulled mozzarella, caraway sausage, parmesan  
*\*Chardonnay, Pinot Noir*

### ROASTED CHICKEN BREAST

Chicken breast, citrus and soy marinade  
*\*Chardonnay, Merlot*

### SPRING ARANCINI (veg)

Saffron rice, peas, tarragon, parmesan, breadcrumbs, egg  
*\*Chardonnay, Pinot Noir*

### BACON WRAPPED DATES (GF)

Bacon, dates, St. Agur blue cheese, Marcona almond  
*\*Sparkling wine*

### POTATO CROQUETTE

Potato, short rib, blue cheese, parmesan, roasted garlic-red  
pepper aioli  
*\*Cabernet Sauvignon*

### LASAGNA

Beef, pork, lamb, mozzarella, parmesan  
*\*Zinfandel*

### TRUFFLED MAC AND CHEESE (veg)

Mushroom, truffle, provolone, cheddar, Emmental  
*\*Chardonnay, Entanglement (GSM)*

### MIX & MATCH ANTIPASTI (vegan/GF)

Three olive varieties, mushrooms, peppadews, artichoke  
hearts  
*\*Rosato di Sangiovese*

All sandwiches, salads, and other artisanal foods  
are made fresh daily in our own kitchen.

*\*Suggested wine pairing*