



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*

MEDITERRANEAN ORGANIC QUINOA (GF)

Feta, tomato, niçoise olives, Athena dressing

**Chardonnay, Pinot Noir*

PASTA PESTO (veg)

Cavatappi pasta, pesto, sundried tomatoes, parmesan

**Sauvignon Blanc, Sangiovese*

THAI NOODLE SALAD (vegan)

Soy sauce, almonds, sesame, cilantro, corn, bell peppers, onion, sugar, balsamic vinegar

**Riesling, Gamay Rouge*

SANDWICHES

BRESAOLA

House-cured bresaola, mozzarella, pesto

**Zinfandel*

PROSCIUTTO

Fresh Manchego, caramelized onions

**Grenache, Moscato*

SPICY ITALIAN

Coppa, salami, mozzarella, tomato, pepperoncini, mixed greens, giardinere

**Zinfandel*

TURKEY-FONTINA

House-roasted turkey, arugula, apples, fontina, chile aioli

**Chardonnay, La Merica*

NIÇOISE TUNA

Albacore tuna, celery, onion, caper, dill, mayo, egg, potato, olives

**Rosato di Sangiovese, Pinot Noir*

CHICKEN-PESTO

Chicken breast, pesto, tomato, mixed greens

**Chardonnay, Grenache*

TRI TIP

Gruyere, horseradish, arugula

**Zinfandel, Cabernet Sauvignon*

**Suggested wine pairing*

PANINI

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*

CUBAN

Ham, gruyere cheese, mustard, bread and butter pickles

**Riesling, 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*

SEASONAL ARANCINI (veg)

Ask about our current flavor

**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*

SEASONAL MAC AND CHEESE

Ask about our current flavor

**Chardonnay, Entanglement (GSM)*

MIX & MATCH ANTIPASTI (vegan/GF)

Three olive varieties, mushrooms, peppadews, artichoke hearts

**Rosato di Sangiovese*

MEATBALL RIGATONI

Beef, tomato, garlic, bell peppers, onion

**Merlot*

THREE CHEESE RAVIOLI (veg)

**Chardonnay, Entanglement (GSM)*

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