

VIN ANTICO

OUR STORY: WE ARE COMMITTED TO LOCAL, SUSTAINABLE FARMING AND USE ORGANIC FOODS WHEREVER POSSIBLE. OUR FOOD IS ALWAYS SEASONAL AND OUR MENU CHANGES OFTEN.



LUNCH MENU

SALADS & STARTERS

HOUSE MARINATED OLIVES
TAGGIASCHE, CERIGNOLA,
AND CASTELVETRANE - 7

CRISPY BRUSSELS SPROUTS
LEMON & POMEGRANATE SEEDS - 10

WINTER CITRUS SALAD
LAURA CHENEL GOAT CHEESE,
DRIED CRANBERRIES, CAVA CAVA, ORANGE
SEGMENTS OVER MIXED GREENS,
TOASTED PISTACHIOS,
GINGER CINNAMON VINAIGRETTE - 14

DINO KALE CAESAR SALAD
PINK LADY APPLES, TOASTED ALMONDS,
PARMESAN, CROUTONS - 15

SHRIMP SALAD
HAWAIIAN SHRIMP
WITH FRISEE, LITTLE GEMS, RADISH,
PARSLEY, CHIVE, CHERRY TOMATOES,
LEMON SUMAC VINAIGRETTE - 17

HEARTS OF ROMAINE WEDGE SALAD
CRISPY BACON, BLUE CHEESE CRUMBLE, DIJON
CHAMPAGNE VINAIGRETTE, PICKLED
RED ONION, MIXED HERBS,
HERBED CROSTINI - 12.50

ADD TO ANY SALAD
FISH OF THE DAY - MP
PETALUMA FARMS CHICKEN - 6
GRILLED PRAWNS - 8

TRIO OF MEATBALLS
(BLEND OF PORK & VEAL)
SOFRITO SAUCE, WHITE CHEDDAR,
HOUSE MADE FOCACCIA - 12.50

CHIABATTA GARLIC BREAD
WITH PT REYES BLUE - 5

ANTICO FLATBREAD

ITALIAN SAUSAGE, KALAMATA OLIVES,
LAURA CHENEL CHEVRE,
CALABRIAN CHILIES, SHALLOT PUREE,
PURPLE ONION, ARUGULA - 15
WITH HOUSE SALAD - 18

LUNCH ENTREES

FARMERS MARKET BROWN RICE RISOTTO
BUTTERNUT SQUASH, BLOOMSDALE SPINACH,
FENNEL, RED ONION, PANCETTA,
CRISPY LEEKS - 18

SEASONAL VEGETABLE SAUTÉ
SEASONAL VEGETABLES, EVOO,
SEA SALT - 13

PORCINI MUSHROOM RAVIOLI
WILD MUSHROOM MEDLEY
LEMON CREMA WITH A TOUCH OF SHERRY - 18

BLT

HOBBS APPLEWOOD BACON,
TOMATO, AVOCADO, LETTUCE,
ROASTED GARLIC LEMON AIOLI,
TOASTED CIABATTA ROLL - 13.5
ADD CHICKEN - 18.5

FRESH FISH SANDWICH

CARAMELIZED ONIONS, AVOCADO,
BASIL AIOLI, CIABATTA ROLL - 18

NATURAL BEEF BURGER

MINDFUL MEATS OF MARIN ON
TOASTED CIABATTA ROLL,
HOUSE MADE PICKLES
& TOMATO JAM - 14
BLUE CHEESE, CHEDDAR,
PEPPER JACK - 1.5
APPLEWOOD BACON - 2.5

*All sandwiches served with Kennebec fries
or Side Salad*

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VIN ANTICO EXECUTIVE KITCHEN TEAM
MICHAEL BRADY, DONY DE LEON,
JOSE RODRIQUEZ, AARON HADALA,

881 FOURTH STREET, SAN RAFAEL, CA 94901 415.721.0600