

APPETIZERS

Made from scratch with love, the perfect start to any meal.

Polpette / 8

Italian style meatballs served with a spicy tomato sauce & fresh homemade bread.

Barbabetola / 7

Fire-roasted beets served over a bed of arugula & spicy yogurt sauce.

Zucchine Fritte / 7

Paper thin slices of flash fried Zucchini served with Labneh yogurt dipping sauce.

Pollo Fritto / 8

Chicken breaded & fried to perfection, served over a bed of arugula & a side of spicy chipotle aioli.

SALADS

Add protein to your salad:

Chicken / 3 • Steak / 5

Quinoa & Kale / 11

Quinoa, kale, currants, grapes & toasted pine nuts tossed in lemon vinaigrette, topped with shaved Parmigiano Reggiano.

Pear & Pancetta / 11

Arugula, spinach, pear & crispy pancetta tossed in lemon vinaigrette, topped with shaved Ricotta salata.

Classic Caprese / 12

Sliced fresh Mozzarella, sliced fresh tomatoes, basil, extra virgin olive oil & basil pesto.

Parsnip & Pecorino / 12

Roasted parsnips, crisp bacon, green apples & shaved Pecorino, tossed in Vidalia onion warm vinaigrette & served over a bed of greens.

Greca / 12

Classic Greek salad made with campari tomatoes, hot house cucumbers, red peppers, sliced red onions & chunks of imported Greek feta, dressed with red wine vinegar & extra virgin olive oil. Served with a side of ciabatta bread.

BOARDS

Create your own board from our Formaggi & Salumi selections.

4 items / 16 • 8 items / 28 Single item / 5

FORMAGGI

Manchego

Imported from La Mancha, this sheep milk cheese has a firm compact consistency and buttery texture, creamy with slight pepper notes.

Gruyere

Named after a town in Switzerland, this cheese has sweet notes, creamy and nutty, becoming more assertive as it matures.

Parmigiano Reggiano

True parmesan cheese with hard & gritty texture, very nutty and fruity in taste.

Fromager d'Affinois

This French, double cream cheese might look like Brie but is creamier, mild and buttery. Perfect to pair with sparkling wine & fresh fruit.

Bucheron

This French goat cheese made in the Loire Valley is semi aged, soft with a firm rim, it has a lemony undertone.

Gorgonzola

A veined Italian blue cheese, made from unskimmed cow's milk. It can be buttery or firm, crumbly and quite salty, with a "bite" from its blue veining.

DOLCE

Classic Tiramisu* / 7

Not My Birthday Cake / 7



WOOD-FIRED PIZZA

Our 11 inch pizzas are made using a traditional Neapolitan-crust recipe that uses Italian flour, homemade yeast & water, fired in our wood burning oven.

Margherita / 12

Mozzarella, basil, Parmigiano Reggiano & tomato sauce.

Veggie / 12

Fontina, kalamata olives, zucchini, mushrooms, red peppers, caramelized onions & tomato sauce.

Funghi / 13

Mushrooms, Prosciutto cotto, caramelized onions, mozzarella & tomato sauce.

Prosciutto / 14

Prosciutto crudo, arugula, mozzarella, Parmigiano Reggiano & tomato sauce.

Diavola / 12

Tomato sauce, onions, sopressata, roasted bell peppers & oregano.

Bianca / 13

Italian sausage, mushrooms & mozzarella.

Formaggi / 14

Ricotta, Fontina, Parmigiano Reggiano & Mozzarella, drizzled with truffle oil & topped with caramelized red onions.

Tricolore / 13

Mozzarella, fresh tomatoes, our home made pesto, topped with arugula.

Add any of our cured meats (fennel salami, sopressata, hot coppa, prosciutto crudo, prosciutto cotto, chorizo or sausage) / 3

Add any veggie (caramelized onions, arugula, mushrooms, red peppers, jalapenos, tomatoes, zucchini or spinach) / 2

SALUMI

Finocchiona

This Italian salami variety is typical of southern Tuscany, spicy with Fennel notes.

Sopressata

This Italian import has a very meaty & spicy flavor.

Coppa

Traditional Neapolitan cold cut with spice, wine & garlic notes, cured for 6 months.

Prosciutto di San Daniele

Prosciutto crudo made exclusively in San Daniele del Friuli, 24 month aged, sweet & salty.

Spanish Chorizo

Made in Spain with smoky paprika & sea salt, spicy with very unique flavors.

SPICY LITTLE THINGS

Homemade sauces that add a kick of flavor.

Chile Morita (mild & smoky)
Ponzu Roasted Jalapeños (medium spice)
Honey Roasted Habaneros (ultra hot)

Arroz Con Leche Arancini / 7

Tartufo Affogato al Cioccolato / 7

PASTA

Lasagne / 16

Homemade ragu layered with fresh pasta, bechamel sauce & Parmigiano Reggiano. Made in limited quantities daily.

Farmer's Market Lasagne / 14

Spinach, zucchini, mushrooms, layered with homemade marinara sauce, Parmigiano Reggiano, fontina and bechamel sauce.

Penne a la Crema di Peperoni / 12

Wood-oven roasted red pepper & tomato sauce layered with Parmigiano Reggiano. Served with a side of ciabatta.

CROSTINI

Made with fresh ciabatta bread.

Classic Caprese / 6

Fresh mozzarella, basil pesto & sliced tomatoes layered with olive oil.

Ricotta / 6

Roasted red peppers, basil & ricotta salata.

Brie / 6

Brie, walnuts, fig spread & Prosciutto crudo.

Goat Cheese / 6

Goat cheese, honey & sliced pears.

Mascarpone / 6

Mascarpone, arugula & Prosciutto crudo.

Salmon / 6

House smoked salmon layered with homemade dill sauce & topped with a lemon slice.

Toscano / 6

Tomato & garlic rub, Prosciutto crudo with extra virgin olive oil.

Avocado / 6

Fresh avocado spread with smoky chile morita dressing.

PANINI

Our all-natural breads are made in our wood-burning oven with love. Choose between Panino bread or Piadina style bread made with spelt grains, served with your choice of zucchini fries or side salad. A classic panino in Italy is made using toasted ciabatta, a northern Italian bread made with wheat flour, water, salt & yeast.

Mattone / 11

Grilled chicken, Gruyere, arugula & roasted red peppers.

Siciliano / 10

Italian meatballs with spicy tomato sauce layered with fontina.

La Burger* / 11

Ground beef patty, arugula, caramelized onions, Gruyere, bacon & chipotle aioli.

Messicano / 10

Tomatoes, avocado, arugula & goat cheese, topped with basil pesto.

Add prosciutto / 3

Croque / 10

Prosciutto cotto, arugula, Gruyere & spicy aioli.

Tacchino / 11

Roasted turkey, gruyere, arugula & sour cherry preserve-chipotle sauce.

Veggie / 10

Roasted Zucchini, red peppers, spinach & mozzarella.

Romagnola / 13

Prosciutto crudo, roma tomatoes, arugula, mozzarella & olive oil.

Proudly serving Niman Ranch Beef & Red Bird Chicken.

VINO

FREE FLOW WINE

From light & fruity to full body & dry

10 Span Chardonnay (California) / 8

Maison Fortant Rose (France) / 8

Diseño Malbec (Argentina) / 8

Concannon Cabernet Sauvignon (California) / 8

SPARKLING WINE

From light & fruity to full body & dry

Belstar Prosecco (Italy) / 8 30

Poema Brut Rose (Spain) / 9 34

JCB Cremant d' Bourgogne (France) / 11 42

Domaine Chandon Blanc d'Noirs (California) / 14 54

Steorra Brut (California) / 15 58

WHITE WINE

From light & fruity to full body & dry

M de Minuty Rose (France) / 11 42

Bex Riesling Kabinett (Germany) / 9 34

Jermann Pinot Grigio (Italy) / 8 30

Baladina Albariño (Spain) / 11 42

Chasing Venus Sauvignon Blanc (New Zealand) / 10 38

J. Girardin Bourgogne Blanc Chardonnay (France) / 11 42

The Arsonist Chardonnay (California) / 12 46

RED WINE

From light & fruity to full body & dry

Soter Planet Oregon Pinot Noir (Oregon) / 12 46

Torres Ibericos Tempranillo (Spain) / 8 30

Seven Falls Merlot (Washington) / 9 34

Allegrini Valpolicella (Italy) / 10 38

Damilano Barbera (Italy) / 12 46

Trapiche Broquel Malbec (Argentina) / 10 38

Regusci Fortnight Cabernet Sauvignon (California) / 14 54

IL Fauno Super Tuscan Blend IGT (Italy) / 15 58

Picket Fence Pinot Noir (California) / 10 38

BIRRA

BOTTLES

Bud, Bud light, Coors Light, Michelob Ultra, Miller Lite / 4

Corona, Peroni / 5

ON TAP

Stella Artois Lager (Belgium) / 6

Lagunitas IPA (California) / 6

Kronenbourg 1664 Blanc White Ale (France) / 6

San Tan Devils Pale Ale (Arizona) / 6

Warsteiner Oktoberfest Amber Ale (Germany) / 6

Ayinger Brau Weisse Wheat Ale (Germany) / 6

Grimbergen Dubbel Abbey Strong Ale (Belgium) / 6

Murphy's Irish Stout (Ireland) / 6

BOTTLED DRINKS & SODAS

San Pellegrino / Acqua Panna / 5

Mexican Bottled Sodas / 3.5

Galvani Italian Style Soda (Clementine or Blood Orange) / 4.5

San Pellegrino Sodas (Aranciata or Limonata) / 4

Freshly-Squeezed Limeade / 4

Today's Iced Tea / 3

(Changes Daily. Red Raspberry/Hibiscus, Classic, Coconut Pineapple, or Blueberry Jasmin)

Soda (Coke, Diet Coke, Sprite, or Powerade) / 3

*This item may contain undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

SIGNATURE COCKTAILS

Enjoy a hand-crafted cocktail with fresh, premium ingredients.

Skinny Blueberry Margarita / 13

Fortaleza Blanco Tequila, Triple Sec, Blueberry simple syrup & fresh lime juice.

Jarritos / 10

Kimo Sabe Mezcal, orange, pineapple, lemon & grapefruit juices.

Cucumber Basil Martini / 11

Prairie organic cucumber vodka, basil & lime juice, topped with prosecco.

Mexican Sazerac / 11

Hornitos Black Barrel Aged tequila, clear absinthe, chocolate bitters & orange peel.

Leaving Las Vegas / 12

Rutte dry gin, Kemo Sabe Mezcal, Luxardo cherry liqueur, pineapple juice, lemon juice & ginger beer.

Hangover Cure* / 10

La Caravedo pisco, egg whites, lime juice & bitters.

Phoenix Mule / 11

Bulleit rye whiskey, ginger beer & lime juice.

Ibiza Sunrise / 11

Rutte dry gin, elderflower tonic, lemon juice, mandarin napoleon, honey & pomegranate juice.

Smoked Bloody Mary / 10

Smoked Salmon vodka, preservations bloody mix & Chinato vermouth.

Wink Bellini / 10

Sparkling wine with fresh fruit Sorbetto.

Carajillo / 10

Licor del 43 topped with Lavazza espresso.

Tito's Mule / 10

Tito's vodka, ginger beer & lime juice.

If you don't feel like driving, let us call a cab for you. We will inform Biltmore Security that your car is sleeping over!

HAPPY HOUR

2-6PM DAILY SPECIALS

Libations / 5

Wink Bellini, Free Flow Wine, Well Drinks.

Draft Beer Pitcher / 7

Appetizers / 5

Polpetta, Barbabietola, Zucchine Fritte, Pollo Fritto.

Pizzas / 7

Margherita, Veggie.

Feeling Social?



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CON AMORE,
PER FAVORE.

