



Please place your order at the bar.

BEVERAGE MENU

Wine

Wine by the Glass \$8-\$25

Wine Flight \$15.50

wines by glass list. 2 oz. pours

Wine Slushies \$10.50

Cocktails

Aperol Spritz \$10

Surfside \$10

White Claw \$10

Spirit Flight \$15.45

Choose any 3 spirits 1/4 oz. pours

Beer

Draft Beer \$8

Canned & Bottled Beers \$8

Assorted

NA Beer \$8

Mocktails & Zero-Proof Drinks

N/A Slushie Pouches \$5

Bottled Water \$3

(Sparkling or Still)

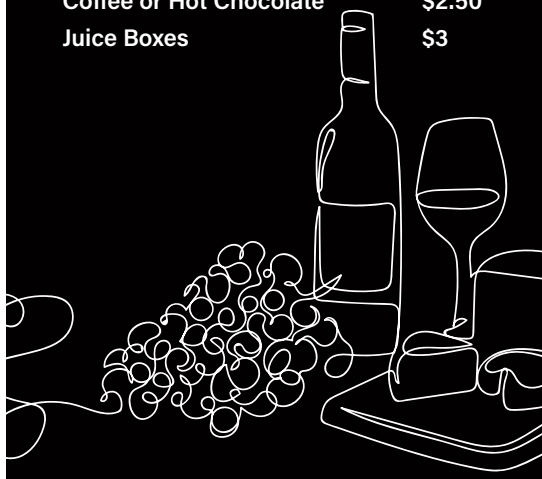
Bottled Soda \$3

Sparkling Grape Juice or \$4

Healthy Purple Juice

Coffee or Hot Chocolate \$2.50

Juice Boxes \$3



SHAREABLES

Dipping Oil & Bread \$8

Warm artisan bread paired with EVOO and balsamic dipping oil.

Hummus with Warm Pita Bread \$8

Brauhaus Pretzel \$12.50

Large Bavarian style pretzel served hot out of the oven with a variety of mustards and sauces for dipping.

Small Charcuterie Board \$12

A curated selection of local and international meats, cheeses, olives, and crackers. Serves 1-2.

Large Charcuterie Board \$30

A curated selection of local and international meats, cheeses, olives, nuts, crackers, and accompaniments. Serves 4-6.

Clams Casino \$14

6 clams "on the half shell" stuffed with clam, bacon, pimento peppers, Pecorino Romano Cheese and breadcrumbs, served with a lemon wedge.

Meatballs in Homemade Tomato Sauce \$13

3 Meatballs with Parmigiano, ricotta & basil in a homemade tomato sauce, served with Italian bread.

SALADS & SOUP

Burrata & Tomato Salad with Bread \$15

Creamy Burrata cheese served over marinated tomatoes and onion, finished with a dollop of basil pesto, extra-virgin olive oil, and a drizzle of aged balsamic glaze. Served with bread.

Beet & Goat Cheese Salad \$14

Spring mix, beets, crumbled goat cheese, pecans, and cranberries with EVOO and a reduced balsamic glaze. Served with bread.

Zuppa del Giorno \$10

A bowl of hearty soup, served with Italian bread. Check the board for today's selection(s).

Served on ciabatta bread.

RUSTIC PANINI

Mr. C's Panino \$15

Genoa salami, basil pesto, lettuce, tomato, mozzarella, roasted red peppers with a balsamic glaze accompanied with chips and a side of Giardiniera (pickled vegetables)

Mrs. C's Panino \$14

Fresh tomato, mozzarella, pesto, lettuce, and roasted red peppers accompanied with chips and a side of Giardiniera (pickled vegetables)

RUSTIC FLATBREAD

Your choice of flat or pocket

Rosso Flatbread \$14

Red sauce, mozzarella, parmesan, and EVOO.

Bianco Flatbread \$14

EVOO, mozzarella, parmesan, garlic, and black pepper.

Pepperoni Flatbread \$15

Red sauce, mozzarella, and pepperoni.

Basil Pesto Flatbread \$16

Basil pesto, sun-dried tomatoes, mozzarella, and EVOO.

DESSERT

Nutella Flatbread \$20

Nutella spread with bananas & crushed nuts

Chocolate Lava Cake \$10

A rich, single-serving dessert featuring a warm, soft chocolate cake exterior with a gooey, molten chocolate center. Served with a scoop of ice cream.

Chocolate Charcuterie Board \$28

Assorted chocolate, candies, cookies, and pretzels, paired with fresh fruits, and nuts. Served with a blend of chocolate and strawberry wine sauces & whipped cream.

WINES BY THE GLASS

Wine List

\$8 WINES

Vineyard Hill Chardonnay

Fermented in stainless steel tanks for a clean, robust flavor profile.

Pallido

A zesty, unoaked, medium-dry white wine, a perennial favorite since its creation in 1986 by our founder, Andrew Colaruotolo. Similar to a Pinot Grigio.

Lilac Hill

Smooth and vibrant with fresh fruit and floral notes on the nose and palate.

Dolci Bianco

Refreshing sweet, fruity blend reminiscent of grapes straight from the vine.

Chard-Riesling

Stainless steel Chardonnay and Riesling blend; crisp, smooth, and balanced.

Tramonto

Sunset in Italian, an oak-aged estate grape blend that is fruit-forward with a subtle spice and pepper finish.

Petite Noir

Light-bodied stainless steel red; crisp, versatile, and best served chilled.

Dolci Rosso

Sweet, fruit-forward red with a light tart finish.

\$15 WINES

Meritage

Classic Bordeaux-style blend of Cabernet Sauvignon, Cabernet Franc, and Merlot with extended barrel aging.

Celebriamo

Bright sparkling wine in the Prosecco style, perfect for celebrations.

Wine Slushies \$10.50

Served year-round; see board for today's flavors.

Love what you tasted? Take a bottle home to share! **Save \$5 on 6 bottles or \$15 on a 12-bottle case.** We also offer personalized labels and convenient shipping.

\$12 WINES

Medium-Dry Riesling

Balanced acidity with ripe citrus and soft floral sweetness.

Dry Riesling

Crisp green apple notes with a clean, dry finish.

Gewürztraminer

Expressive wine with tropical fruit, spice, and floral aromatics.

Cabernet Franc

American and French oak-aged with vanilla, spice, blackberry, and raspberry notes.

Cabernet-Merlot

Smooth barrel-aged blend with a medium body and rich structure.

CLV Chardonnay

Oak-aged blend with buttery, nutty, and caramel complexity.

Barrel Fermented Vidal Blanc

Dry, textured wine with toasted vanilla, spice, apple, and pear notes.

Dry Rosé

Crisp Cabernet Franc Rosé with bright cherry, strawberry, and watermelon hints.

Bella Bubbly Sparkling Wine

Sweet, fruity sparkling wine made in the Prosecco style.

\$25 WINES

Fiori Vidal Blanc Ice Wine

Velvety sweet Ice Wine with honeysuckle and peach notes (2 oz pour).

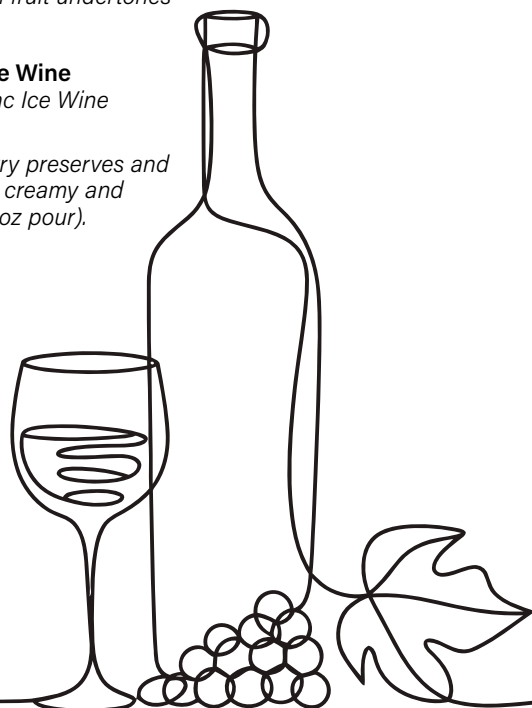
Bourbon Barrel Vidal Blanc Ice Wine

Aged in bourbon barrels with caramel, nutty, and tropical fruit undertones (2 oz pour).

Cabernet-Franc Ice Wine

Our first Cab Franc Ice Wine in 15 years.

Flavors of red berry preserves and rhubarb, finishing creamy and well balanced. (2 oz pour).





A TASTE OF ITALY IN THE FINGER LAKES

Experience the perfect blend of Italian tradition and Finger Lakes charm. Inspired by the Colaruotolo family's heritage, Anna's Trattoria features rustic flatbreads, artisan small plates, and award-winning estate wines.

TASTINGS & TOURS

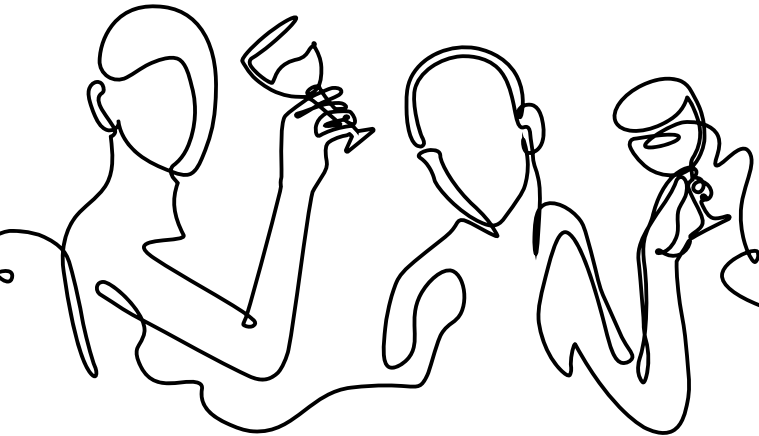
Walk in and enjoy a tasting at our bar — no reservation required. Simply choose your experience and savor the flavors of Casa Larga.

Individual Wine Tasting \$15

Choose any 5 wines from our collection. Tastings include 1 oz pours, Italian bread-sticks, and guidance from one of our Wine Ambassadors. Additional wines may be added for \$1 each.

Wine & Chocolate Tasting \$19

An indulgent pairing of four select wines with premium local chocolates, thoughtfully curated to complement each pour. Pairings rotate seasonally.



Private Elevated Experience \$75 per person

Reservations Required

6+ Guests

Larger groups may inquire about expanded accommodations.

Enjoy an exclusive, private version of our Elevated Tour & Tasting experience in a reserved space with your own dedicated Wine Ambassador.

- Approximately 2 hours
- Dedicated Wine Ambassador
- Sparkling wine welcome toast
- Historical winery tour
- Seated tasting of 5 wines plus ice wine
- Charcuterie board
- Dessert platter

Elevated Tour & Tasting (Public) \$65 per person

Available Saturdays and Sundays at 12:00 PM

Sip, savor, and go behind the scenes with this curated multi-sensory journey through Casa Larga's most exclusive pours — from the vine to the vat to the velvet dessert. Guests will be seated with others; tastings are limited to 12 guests per session. Larger groups may reserve a private experience.

- Approximately 2 hours
- Led by a Wine Ambassador
- Sparkling wine welcome toast
- Historical winery tour
- Seated tasting of 5 wines plus ice wine
- Charcuterie board
- Dessert platter

PRIVATE GROUP TASTINGS

Group Tour & Tasting \$26 per person

Reservations Required

10–50 Guests

A guided winery experience featuring a historical tour and seated tasting led by your dedicated Wine Ambassador.

- Dedicated Wine Ambassador
- Tasting of 5 wines with Italian bread-sticks
- Historical winery tour

Celebration Party Package \$35.50 per person

Reservations Required

10–30 Guests

Perfect for birthdays, bachelorette parties, and milestone celebrations. Includes festive touches for the guest of honor.

- Dedicated Wine Ambassador
- Flight of 3 wines (2 oz pours) with Italian bread-sticks
- Dessert platter
- Crown and sash for the VIP guest

CELEBRATIONS WORTH REMEMBERING

Planning a special event? **Let Casa Larga craft an experience that is as seamless as it is memorable.** From intimate gatherings to grand celebrations — or even at your own venue — we offer three distinctive ways to celebrate.



Anna's Trattoria and Patio

A relaxed, inviting setting ideal for smaller groups, featuring thoughtfully curated and customizable menus.

Bella Vista Ballroom

Set among rolling vineyards with panoramic views, **Bella Vista** offers timeless elegance paired with over 50 years of Italian-inspired hospitality. Perfect for weddings, anniversaries, showers, reunions, prom nights, and corporate events, with every detail expertly managed by our team.

Wine on Wheels

Our full-service mobile wine bar brings Casa Larga to you, featuring award-winning wines and signature frozen slushies. From setup to cleanup, we create a seamless, elevated experience wherever you choose to celebrate.

Wherever you gather, our **Wine Ambassadors** enhance each moment with guided tastings, thoughtful pairings, and personalized wine selections tailored to your event

LET'S STAY CONNECTED



Scan QR code or visit:
CasaLarga.com

Join our mailing list

Personalized Wine Labels and Gift Baskets

Ship Casa Larga wines and curated gift baskets year-round to friends and family. Add a personal touch with custom labels featuring your photo, logo, or message.

Learn more at CasaLarga.com or call
585-223-4210 (press 2).



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BELLA VISTA
—AT CASA LARGA VINEYARDS—



CASA LARGA VINEYARDS

Wine on Wheels