

---

## SALADS

---

All Salads are lightly tossed in Dressing and served with Toasted Ciabatta Croutons on the side.

### Antipasto Salad

Romaine, Italian Dried Salami, Sopressata, Asiago with Aged Balsamic Vinaigrette \$9

### Filet Mignon Salad

Filet, Artichokes, and Shaved Aged Gouda over Mixed Field Greens tossed in Balsamic Vinaigrette Dressing & drizzled with a Balsamic Reduction \$13

### Sesame Encrusted Tuna Salad

Sesame Encrusted Tuna, Sliced Avocado over Mixed Field Greens tossed in Ginger Dressing and Sesame Soy Sauce on the side \$13

### Buffalo Chicken Salad

Buffalo Chicken, Gorgonzola Crumbles, Tomatoes, and Red Onions with Blue Cheese Dressing on the side \$10

---

## SANDWICHES

---

Served with your choice of Side Salad: Mixed Greens with a Raspberry Walnut Vinaigrette or Chopped Romaine with a Balsamic Vinaigrette

### Filet Mignon Sandwich

Filet, Roasted Tomatoes, Caramelized Onions, Gorgonzola Crumbles on a French Baguette \$13

### Caprese Flatbread

Tomatoes, Arugula, Fresh Mozzarella, and Mixed Field Greens in an Aged Balsamic on a Flatbread \$9

### TASTINGS CLUB

Turkey, Prosciutto, Capicola, Fresh Mozzarella, and Tomato on a Toasted Ciabatta \$9

### Italian Sausage Sandwich

Italian Sausage topped with Caramelized Honey/Balsamic Onions, Roasted Red Peppers, Tomato Basil Sauce, and Provolone Cheese on a Toasted Ciabatta \$10

### Turkey, Brie, & Avocado

Turkey, Brie, and Avocado on a French Baguette \$9

---

## FLATBREAD PIZZAS

---

### Filet Mignon Pizza

Filet, Gorgonzola Crumbles, Caramelized Onions with Provolone & Mozzarella blend over a Tomato Basil Sauce, drizzled with a Balsamic Reduction \$13

### Goat Cheese and Fig Pizza

Prosciutto, Diced Black Mission Figs and Caramelized Honey/Balsamic Onions with Herbed Goat Cheese and Toasted Walnuts \$9

### Italian Sausage Pizza

Italian Sausage, Tomatoes, Caramelized Honey/Balsamic Onions with Provolone & Mozzarella blend over a Tomato Basil Sauce \$9

### Margherita Pizza

Fresh Mozzarella, Whole Leaf Basil with Provolone & Mozzarella blend over a Tomato Basil Sauce \$8

### Napa Valley Pizza

Basil, Artichokes, Feta, Toasted Pine Nuts with Provolone & Mozzarella blend over a Basil Pesto Sauce \$8

### Speziato Toscano Pizza

Prosciutto, Salami, and Capicola with Provolone & Mozzarella blend over a Tomato Basil Sauce \$9

### Buffalo Chicken Pizza

Buffalo Chicken, Gorgonzola Crumbles with Provolone & Mozzarella blend over Buffalo Sauce topped with Diced Red Onions \$9

### Chicken, Brie, and Grape

Chicken, Brie, and Sliced Grapes with Provolone & Mozzarella blend over a Basil Pesto Sauce \$9

---

## TAPAS

---

**Baked Spinach & Artichoke Dip 7 / Roasted Red Pepper Hummus 6**

**Tomato Basil Bruschetta 6 / Mediterranean Dip Sample 12**

**Blue Cheese Kettle Chips 5 / Lobster Bisque 5**

**Parmesan Encrusted Artichokes 9 / Roasted Olives 6**

**Goat Cheese and Sun-dried Tomato Crostini 8**

**Roasted Tomatoes and Herbed Goat Cheese 8**

**Prosciutto Wrapped Figs with Blue Cheese & Walnuts 6**

**Private Event Accommodations Available.**  
Tastings is the place to create a unique & memorable private party experience. From a small, intimate settings to a large, festive party!

---

## TASTINGS BISTRO PLATES

---

### Jumbo Lump Crab Cakes

Drizzled with a Red Pepper Remoulade \$14

### Pan Seared Filet Mignon Medallions

Topped with a Maytag Butter \$14

### Pesto Stuffed Shrimp

Stuffed with a Lemon Basil Pesto & Wrapped in Prosciutto \$12

### Sesame Encrusted Tuna

Pan Seared, Drizzled with Wasabi Ginger and Served with a Sesame Soy Dipping Sauce on the side \$12

### Thai Peanut Chicken Skewers

Tossed in a Thai Peanut Sauce and Topped with Toasted Peanuts \$11

### Chicken Picatta Skewers

Drizzled in a Herb, Lemon Caper Sauce \$11

### BBQ Shrimp Stuffed with Smoked Rambol

Stuffed with Smoked Rambol Cheese and tossed in BBQ Sauce served with French Baguettes \$12

### Filet Mignon Rosemary Skewers

With Cherry Tomatoes and a Warm Blue Cheese Sauce \$14

### Surf and Turf

Pan Seared Filet(s) Topped with a Maytag Butter and Shrimp Tossed in a Lemon Garlic Butter Served with French Baguettes \$15 (1 filet) \$20(2 filets)

## DESSERTS

Triple Mousse Cake \$8.50 / Crème Brulee \$9

Forest Berry Tart \$8 / Assorted Truffles \$7

## ARTISAN CHEESE PLATES

SAMPLER 8 (choose 2) PLATE 15 (choose 4) PLATTER 28 (choose 8)

Aged Gouda / Asiago / Brie / Dubliner

Gorgonzola / Herbed Goat Cheese / Huntsman

Jarlsberg / Manchego / Maytag Blue

Parmigiano-Reggiano / Port Salut / Smoked Rambol

St. Andre / Stilton / Wensleydale with Cranberries

Black Pepper Salami / Chorizo / Aged Italian Salami

Prosciutto de Parma / Sopressata

---

Mon. - Thurs.. 11:30am - 10pm  
Fri. & Sat., 11:30am - midnight/Closed on Sunday

DINE-IN or CARRY OUT SERVING LUNCH to LATE NIGHT



## A WINE BAR AND BISTRO

FINE WINES ON TAP/PREMIUM BEER  
CHEESE & CHARCUTERIE - BISTRO PLATES  
FLATBREAD PIZZA - SALADS - SANDWICHES

---

THE DYNETECH CENTRE  
111 N. Magnolia Ave., Ste. 175 (Magnolia at Washington)  
Orlando, FL 32801/404.999.9950  
orlando@awineexperience.com  
www.awineexperience.com

FREE Parking Across the Street after 5pm  
Yappy Hour from from 4-7pm, Mon-Fri  
Enjoy our dog friendly, breezy balcony & 2 for 1 draft,  
\$2 off featured wine, 1/2 off selected appetizers