

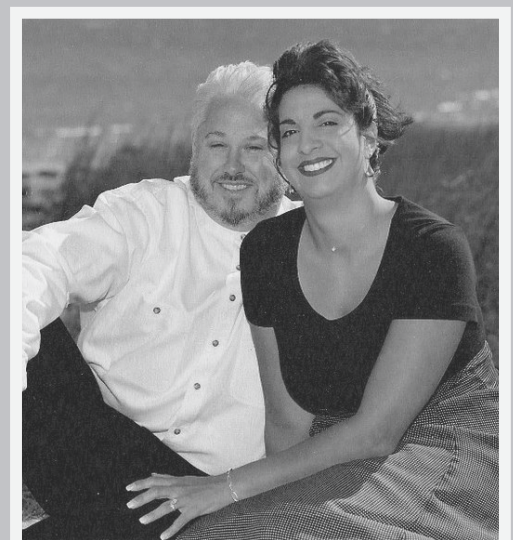
## THE LEGACY OF THE 1620 WINERY

In 1889, in a little town called Napoli on the island of Sicily, Giuseppe Fazzino was born... and so began the winemaking saga for many generations to come. Two brothers came over on a boat to America and began the family business of making wine and cordials. The Fazzino family's success can be directly tied to the "boot-legging" operation they built during the prohibition era. The family winemaking secrets were passed down to Giuseppe's daughter, Josephine and then his grandson, Robert. Robert was the only one of Josephine's four boys to have the passion for winemaking.

Fast forward to 2015, Robert (Fazzino) Mullaney and wife, Raquel, become the third owners and vintner of the Plymouth Winery. As one of the longest standing wineries in Plymouth; with its new name; The 1620 Winery is located at 49 Cordage Park Circle in Plymouth, MA. This 13,000+ square foot, historic building is the home for the winery's production line, as well as a state of the art, function facility.

For more information on how to have your special event hosted at this unique location or at the 1620 Wine Bar, email [Events@1620winery.com](mailto:Events@1620winery.com) or visit [1620Winery.com](http://1620Winery.com)

Robert and Raquel welcome you to  
"America's Hometown" Winery & Wine Bar!



## WHITE

	glass / bottle
<p><b>Apple Crumble</b> 100% apple wine, fermented with whole cinnamon sticks, vanilla beans and caramel. It taste like grandma's apple pie in a bottle!</p>	10 / 35
<p><b>Riesling   Mayflower White</b> Our Rhine-style wine is produced from Riesling grapes grown in New York's Finger Lakes. With a touch of sweetness and a hint of lemon, this flavorful, white wine is food-friendly.</p>	12 / 44
<p><b>Sweet Pinot Gris   Meetinghouse White</b> A great alternative to Moscato, this sweet wine made in the Alsace style has intense flavors of sweet lemon, honeycomb and crisp apple.</p>	12 / 44
<p><b>Unoaked Chardonnay   Pilgrim White</b> This fruity Chardonnay is crisp with none of the buttery or vanilla characteristics of its close cousin. With flavors of green apple, lemon, pineapple and a long tingly finish of baked pear and fig, it's the perfect wine for a summer evening!</p>	12 / 44
<p><b>Pinot Grigio   Plymouth Rock White</b> This zesty white wine is as refreshing as a cold glass of lemonade on a hot summer's day. A dry white wine that has a punchy acidity with flavors of lemons, limes, grapefruit, green apple, and honeysuckle.</p>	12 / 44
<p><b>Chenin Blanc   Wampanoag White</b> This Chenin Blanc has been fermented dry which brings out flavors of passion fruit, apple, pear, quince, and peach. For food pairings think sweet &amp; sour because of this grape's awesome acidity.</p>	12 / 44
<p><b>Sauvignon Blanc   Plantation White</b> This crisp and elegant wine has tropical undertones of citrus, green apple, kiwi and passion fruit and nose aromas of bell pepper, basil and lemongrass.</p>	14 / 49

## ROSÉ

These blush blends made from blending 100% Chenin Blanc with the pulp from our Fruit wines; is similar to a white zinfandel. But, Instead of sitting the juice on the red grape skins, we use a variety of fruit pulp for color and flavor.

<p><b>Black Magic   Blueberry Breeze   Cranberry Blush</b></p>	11 / 39
<p><b>Plymouth 400 Celebration   Limited Edition</b> This limited edition rosé wine is made from Catawba grapes from the Finger Lakes region. This wine was created to celebrate and commemorate the Pilgrim's voyage to this land 400 years ago. The Catawba grape is a native cold climate grape with notes of melon, sweet cherry, strawberry and pink grapefruit.</p>	10 / 35
<p><b>Beach Rosé</b> Made from the Montepulciano grape, this wine is a unique dry rosé . Light and balanced enough to refresh in the heat of summer, but with just enough body to enjoy year round.</p>	12 / 44

## RED

<p><b>Cabernet Sauvignon / Zinfandel / Cranberry   Billington's Blend</b> This cold climate Cabernet Sauvignon tends to produce notes of black currant, green bell pepper and cedar. Blended with a medium bodied Zinfandel, with notes of black cherry and spice and a hint of Cranberry to balance out the acidity.</p>	10 / 35
<p><b>Merlot/Godiva   Crimson Chocolate</b> Experience true decadence in a luscious blend of rich Godiva chocolate and a fine red wine blend of Merlot, DeChaunac and Corot Noir. A bold and balanced red wine with a soft velvety finish; reminiscent of chocolate dipped red cherries.</p>	13 / 46
<p><b>Cabernet Sauvignon   Mayflower Red</b> This smooth, full-bodied, red grape wine is soft with tannins. Made from California Cabernet Sauvignon, this lightly oaked wine displays notes of Black Currant, black cherry and black olive.</p>	13 / 46
<p><b>Zinfandel   Bug Light Red</b> This robust full bodied dry red has been barrel aged in French oak and smacks of Anise, Blackberry and Pepper. It's the perfect wine for cookouts.</p>	14 / 49
<p><b>Pinot Noir/Gamay   Plantation Red</b> This well balanced red wine is 60% Pinot Noir and 40% Gamay. It has medium low tannins with subtle undertones of Cranberry, Cherry, vanilla and licorice.</p>	14 / 49
<p><b>Barbera</b> This lightly Oaked Italian red varietal has a rich deep color, however, is light in tannins with a slightly higher acidity; with undertones of dark cherry, plum, violet, lavender and nutmeg.</p>	14 / 49
<p><b>Wampanoag Red   Sangiovese</b> This lightly oaked Italian varietal has fresh fruity flavors of sour red cherry and strawberry with earthy aromas and notes of tea leaves and mild spiciness.</p>	14 / 49

Produced & Bottled at the 1620 Winery | Cordage Park Plymouth, Massachusetts

**FRANCE**

	glass / bottle
Alsace   Sipp Mack Riesling Tradition	39
Bordeaux   Dourthe Grand Cuvee Sauvignon Blanc	11 / 39
Burgundy   William Fevre Chablis 'Champs Royoux'	54
Loire   Celestin Blondeau Sancerre	54
Rhone   St. Cosme Cotes du Rhone White	10 / 38

**ITALY**

Campania   Antonio Caggiano Falanghina	12 / 44
Trentino   Maso Canali Pinot Grigio	13 / 46
Friuli-Venezia-Guilia   Attems Pinot Grigio	52
Marche   Tavignano Verdicchio	38
Piedmont   Albino Rocca Chardonnay	12 / 44
Sicily   Terre Nere Etna Bianco	52
Tuscany   Prelius Vermentino	44
Veneto   Gini Soave Classico	12 / 44

**GERMANY**

Mosel   Dr. L Riesling QbA	9 / 34
Pfalz   Villa Wolf Pinot Gris	34

**AUSTRALIA**

Barossa Valley   Molly Dooker Verdelho "The Violinist"	52
South Victoria   Four Sisters Sauvignon Blanc	9 / 34

**NEW ZEALAND**

Marlborough   Wither Hills Sauvignon Blanc	13 / 46
Auckland   Kumeu River Chardonnay "Village"	54

**ARGENTINA**

Mendoza   Bodega Norton Coleccion Sauvignon Blanc	34
Mendoza   Pascual Toso Chardonnay	11 / 39

**CHILE**

Maipo Valley   Santa Ema Sauvignon Blanc	8 / 28
Aconcagua Valley   Errazuriz Chardonnay	44

**SPAIN**

Rueda   Telmo Rodriguez Basa White	9 / 34
Rias Biexas   Pazo Cillerio Albarino	38

**SOUTH AFRICA**

Stellenbosch   Simonsig Chenin Blanc	11 / 39
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**UNITED STATES**

Massachusetts   Mill River Pinot Grigio	11 / 39
Massachusetts   Mill River un-oaked Chardonnay	11 / 39
California   Chateau St Jean Chardonnay	13 / 46
Oregon   Acrobat Pinot Gris	11 / 39
Napa   Honig Sauvignon Blanc	12 / 44
Sonoma   Jordan Chardonnay	78
Sonoma Coast   Flowers Rose	15 / 54

## FRANCE

	glass / bottle
Burgundy   Bouchard Pere et Fils Bourgogne Rouge	15 / 54
Bordeaux   Chateau Boutisse (St. Emilion)	87
Beaujolais   Georges Duboeuf Brouilly	14 / 52
Loire   Guy Saget "Marie de Beauregard" Chinon	11 / 39
Rhone   Famille Perrin Cotes du Rhone	12 / 44
Rhone   Guigal Chateauneuf du Pape	88

## ITALY

Abruzzo   Marina Cvetic Montepuc. d'Abruzzo Reserva	72
Piedmont   Albino Rocca Dolcetto 'Vigna Lugna'	11 / 40
Piedmont   Bosio Barolo DOCG	92
Piedmont   Albino Rocca Barbaresco Ronchi	103
Tuscany   Dievole Rosato 'Le Due Arbie'	11 / 40
Tuscany   Dievole Chianti Clasico	44
Tuscany   Podere Brizio Brunello di Montalcino	120
Veneto   Mazzi Valpolicella	11 / 40

## AUSTRALIA

McLaren Vale   Mitolo Jester Shiraz	54
Barossa Valley   Molly Dooker Cab. Sauv. "Maitre D"	80

## NEW ZEALAND

Marlborough   Dashwood Pinot Noir	12 / 44
Marlborough   Dog Point Pinot Noir	79

## ARGENTINA

Mendoza   Altos del Plata Malbec	13 / 46
Mendoza   Kaiken Malbec Reserva	44
Mendoza   Colonia Las Libres Bonarda	12 / 44

## CHILE

Maipo Valley   Santa Ema Reserve Cabernet Sauvignon	11 / 39
Colchagua   Los Vascos Grand Reserve Carmenere	54

## URUGUAY

Garzon   Bodega Garzon Tannat	13 / 46
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## SPAIN

Rioja   Cune Crianza Reserva	11 / 39
Aragon   Castillo de Monseran Garnacha	38
Priorat   Ferrer Bobet	69

## SOUTH AFRICA

Western Cape   MAN Family Vintners Pinotge	10 / 38
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## UNITED STATES

Massachusetts   Truro Vineyards Cabernet Franc	13 / 46
Massachusetts   First Crush Winery Cabernet Sauvignon	13 / 46
Massachusetts   First Crush Winery visZINary	13 / 46
Sonoma   Raymond Cabernet Sauvignon	14 / 49
Napa   Silverado Estate Cabernet Sauvignon	102
Napa   The Prisoner Proprietary Red Blend	85
Washington   Andrew Will "Involuntary Commitment" Red Blend	15 / 54
California   Rodney Strong Pinot Noir	15 / 54
Sonoma   Dry Creek Cabernet Sauvignon	68
Sonoma   Folie a Deux Merlot	13 / 46

## FLIGHTS FROM AROUND THE WORLD

Please note that there are no substitutions on Flight menu selections.

1620 Flight | 16.20

Your choice of any three 1620 Wines

Good Ol' USA | 17.20

Honig Sauvignon Blanc, Planet Oregon Pinot Noir, Raymond Cabernet Sauvignon

Vive le France! | 17.20

St Cosme White, Guy Saget Chinon, Bouchard Bourgogne Rouge

Ciao Italia | 17.20

Albino Rocca Chardonnay, Caggiano Falanghina, Mazzi Valpolicella

Southern Hemisphere | 17.20

Wither Hills Sauvignon Blanc, Colonia Libres Bonarda, Garzon Tannat

Planetary Pinot Noir Parade | 17.20

Dashwood, New Zealand / MAN Pinotage, South Africa / Planet Oregon, United States

Oaked vs Unoaked Chardonnay | 17.20

William Fevre Chablis, France (unoaked) / Albino Rocca, Italy (unoaked) / Kumeu River, New Zealand (oaked)

Old World vs New World | 17.20

Santa Ema Reserve Cabernet Sauvignon, Chile (New World) / Guy Saget Chinon, France (Old World) / Mazzi Valpolicella, Italy (Old World)

Interesting Italian Grapes | 17.20

Gini Soave Classico, Veneto / Dievole Rosato 'Le Due Ronchi,' Tuscany / Albino Rocca Dolcetto, Piedmont

Aromatic Whites | 17.20

Antonio Caggiano Falanghina, Italy / Dr. Loosen Riesling, Germany / Frenzy Sauvignon Blanc, New Zealand

## WHISKEY CORDIALS

3 Boston Harbor Distillery | 17.76

## SPARKLING & SPECIALTY

	glass / bottle
Prosecco   NV Adami Prosecco Garbel	11 / 39
Sparkling Wine   Westport Rivers Farmer's Fizz	25
Sparkling Wine   2013 Schramsberg Blanc de Blanc 375ml	15 / 54
Champagne   NV Veuve Clicquot 375ml-	50
Champagne   NV Canard Duchene Brut Rosé	104
Champagne   NV Bollinger Brut	228

## MALT BEVERAGES

BUZZARDS BAY IPA, Flounder, Moby D | 12 (20 oz)

CAPE COD BEER Beach Blonde, IPA, Red | 7

HIGHLIMB Hard Cider | 6

INDIE FERM Farmhouse Red, Honey Tripel, Imperial Stout | 12 (20 oz)

MAYFLOWER BREWERY Golden Ale, Porter, IPA | 6

HARD SELTZER WATER Pomegranate or Lime | 6

SECOND WIND Beer for 2 – Ask your server for weekly selections | 15

## PORT 3oz

Nautical Sanctuary Red 1620 Winery | 9

Our red Port is made with a Zinfandel wine base which is fermented and pressed with Cabernet Sauvignon raisins. The wine is then fortified with blackberry brandy distilled from our own blackberry wine.

Nautical Sanctuary White 1620 Winery | 9

Our white port is made from our sweet Pinot Grigio wine fortified with peach brandy. This crisp and fruity white port makes an excellent basis for a cocktail or served chilled on its own.

Coffee Wine (100% Columbian Coffee Wine) | 9

This rich wine has a smoky roasted character with hints of cocoa, caramel and malt. Served as an Aperitif, or after meals with coffee or chocolate flavored desserts.

Warre's Warrior | 10

**BELLINI**

Prosecco with fresh peach purée garnished with a peach slice | 13

**SEASONAL SANGRIA**

Red – Cranberry & Orange | 12

White – Strawberry & Peach | 12

**MANHATTAN**

A twist on the original, made with our secret “whiskey” | 14

**COSMOPOLITAN**

“Vodka”, Cointreau, cranberry juice with a lime | 14

**BOSTON COFFEE**

Boston Harbor Maple Cream & Coffee Liqueur | 13

**BLUE HONEY BEE**

1620 Blueberry Wine, “Dirty Water Distillery” Honey Liqueur, Sparkling Wine, garnished with blueberries | 14

**BLACK MAGIC COCKTAIL**

1620 Black Currant Wine, Cointreau, topped with Prosecco | 14

**ESPRESSO MARTINI**

“Vodka”, Kahlua, espresso & Bailey’s | 14

**FUNKY MONKEY**

Crème de banana, Amaretto, Irish Cream & kissed by Hershey | 13

**PRETTY ‘N PINK**

Prosecco, Cointreau, cranberry juice, garnished with cranberries | 14

**RAZZ-MATAZZ**

1620 Raspberry Wine, Blood Orange Liqueur, orange juice & orange slice | 13

**MARGARITA – CORDIAL – ON THE ROCKS**

Original & Strawberry | 12

**MIMOSA**

Orange juice & Sparkling Wine | 12

**STRAWBERRY KISS**

1620 Strawberry Wine & Prosecco garnished with a strawberry | 13

**‘OLE FASHIONED**

Boston Harbor Distillery “Whiskey”, bitters, muddled maraschino cherries & oranges with a splash of club soda | 14

**TIPSY PILGRIM**

1620 Cranberry Wine, Pear Liqueur, cranberry juice & cranberries | 14

**BLOOD ORANGE MARTINI**

“Vodka”, Cointreau & blood orange purée | 14

**LEMON DROP MARTINI**

Limoncello, “vodka”, lemon juice & simple syrup | 14

**POMEGRANATE MARTINI**

“Vodka”, triple sec, pomegranate juice, lemon juice & simple syrup | 14

**1620 LEMONADE**

Lemonade with your choice of 1620 fruit wine – blueberry, cranberry, strawberry, blackberry or black currant | 12

**PULLED PORK SLIDERS**

Slow roasted hand pulled blueberry BBQ pork topped with smoked gouda, jalapeno-pickle slaw, crispy fried onions on mini brioche buns | 12

**RAVIOLI OF THE MOMENT**

Chef's seasonal handmade ravioli ask server for details | Market Price

**CHEESE BITES**

Bite sized herb cheese puffs filled with fig, caramelized shallots & bleu cheese | 8

**CRAB CAKES**

Pan seared lump crab cakes served with orange-cranberry remoulade | 12

**MUSSELS FRA DIAVOLO**

Steamed mussels in spicy red sauce served with garlic crostini | 12

**LOBSTER FLATBREAD**

Bacon alfredo sauce, tender lobster meat, roasted corn, sliced tomatoes with white cheddar cheese & micro basil on our crispy house flatbread | 16

**ITALIAN FLATBREAD**

Garlic & olive oil brushed flatbread with cherry pepper relish, prosciutto, capicola, salami & herbed white cheddar cheese | 12

**MARGARITA FLATBREAD**

Garlic & olive oil brushed flatbread topped with sliced tomatoes, fresh mozzarella & basil drizzled with balsamic reduction | 10

**LOBSTER MAC N CHEESE**

Tender lobster meat & cavatappi pasta tossed in our five-cheese blend topped with toasted garlic & herb panko crumbs | 16 | without lobster 9

**AUTUMN SALAD**

Mixed field greens, dried cranberries, shaved red onion & cherry tomatoes tossed in maple vinaigrette with walnut encrusted goat cheese | 8

**BRUSCHETTA**

Olive, sundried tomato & caper tapenade on toasted baguette topped with feta cheese & micro basil | 6

**STUFFED MUSHROOMS**

Roasted button mushrooms stuffed with spinach, artichoke hearts, roasted red peppers & herb cheese blend | 8

**SHORT RIB**

Chianti braised boneless short rib on a bed of mushroom & shallot ragout topped with shaved parmesan cheese | 14

**VEGETABLE RISOTTO**

Onions, carrots, peas, tomatoes, corn, mushrooms mixed in parmesan risotto | 8

**BOLOGNESE**

Authentic Italian blend of beef, pork & veal in a tomato parmesan cream tossed with tagliatelle ribbons | 12

**1620 SIGNATURE CHARCUTERIE BOARD**

2 Person – 18 | 4 Person – 32

**1620 SIGNATURE HOMEMADE HUMMUS BOARD**

2 Person – 14 | 4 Person – 28

**DESSERT OF THE DAY**

Ask your server about the options available | 8

Menu by Executive Chef Brent Clark

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

\*Please let your server know if anyone in your party has a food allergy