Antipasti

Fiore Di Latte Caprese 14
Homemade Mozzarella Served With Vine Ripe Tomatoes, Extra Virgin Olive Oil & Basil

Polpettine Di Carne 13
Homemade Little Beef, Veal & Pork Meatballs, Marinara Sauce

Olive Marinate 11
Assorted Italian Olives, Fennel Seeds, Garlic, Virgin Oil

Raviolini Di Formmaggio 15
Homemade Small, Four Cheese Ravioli, Light Tomato Sauce

Fritturo Di Calamari 17
Fried Calamari, Marinara & Lemon

Casino Di Ostriche 17
Blue Point Oysters Baked With Roasted Peppers, Pancetta & Seasoned Crumbs

Minestrone Alla Genovese 12.75
Traditional, Hearty Vegetable & Bean Soup With Pesto Garnish

Affettati Di Salumie E Formaggi 24
Our Selection Of Artisinal Dried & Cured Salumi Soppressati, Accompanied By Italian Cheeses
For Two Persons

INSALATE

Mista
Mixed Greens, Tomato, Cucumber, Bell Peppers, Olives, Olive Oil, Red Wine Vinegar Dressing
12

Di' Arance
Sicilian Style Orange, Fresh Fennel & Oil Cured Olive Salad
13

Barbabietole, Fagiolini E Gorgonzola
Fresh Roasted Beets, Baby String Beans, Gorgonzola
13.75

Tuna E Fagioli
Preserved Italian Tuna & White Bean Salad
14

Pannini (On Homemade Bread)

Pollo Alla Parmigiano
Chicken Cutlet, Tomato Sauce, Homemade Mozzarella
17.75

Fiore Di Latte E Pepperoni
Homemade Mozzarella, House Roasted Peppers, Arugola, Balsamic Glaze
18.75

La Piadina

A Flat Bread Specialty Imported From The Emilia Romagna Region, Filled with Grilled Eggplant, Zucchini, Romaine, Tomato, Imported Provolone, Caesar Dressing
18.75

Primi Piatti

Cavatelle Casalinga - 23.00
Homemade Little Plug Pasta, Traditional Bolognese Sauce, Fresh Ricotta Garnish

Penne Rigati Alla Russo - 20.00
Vodka Sauce, Pink Tomato Cream

Paccheri Con Le Polpette - 23.00
Large Tubular Pasta, Small Meat Balls, Traditional Ragu

Gnocchi Al Gorgonzola - 23.00
Homemade Potato Dumplings, Gorgonzola Cream, Peas & Prosciutto

Al Forno

Fusilli Gratinato - 21.00
Short Twisted Pasta Baked With Fresh Ricotta, Tomato & Homemade Mozzarella

Melanzane - 22.00
Eggplant Baked With Tomato, Italian Fontina Cheese & Fresh Ricotta

Secondi Piatti

Gamberi Alla Griglia
Grilled Shrimp Served w/ House Roasted Peppers
35.75

La Parmigiana
Chicken Cutlet Baked With A Light Tomato Sauce & Homemade Mozzarella
23.75

Salsicce E Pepperoni
Homemade Sausage, Assorted Peppers, Onions
25.00

I DOLCE FATTI IN CASA

12.00

Torte Di Ricotta
Italian Cheesecake Served with 2 Homemade Fresh Fruit Sauces

Crema "Bruciata"
Crème brûlée

Gelati Del Giorno:
Tortoni * Vanilla Bean *
Vanilla Gelato Can Be Served "Affogato"
(Doused w/ Hot Espresso)
2.50 Supplementary

"Al Fine"

Espresso
Cappuccino
Camomile
Macchiato
Tea

Digestivi
Liquore
Spumante
Grappa

Birra Alla Spina
Beer On Tap

Peroni: Rome	8
Coors Light: Denver, CO.	6
Sam Adams Summer: Boston MA.	7
Yuengling Lager: Pottsville, PA.	7
Blue Moon: Denver CO.	7
Guinness Stout: Ireland	8
Allagash White: Portland ME.	7
Hazy Little Thing I.P.A.: Chico, CA.	8
Brotherton I.P.A.: Atco, N.J.	8
Lagunitas I.P.A.: Petaluma, CA.	8
Stella Artois: Belgium	8
Sunken Silo Lost Valley Summer Wheat: Lebanon, NJ.	8
Sunken Silo Cool Story M Ale: Lebanon, NJ.	8

Birra In Bottiglia
Bottled Beer

Moretti, Friuli, Italy	7
Corona Extra, Mexico	6.50
Bud Light, U.S.A.	6
Budweiser, U.S.A.	6.50
Heineken, Holland	7
Sam Adams Boston Lager, U.S.A.	6.50
Sierra Nevada Pale Ale, U.S.A.	6.50
Michelob Ultra Light U.S.A.	6.50
All Day I.P.A. Session Ale U.S.A.	6.50
LandShark Lager U.S.A.	6.50

Ora Di Felicitá

Happy Hour At Trattoria MV

Daily From 3:00 PM Until 6:00 PM

**All Bottled Beer*	*4.50*
**All House Brand Cocktails*	*8.00*

Wine

Pinot Grigio	*8.00*
Sauvignon Blanc	*9.00*
Chardonnay	*10.00*
Cabernet Sauvignon	*9.00*
Pinot Noir	*9.00*

Vini Della Casa

	Glass	Bottle
Sparkling		
Prosecco, Mionetto, Veneto, 187 ML	16	
Prosecco, Zardetto, Veneto		52
Rosato		
Ciro Rosato, Librandi, Calabria	12	48
Bianco		
Pinot Grigio, Lageder, Trentino	13	52
Reisling, Lechtenthaler, Trentino	11	44
Chardonnay, Los Vascos, Chile	13	52
Sauvignon Blanc, Louisa, Trentino	13	52
Rosso		
Nero D'Avola, Cusimano, Sicily	13	52
Chianti D.O.C.G., Checchi, Tuscany	14	56
Syrah, Pallavicini, Lazio	12	48
Cabernet Sauvignon, Los Vascos, Chile	14	56
Primitivo, Salento I.G.T., Corimia, Puglia	12	48
Pinot Nero (Pinot Noir), LavisTrentino	12	48

Reserve List Available Upon Request / $60 Corckage Fee