

COCKTAILS

Seasonal Spritz 17
*Aperol, Apple Cider,
Mionetto, Prosecco, Club
Soda*

BAB's White Cosmo 18
*Kettle One, Cointreau,
Lime Juice, White
Cranberry, Straight Up*

Spicy Paloma 19
*Casamigos Blanco,
Italian Long Hot Syrup,
Lemon, Lime, Grapefruit
Juice*

Laura's Cozy Blanket 19
*Don Julio Reposado,
Lemon, Apple Cider,
Cinnamon Sugar Rim,
Served On The Rocks*

Midnight In Milan 19
*Great Jones Bourbon,
Orange Bitters, Amaro
Averno, Served Up*



LE ORE PIU
FELICI
**Happy Hour at
Trattoria MV**
Daily From 3:00pm Until
6:00pm

All Bottled Beer 4.50
All House Brand Cocktails 8

Wine
Pinot Grigio 10
Sauvignon Blanc 11
Chardonnay 11
Cabernet Sauvignon 14
Pinot Noir 10



Vini Della Casa

Sparkling

Prosecco, Mionetto, Veneto: 187ml 16/750ml 52
Moscato D'asti, Nivole, Michael Chiarlo: 39/79

Rosato

Purato I.G.T, Organic Grapes, Sicily: 12/48

Bianco

Pinot Grigio, Lageder, Trentino: 14/56
Reisling, Trentino, D.O.C. San Leonardo: 16/64
Sauvignon Blanc, Squealing Pig, Malborough: 15/60
Chardonnay, Di Leonardo, Friuli (Unoaked): 14/56
Chardonnay, Chalk Hill, Sonoma: 15/60
Gavi Di Gavi D.O.C., Broglia, Piemonte: 19/76
Sancerre A.S.C., Barton + Guestier, Loire, France: 19/76

Rosso

Nero D'Avola, Cusumano, Sicily: 13/52
Chianti D.O.C.G, Cecchi, Tuscany: 15/60
Syrah, Cortona, Il Castagna, Dionisio 17/68
Cabernet Sauvignon, Oberon, Napa: 18/72
Primitivo Salento I.G.T, Leone De Castris, Puglia 13/52
Pinot Nero (Pinot Noir), Lavis, Trentino: 13/52
Supertuscan, Campo Al Mare, Bolgheri Rosso, D.O.C.G.: 22/88

**Reserve Wine List Available Upon Request
\$60 Corckage Fee**

"AL FINE"

ESPRESSO
CAPPUCCINO
MACCHIATO
CAMOMILE TEA
DIGESTIVI
LIQUORE
SPUMANTE
GRAPPA



ANTIPASTI

FIORE DI LATTE ALLA CAPRESE 16

HOMEMADE MOZZARELLA SERVED WITH VINE RIPE TOMATOES, EXTRA VIRGIN OLIVE OIL & BASIL

POLPETTINE DI CARNE 14

HOMEMADE LITTLE BEEF, VEAL & PORK MEATBALLS, MARINA SAUCE

OLIVE MARINATE 12

ASSORTED ITALIAN OLIVES, FENNEL SEED, GARLIC, VIRGIN OIL

ARROSTITO DI PEPPERONI CON ACCIUGHE 24

HOUSE ROASTED PEPPERS SERVED WITH IMPORTED, MARINATED SICILIAN WHITE ANCHOVIES

RAVIOLINI DI FORMMAGGIO 16

HOMEMADE SMALL, FOUR CHEESE RAVIOLI, LIGHT TOMATO SAUCE

FRITTURO DI CALAMARI 20

FRIED CALAMARI, MARINARA & LEMON

CASINO DI OSTRICHE 18

BLUE POINT OYSTERS BAKES WITH HOUSE ROASTED PEPPERS, PANCETTA & SEASONED CRUMBS

MINISTRONE ALLA GENOVESE 14.25

TRADITIONAL, HEARTY VEGETABLE SOUP, CRUSTINO GARNISH

MOZZARELLA "CROCCANTE" 15.75

CRISPLY FRIED HOMEMADE MOZZARELLA, TOMATO PUREE

AFFETTATI DI SALUMI E FORMAGGI 24

OUR SELECTION OF ARTISANAL DRIED & CURED SALAMI & SOPPRESSATI, ACCOMPANIED BY ITALIAN CHEESES FOR TWO PERSONS

INSALATE

MISTA 15.25

MIXED GREENS, TOMATO, CUCUMBER, BELL PEPPERS, OLIVES, OLIVE OIL, RED WINE VINEGAR DRESSING

DI'ARANCE 15.75

SICILIAN STYLE ORANGE, FRESH FENNEL & OIL CURED OLIVE SALAD

RADICCHIO, ENDIVO E GRANOTURCO 16.75

IMPORTED TREVISO RADICCHIO, ENDIVE, FRESH CORN, LEMON GARLIC PECORINO ROMANO DRESSING

BARBABIETOLE, FAGIOLINI, E GORGONZOLA 17

FRESH ROASTED BEETS, BABY STRING BEANS, GORGONZOLA D.O.P

TUNA VENTRESCA E FAGIOLI 25.75

PRESERVED, RISERVA, ITALIAN TUNA BELLY & WHITE BEAN SALAD



PANINI

On Homemade Bread

POLLO ALLA PARMIGIANO 17.75

CHICKEN CUTLET, TOMATO SAUCE, HOMEMADE MOZZARELLA

FIORE DI LATTE E PEPPERONI 22

HOMEMADE MOZZARELLA, HOUSE ROASTED PEPPERS, ARUGULA, BALSAMIC BLAZE

CACCIATORE 26.75

FILET MIGNON ALLA PIZZIAOLA, SCAMORZA CHEESE (AGED MOZZARELLA)

We Prepared This For My Dad On His Hunting Trips

CHRIS'S MORTADELLA 23.50

IMPORTED MORTADELLA, PARMIGIANO REGGIANO, HOMEMADE PISTACHIO CREAM, BELGIUM ENDIVE CRACKED, HOMEMADE TARTALLI, ROASTED GARLIC OLIVE OIL DRESSING

LA PIADINA 19.75

A FLAT BREAD SPECIALTY IMPORTED FROM THE EMILIA ROMAGNA REGION, FILLED WITH GRILLED EGGPLANT, ZUCCHINI, ROMAINE & TOMATO, IMPORTED PROVOLONE, CAESAR DRESSING



SECONDI PIATTI

GAMBERI ALLA GRIGLIA 35.75

GRILLED SHRIMP SERVED WITH HOUSE ROASTED PEPPERS

LA PARMIGIANA 23.75

CHICKEN CUTLET BAKED WITH A LIGHT TOMATO SAUCE & HOMEMADE MOZZARELLA

SALSICCE E PEPPERONI 26

HOMEMADE SAUSAGE, ASSORTED PEPPERS, ONIONS

POLLO DELLA GIARDINO 27.75

CHICKEN MILANESE STYLE DRAPED WITH GARDEN GREENS, BALSAMIC DRESSING

MIALE CON PEPPERONI FRESCO 34

PORK LOIN SCALOPPINE SAUTEED WITH VERY SPICY PEPPERS & SPICY SOPPRESSATA

SCALOPPINE DI POLLO ALLA MARSALA 39.75

CHICKEN SUPREMES SAUTEED WITH SICILIAN MARSALA, MUSHROOMS, & A JULIENNE OF PROSCIUTTO

I DOLCE FATTI IN CASA

13

TORTA DI RICOTTA

ITALIAN CHEESECAKE SERVED WITH TWO HOMEMADE FRESH FRUIT SAUCES

CREMA "BRUCIATA"

CREME BRULEE

CANNOLI

MINI CANNOLI (3)

GELATI DEL GIORNO

HOMEMADE VANILLA BEAN

CAN BE SERVED "AFFOGATO" - 2.50
(DOUSED WITH HOT ESPRESSO)

PRIMI PIATTI

CAVATELLE CASALINGA 26

HOMEMADE LITTLE PLUG PASTA, TRADITIONAL BOLOGNESE SAUCE, FRESH RICOTTA GARNISH

PACCHERI CON LE POLPETTE 24

LARGE TUBULAR PASTA, SMALL MEAT BALLS, TRADITIONAL RAGU

GNOCCCHI AL GORGONZOLA 26

HOMEMADE POTATO DUMPLINGS, GORGONZOLA CREAM, PEAS & PROSCIUTTO

FARFALLE ALLA RUSSA 20

VODKA SAUCE, PINK TOMATO CREAM

TORTELLINI A' MATRICANA 32

HOMEMADE CHEESE TORTELLINI, SAUCE OF PROSCIUTTO, ONION & TOMATO

PENNE RIGATI ALLA CARBONARA 25

THE ROMAN CLASSIC, PANCETTA, EGG YOLK, PECORINO ROMANO

AL FORNO

FUSILLI GRATINATO 21

SHORT TWISTED PASTA, BAKED WITH FRESH RICOTTA, TOMATO & HOMEMADE MOZZARELLA

MELANZANE 25

EGGPLANT BAKED WITH TOMATO, ITALIAN FONTINA CHEESE & FRESH RICOTTA

