

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 Seed, Garlic, Virgin Oil

Arrostito Di Pepperoni Con Acciughe 22
House Roasted Peppers Served With Imported, Marinated Sicilian White Anchovies

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

Fritturo Di Calamari 19
Fried Calamari, Marinara & Lemon

Casino Di Ostriche 18
Blue Point Oysters Baked With House Roasted Peppers, Pancetta & Seasoned Crumbs

Minestrone Alla Genovese 13.75
Traditional, Hearty Vegetable Soup, Crustino Garnish

Mozzarella "Croccante" 15.75
Crispy Fried Homemade Mozzarella, Tomato Puree

Affettati Di Salumi E Formaggi 24
Our Selection of Artisanal Dried & Cured Salami & Soppresati, Accompanied by Italian Cheeses
For Two Persons



INSALATE

MISTA 13.75
MIXED GREENS, TOMATO, CUCUMBER, BELL PEPPERS, OLIVES, OLIVE OIL, RED WINE VINEGAR DRESSING

DI' ARANCE 14
SICILIAN STYLE ORANGE, FRESH FENNEL & OIL CURED OLIVE SALAD

RADICCHIO, ENDIVO E GRANOTURCO 16.75
IMPORTED TREVISO RADDICCHIO, ENDIVE, FRESH CORN, LEMON GARLIC PECORINO ROMANO DRESSING

BARBABIETOLE, FAGIOLINI E GORGONZOLA 16
FRESH ROASTED BEETS, BABY STRING BEANS, GORGONZOLA D.O.P

TUNA VENTRESCA E FAGIOLI 18.75
PRESERVED TUNA BELLY & WHITE BEAN SALAD



Primi Piatti

Cavatelle Casalinga 23
Homemade Little Plug Pasta, Traditional Bolognese Sauce, Fresh Ricotta Garnish

Penne Rigati, Aglio, Olio, Pepperoncini E Mollica 20
Spicy Sauce of Garlic, Olive Oil, Spicy Calabrian Chile & Seasoned Bread Crumbs
(Add Anchovies 5)

Paccheri Con Le Polpette 23
Large Tubular Pasta, Small Meat Balls, Traditional Ragu

Gnocchi Ai Gorgonzola 25
Homemade Potato Dumplings, Gorgonzola Cream, Peas & Prosciutto

Farfalle Alla Russa 20
Vodka Sauce, Pink Tomato Cream



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 25
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 Soppresata

Al Forno

Fusilli Gratinato 21
Short Twisted Pasta Baked with Fresh Ricotta, Tomato & Homemade Mozzarella

Melanzane 24
Eggplant Baked with Tomato, Italian Fontina Cheese & Fresh Ricotta

Pannini (On Homemade Bread)

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

Fiore Di Latte E Pepperoni 19.75
Homemade Mozzarella, House Roasted Peppers, Arugula, Balsamic Glaze

Cacciatore 26.75
Filet Mignon Alla Pizzaiola, Scamorza Cheese (Aged Mozzarella)
(We Prepared This For My Dad On His Hunting Trips)

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

I DOLCE FATTI IN CASA 12

TORTA DI RICOTTA
ITALIAN CHEESECAKE SERVED WITH TWO HOMEMADE FRESH FRUIT SAUCES

CREMA "BRUCIATA"
CRÉME BRÛLÉE

CANNOLI
MINI CANNOLI (3)

GELATI DEL GIORNO
* TORTONI * VANILLA BEAN *
VANILLA BEAN CAN BE SERVED "AFFOGATO" 2.50
(DOUSED WITH HOT ESPRESSO)





COCKTAILS

LEMONCELLO SPRITZ 17

CARAVELLA LEMONCELLO, LEMON JUICE, MIONETTO PROSECCO

SUMMER BREEZE 17

GREY GOOSE VODKA, CRANBERRY, GRAPEFRUIT,
FINISHED WITH SPARKLING WATER

ALMOST A MOJITO 17

KETTLE ONE CUCUMBER & MINT VODKA, SODA, LIME

TIPSY PALMER 17

GREAT JONES BOURBON, ICE TEA, LEMONADE

WHITE COSMO 17

KETEL ONE VODKA, CONTREAU, LIME JUICE,
WHITE CRANBERRY JUICE

MONKEY MAGIC 18

MONKEY 47 GIN, MUDDLED CUCUMBER & MINT, SHAKEN,
SERVED STRAIGHT UP

NEGRONI 17

BOTANIST GIN, CAMPARI, SWEET VERMOUTH

SPICY PALOMA 18

CASAMIGOS BLANCO, ITALIAN LONG HOT SYRUP, LEMON, LIME,
GRAPEFRUIT JUICE

MEZCAL MULE 18

CASAMIGOS MEZCAL, LIME JUICE, GINGER BEER

Ora Di Felicità

Happy Hour at Trattoria MV
Daily From 3:00 pm Until 6:00 pm

All Bottled Beer 4.50
All House Brand Cocktails 8

Wine

Pinot Grigio 8
Sauvignon Blanc 9
Chardonnay 10
Cabernet Sauvignon 9
Pinot Noir 9



"Al Fine"

Espresso
Cappuccino
Macchiato
Camomile
Tea
Digestivi
Liquore
Spumante
Grappa



Uini Della Casa

Sparkling

Prosecco, Mionetto, Veneto, 187 ml / 16 /
Prosecco, Zardetto, Veneto / 52

Rosato

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

Bianco

Pinot Grigio, Lageter, Trentino 14 / 56
Reisling, Mach, Trentino 12 / 48
Sauvignon Blanc, Louisa, Trentino 14 / 56
Sauvignon Blanc, Squealing Pig, Malborough 15 / 60
Chardonnay, Di Leonardo, Friuli (Unoaked) 13 / 52
Chardonnay, Chalk Hill, Sonoma 15 / 60

Rosso

Nero D'Avola, Cusumano, Sicily 13 / 52
Chianti D.O.C.G, Cecchi, Tuscany 14 / 56
Syrah, Pallavicini, Lazio 12 / 48
Cabernet Sauvignon, Oberon, Napa 17 / 68
Primitivo Salento I.G.T, Leone De Castris, Puglia 12 / 48
Pinot Nero (Pinot Noir), Lavis, Trentino 13 / 52

Reserve Wine List Available Upon Request
60 Corckage Fee