

COCKTAILS

Seasonal Spritz 17

Chambord, Lemon Juice, Mionetto Prosecco, Club Soda, Lemon Twist

Italian Sour 17

Amaretto, Citrus, Amareno Cherry

BAB'S White Cosmo 17

Kettle One, Cointreau, Lime Juice, White Cranberry, Straight Up

Spicy Paloma 18

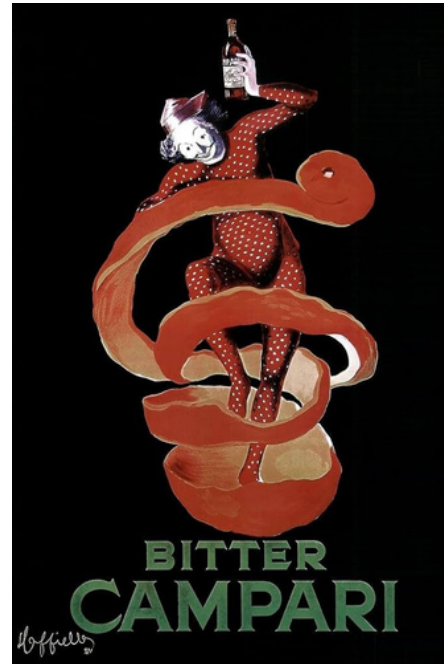
Casamigos Blanco, Italian Long Hot Syrup, Lemon, Lime, Grapefruit Juice

Laura Strikes Again 18

Don Julio Silver, Blood Orange Juice, Calabrian Chili Oil Floater, Straight Up

La Fragola 17

Botanist Gin, Strawberry Puree, Lemon Juice, Mionetto Prosecco Topper



ORA DI FELICITA

**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 9.75
Sauvignon Blanc 10.75
Chardonnay 10.75
Cabernet Sauvignon 14
Pinot Noir 9.75



Vini Della Casa

Sparkling

Prosecco, Mionetto, Veneta, 187 ml: 16/
Prosecco, Zardetto, Veneta: /52

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

Rosso

Nero D'Avola, Cusumano, Sicily: 13/52
Chianti D.O.C.G, Cecchi, Tuscany: 14/56
Syrah, Cortona, Il Castagna, Dionisio 16/64
Cabernet Sauvignon, Oberon, Napa: 18/72
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 Corkage Fee**

"AL FINE"

ESPRESSO
CAPPUCCINO
MACCHIATO
CAMOMILE TEA
DIGESTIVI
LIQUORE
SPUMANTE
GRAPPA



ANTIPASTI

FIORE DI LATTE CAPRESE 15

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

POLPETTINE DI CARNE 13

HOMEMADE LITTLE BEEF, VEAL & PORK MEATBALLS, MARINA SAUCE

OLIVE MARINATE 11

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 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

MINISTRONE ALLA GENOVESE 13.75

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 14.75

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

DI'ARANCE 14.75

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 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 19.75

HOMEMADE MOZZARELLA, HOUSE ROASTED PEPPERS, ARUGULA, BALSAMIC GLAZE

CACCIATORE 26.75

FILET MIGNON ALLA PIZZIAOLA, 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, 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 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 SOPPRESSATA

I DOLCE FATTI IN CASA

12

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 25

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

PENNE RIGATI, AGLIO, OLIO, PEPPERONCINI E MOLLIKA 20

SPICY SAUCE OF GARLIC, OLIVE OIL, SPICY CALABRIAN CHILE & SEASONED BREAD CRUMBS
(ADD ANCHOVIES - 5)

PACCHERI CON LE POLPETTE 24

LARGE TUBULAR PASTA, SMALL MEAT BALLS, TRADITIONAL RAGU

GNOCCHI 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

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

