

COCKTAILS

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

Fragolina di Bosco 18
Botanist Gin, Strawberry
Puree, Fresh Lemon
Juice, Topped Off With
Mionetto Prossecco

Seasonal Spritz 18
Chambord, Fresh Lemon
Juice, Mionetto
Prosecco, Club Soda

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

*Fly Me To The Moon 18
Michters Bourbon, Cynar,
Aperol, Fresh Lemon
Juice*



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 9

Wine
Pinot Grigio 11
Sauvignon Blanc 12
Chardonnay 12
Cabernet Sauvignon 16
Pinot Noir 11



Vini Della Casa

Sparkling
Prosecco, Mionetto, Veneto: 187ml 17/750ml 56
Moscato D’asti, Nivole, Michael Chiarlo: 375ml 40/750ml 79

Rosato
Purato I.G.T, Organic Grapes, Sicily: 12.75/81

Bianco
Pinot Grigio, Lageder, Trentino: 14.50/68
Reisling, Trentino, D.O.C. San Leonardo: 18.75/75
Sauvignon Blanc, Squealing Pig, Malborough: 15/50/62
Chardonnay, Di Leonardo, Fruili (Unoaked): 14.50/58
Chardonnay, Chalk Hill, Sonoma: 16.50/66
Gavi Di Gavi D.O.C., Broglia, Piemonte: 19.50/78
Sancerre A.S.C., Barton + Guestier, Loire, France: 23/92

Rosso
Nero D’Avola, Cusumano, Sicily: 13.75/55
Chianti D.O.C.G, Cecchi, Tuscany: 15.75/63
Syrah, Cortona, Il Castagna, Dionisio 19/76
Cabernet Sauvignon, Oberon, Napa: 19.75/79
Primitivo Salento I.G.T, Leone De Castris, Puglia 14.50/58
Pinot Nero (Pinot Noir), Lavis, Trentino: 13.75/55
Supertuscan, Campo Al Mare, Bolgheri Rosso, D.O.C.G.: 24/96

**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 16.75
HOMEMADE MOZZARELLA SERVED WITH VINE RIPE TOMATOES, EXTRA VIRGIN OLIVE OIL & BASIL

POLPETTINE DI CARNE 14.75
HOMEMADE LITTLE BEEF, VEAL & PORK MEATBALLS, MARINARA SAUCE

OLIVE MARINATE 14.75
ASSORTED ITALIAN OLIVES, FENNEL SEED, GARLIC, VIRGIN OIL

ARROSTITO DI PEPPERONI CON ACCIUGHE 26
HOUSE ROASTED PEPPERS SERVED WITH IMPORTED, MARINATED SICILIAN WHITE ANCHOVIES

RAVIOLINI DI FORMMAGGIO 18
HOMEMADE SMALL, FOUR CHEESE RAVIOLI, LIGHT TOMATO SAUCE

FRITTURO DI CALAMARI 21.75
FRIED CALAMARI, MARINARA & LEMON

CASINO DI OSTRICHE 18.50
BLUE POINT OYSTERS BAKED WITH HOUSE ROASTED PEPPERS, PANCETTA & SEASONED CRUMBS

MINISTRONE ALLA GENOVESE 14.75
TRADITIONAL, HEARTY VEGETABLE SOUP, CRUSTINO GARNISH

MOZZARELLA “CROCCANTE” 16.25
CRISPLY FRIED HOMEMADE MOZZARELLA, TOMATO PUREE

AFFETTATI DI SALUMI E FORMAGGI 24.75
OUR SELECTION OF ARTISANAL DRIED & CURED SALAMI & SOPPRESSATI, ACCOMPANIED BY ITALIAN CHEESES FOR TWO PERSONS

INSALATE

MISTA 16.25
MIXED GREENS, TOMATO, CUCUMBER, BELL PEPPERS, OLIVES, OLIVE OIL, RED WINE VINEGAR DRESSING

DI’ARANCE 16.75
SICILIAN STYLE ORANGE, FRESH FENNEL & OIL CURED OLIVE SALAD

RADICCHIO, ENDIVO E GRANOTURCO 19.75
IMPORTED TREVISO RADICCHIO, ENDIVE, FRESH CORN, LEMON GARLIC PECORINO ROMANO DRESSING

BARBABIETOLE, FAGIOLINI, E GORGONZOLA 19
FRESH ROASTED BEETS, BABY STRING BEANS, GORGONZOLA D.O.P

TUNA VENTRESCA E FAGIOLI 27.75
PRESERVED, RISERVA, ITALIAN TUNA BELLY & WHITE BEAN SALAD



PANINI
On Homemade Bread

POLLO ALLA PARMIGIANO 19.25
CHICKEN CUTLET, TOMATO SAUCE, HOMEMADE MOZZARELLA

FIORE DI LATTE E PEPPERONI 25
HOMEMADE MOZZARELLA, HOUSE ROASTED PEPPERS, ARUGULA, BALSAMIC BLAZE

CACCIATORE 55
FILET MIGNON ALLA PIZZIAOLA, SCAMORZA CHEESE (AGED MOZZARELLA)
We Prepared This For My Dad On His Hunting Trips

CHRIS’S MORTADELLA 24.25
IMPORTED MORTADELLA, PARMIGIANO REGGIANO, HOMEMADE PISTACHIO CREAM, BELGIUM ENDIVE CRACKED, HOMEMADE TARTALLI, ROASTED GARLIC OLIVE OIL DRESSING

LA PIADINA APERTO 23.50
OPEN FACED, FLATBREAD SPECIALTY, IMPORTED FROM THE EMILIA ROMAGNA REGION, DRAPED WITH IMPORTED PROVOLONE, A TOUCH OF TOMATO, FRIED EGGPLANT, IMPORTED SOPPRESSATA



SECONDI PIATTI

GAMBERI ALLA GRIGLIA 36.50
GRILLED SHRIMP SERVED WITH HOUSE ROASTED PEPPERS

LA PARMIGIANA 24.25
CHICKEN CUTLET BAKED WITH A LIGHT TOMATO SAUCE & HOMEMADE MOZZARELLA

SALSICCE E PEPPERONI 27.75
HOMEMADE SAUSAGE, ASSORTED PEPPERS, ONIONS

POLLO DELLA GIARDINO 29.50
CHICKEN MILANESE STYLE DRAPED WITH GARDEN GREENS, BALSAMIC DRESSING

MIALE CON PEPPERONI FRESCO 35
PORK LOIN SCALOPPINE SAUTEED WITH VERY SPICY PEPPERS & SPICY SOPPRESSATA

SCALOPPINE DI POLLO ALLA MARSALA 41.60
CHICKEN SUPREMES SAUTEED WITH SICILIAN MARSALA, MUSHROOMS, & A JULIENNE OF PROSCIUTTO

VITELLO ALLA BOLOGNESE 49.75
THE ORIGINAL RECIPE FROM THE CAPITAL OF EMILIA ROMAGNA. PAN FRIED VEAL CUTLETS, PROSCIUTTO DI PARMA, PARMIGIANO, TOUCH OF CREAM, VEAL GLAZE

I DOLCE FATTI IN CASA - 13.75

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” - 3.00
(DOUSED WITH HOT ESPRESSO)

PRIMI PIATTI

CAVATELLE CASALINGA 27.75
HOMEMADE LITTLE PLUG PASTA, TRADITIONAL BOLOGNESE SAUCE, FRESH RICOTTA GARNISH

PACCHERI CON LE POLPETTE 25.75
LARGE IMPORTED TUBULAR PASTA, SMALL MEAT BALLS, TRADITIONAL SAUCE

GNOCCHI AL GORGONZOLA 27.75
HOMEMADE POTATO DUMPLINGS, GORGONZOLA CREAM, PEAS & PROSCIUTTO

FARFALLE ALLA RUSSA 20.50
VODKA SAUCE, PINK TOMATO CREAM

TORTELLINI A’ MATRICANA 33.50
HOMEMADE CHEESE TORTELLINI, SAUCE OF PROSCIUTTO, ONION & TOMATO

PENNE RIGATI ALLA CARBONARA 30
THE ROMAN CLASSIC, PANCETTA, EGG YOLK, PECORINO ROMANO

AL FORNO

FUSILLI GRATINATO 22.75
SHORT TWISTED PASTA, BAKED WITH FRESH RICOTTA, TOMATO & HOMEMADE MOZZARELLA

MELANZANE 26.75
EGGPLANT BAKED WITH TOMATO, ITALIAN FONTINA CHEESE & FRESH RICOTTA

