

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

Arrostito Di Pepperoni Con Acciughe 21

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 18

Fried Calamari, Marinara & Lemon

Casino Di Ostriche 18

Blue Point Oysters Baked With Roasted Peppers, Pancetta & Seasoned Crumbs

Minestrone Alla Genovese 13.75

Traditional, Hearty Vegetable & Bean Soup With Pesto Garnish

Affettati Di Salumi E Formaggi 24

Our Selection Of Artisanal Dried & Cured Salumi & Soppresatti, Accompanied By Italian Cheeses For Two Persons

INSALATE

MISTA 13.50

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, ENDIVIO E GRANOTURCO 14.75

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

BARBABIETOLE, FAGIOLINI E GORGONZOLA 15.00

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

TUNA E FAGIOLI 14.75

PRESERVED ITALIAN TUNA & WHITE BEAN SALAD

Primi Piatti

Cavatelle Casalinga - 23.00

Homemade Little Plug Pasta, Traditional Bolognese Sauce, Fresh Ricotta Garnish

Penne Rigati, Aglio, Olio, Pepperoncini E Mollica - 20.00

Spicy Sauce Of Garlic, Olive Oil, Spicy Calabrian Chile & Seasoned Bread Crumbs (Add Anchovies, 5.00 Supplementary)

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

Farfalle Alla Russa - 20.00

Vodka Sauce, Pink Tomato Cream

Al Forno

Fusilli Gratinato - 21.00

Short Twisted Pasta Baked With Fresh Ricotta, Tomato & Homemade Mozzarella

Melanzane - 23.00

Eggplant Baked With Tomato, Italian Fontina Cheese & Fresh Ricotta

Secondi Piatti

Gamberi Alla Griglia 35.75

Grilled Shrimp Served w/ House Roasted Peppers

La Parmigiana 23.75

Chicken Cutlet Baked With A Light Tomato Sauce & Homemade Mozzarella

Salsicce E Pepperoni 25.00

Homemade Sausage, Assorted Peppers, Onions

Pollo Della Giardino 27.75

Chicken Milanese Style Draped With Garden Greens, Balsamic Dressing

Miale Con Pepperoni Fresco 34.00

Pork Loin Scaloppine Sautéed With Very Spicy Peppers & Spicy Soppresata

I DOLCE FATTI IN CASA

12.00

TORTE DI RICOTTA

ITALIAN CHEESECAKE SERVED WITH 2 HOMEMADE FRESH FRUIT SAUCES

CREMA "BRUCIATA"

CRÈME BRÛLÉE

CANNOLI

MINI CANNOLI (3)

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

COCKTAILS

15

GREAT JONES SOUR

GREAT JONES BOURBON, LEMON JUICE,
AMARETTO, SIMPLE SYRUP

JALAPEÑO MARGARITA

YAVE JALAPEÑO TEQUILA, LIME JUICE,
PINEAPPLE JUICE, AGAVE NECTAR

PASSION OF JALISCO

DON JULIO BLANCO, PASSION FRUIT
PUREE, LIME JUICE, APEROL

WHITE COSMO

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

SAVAGE APPLE

SAILOR JERRY APPLE RUM, LIME JUICE,
SIMPLE SYRUP

NEGRONI

BOTANIST GIN, CAMPARI, SWEET
VERMOUTH

MANHATTAN

GREAT JONES BOURBON, SWEET
VERMOUTH, ANGOSTURA

MOSCOW MULE

KETEL ONE VODKA, LIME GUICE, GINGER
BEER

ESPRESSO MARTINI

KETEL ONE VODKA, BAILEYS, FRANGELICO,
KALHUA, ESPRESSO

Ora Di Felicità

Happy Hour At Trattoria MV

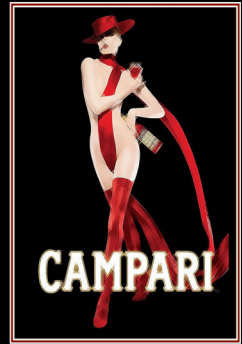
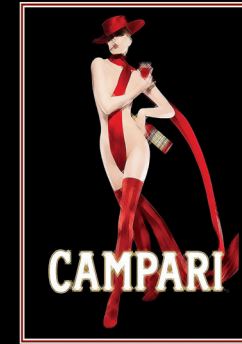
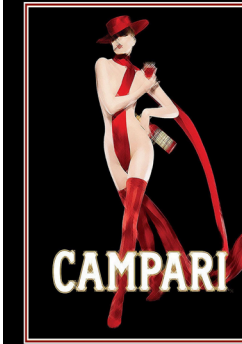
Daily From 3:00 PM Until 6:00 PM

**All Bottled Beer 4.50*

**All House Brand Cocktails 8.00*

Wine

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



Vini Della Casa

Sparkling

Glass / Bottle

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

13

52

Reisling, Lechtenthaler, Trentino

12

48

Sauvignon Blanc, Louisa, Trentino

13

52

Sauvignon Blanc, Squealing Pig, Marlborough

13

52

Chardonnay, Di Leonardo, Friuli (Unoaked)

13

52

Chardonnay, Chalk Hill, Sonoma

14

56

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

15

60

Primitivo Salento I.G.T., Leone De Castris, Puglia

12

48

Pinot Nero (Pinot Noir), Lavis, Trentino

13

52

Reserve List Available Upon Request / \$60 Corckage Fee

