

# RISTORANTE MV

*Est. Brooklyn NY 1958*

## *Antipasti*

### **Caprese di Mozzarella Casalinga**

House Crafted Cow's Milk Cheese, Made Daily,  
Vine Ripe Tomatoes, Basil, Extra Virgin Oil

### **Vongole Oreganata**

Little Neck Clams Baked with Seasoned Crumbs

### **Insalate Mista**

Tossed Salad Of Seasonal Mixed Greens, Tomato,  
Peppers & Cucumbers, Olive Oil & Red Wine Vinegar  
Dressing

### **Fritto di Zucchini**

Julianne Of Zucchini, Flowered & Lightly Fried

### **Affettati di Salumi**

Our Selection Of Artisanal Dried & Cured  
Meats, Appropriate Garnish

## *Zuppe*

### **Minestrone**

Traditional Fresh Vegetable & Bean Soup

### **Pasta e Fagioli**

Cannellini Bean & Capellini Soup, Virgin Oil

### **Del Giorno**

Please Ask Your Server for Today's Preparation

## *Primi Piatti*

### **A'Matriciana**

Prosciutto, Onion, Tomato

### **Alle Vongole**

Clam Sauce, Shelled Little Neck Clams, White,  
Red Or Marechiaro

### **Alla Norma**

Baby Eggplant, Tomato, Ricotta Salata

### **Alla Carbonara**

Bacon, Onion, Egg Yolk

### **Alle Gamberi**

Shrimp Sauce, Chopped Shrimp, Garlic,  
Tomato

### **Alla Marinara**

Garlic, Tomato, Basil

### **Alla Bolognese**

Traditional Veal, Beef & Pork Meat Sauce

*Above Pasta Choices: Spaghettini, Linguine di Passero,  
Penne Rigati, Capellini Or Rigatoni*

## *Al Forno*

### **Ravioli Casalinga**

Homemade Four Cheese Ravioli Baked with a Tomato Ragù

### **Fusilli Gratinato**

Short Braided Pasta Baked with Fresh Ricotta, Mozzarella,  
Light Tomato Sauce

### **Parmigiana di Melanzane**

Eggplant, Egg Battered, Lightly Fried, Baked In A Light Tomato  
Sauce & Homemade Mozzarella

## *Secondi Piatti*

### *Pollo*

### **La Francese**

Tender Chicken Supremes Encased in an Egg Batter,  
Sautéed with Butter & Lemon

### **La Milanese**

Chicken Breast Breaded & Pan Fried, Draped with Insalate  
Tri-Colore

### **La Parmigiana**

Chicken Cutlet Baked with a Light Tomato Sauce &  
Homemade Mozzarella

### **La Scarpariello con Salsicce Casalinga**

Chicken Breast Sautéed with Garlic, Vinegar, Balsamic  
Vinegar, Lemon & Our Homemade Pork Sausage

### **Con Rosmarino**

Tender Chicken Supremes Sautéed with Fresh Rosemary,  
Garlic & Lemon

### *Vitello*

### **La Marsala**

Scaloppine of Veal, Sauce of Sicilian Marsala,  
Mushrooms & Prosciutto

### **La Pizzaiola**

Thinly Sliced Scaloppine Of Veal Sautéed with  
Garlic, Light Tomato Sauce

### **La Parmigiana**

Veal Cutlet Baked with a Light Tomato Sauce &  
Homemade Mozzarella

### **La Piccata**

Scaloppine of Veal Sautéed with Lemon, Butter & Capers

### **Costoletta "Alla Brace"**

Marinated, Grilled Veal Chop From the Rack

## *Frutti di Mare*

### *I Gamberi*

### **La Fra Diavolo**

Shrimp Sautéed with Garlic, Tomato & Crushed Red  
Pepper, Served with Linguine (Spicy)

### **La Oreganata**

Shrimp Sautéed with Lemon, Garlic & Seasoned Crumbs

### **La Francese**

Shrimp Encased In An Egg Batter, Sautéed with Butter &  
Lemon

### *I Pesci*

### **Sogliola Alla Oreganata**

Fresh Filet of Sole, Oil, Lemon, Garlic & Herbs, Lightly  
Crusted & Grilled

### **Salmone "A Piacere"**

Fresh Scottish Salmon Filet Prepared To Your Pleasure

*All Secondi Piatti Above Are Served With A Fresh  
Vegetable Medley Unless Otherwise Specified*

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## *I Dolce Fatti In Casa*

### **Raviolini Di Cioccolata**

Warm, Chocolate Pasta Filled with Sweetened Ricotta,  
Served with Sauce Anglaise

### **"Panna Cotta"**

Eggless, Cooked Cream Custard,  
Served with Amareno Cherries

### **Semifreddo Di Amaretto**

Semi Frozen Custard Of White Chocolate,  
Almond Flavor (Amaretto ) & Mascarpone, Served with  
Fresh Raspberry Sauce & White Chocolate Shavings

### **Cannolo Siciliano**

Vanilla Cream, Chocolate Chips, Candied  
Orange Peel, Chopped Pistachio

### **Bisque Tortoni**

The Classic You Won't Find Anywhere Else, Rum  
Flavored Gelato, Crushed Amaretti

### **Datteri Al Vino**

Fresh Majool Dates Filled with An Almond, Cooked In Spiced  
Chianti & Port, Served Warm with Mascarpone Cheese

### **Torta Di Ricotta**

Italian Cheesecake Served With Two Fresh Fruit Sauces

### **Crema "Bruciata"**

(Crème Brule')

### **Tiramisu**

The Famous Roman "Pick Me Up" Mascarpone,  
Savoiardi, Chocolate & Espresso

### **Gelati Del Giorno**

Vanilla Bean  
Nutella (Chocolate Hazelnut)  
Torrone (Almond Nougat)

*Vanilla Bean Gelato Can Be Served "Affogato"*  
*("Choked" With Hot Espresso)*

### **Sorbetto Del Giorno**

Quattro Agrumi ( 4 Citrus Fruits )

### **Zabaglione**

Chilled Marsala & Egg Custard Served with Assorted Berries

### **Coppa Antica**

Homemade Vanilla Bean Gelato, Pecan Nougat, Amareno  
Cherries, Doused with Hot Espresso

### **Biscotti Con Vinsanto**

A Selection Of Homemade Biscotti & Pasticcini Accompanied  
By Vinsanto ( \$6.00 Supplementary )

### **Frutta Fresca**

A Selection Of Fresh Fruit Of The Day Including  
Pineapple, Orange & Berries

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish or  
eggs may increase your risk of foodborne illness.*

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## *Per La Fine*

**Espresso**

**Decaffeinated Espresso**

**Cappuccino**

**Decaffeinated Cappuccino**

**Coffee**

**Tea**

**Camomila**

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## *Specials*

### *Stay Tuned...*

Our daily specials will be changing throughout the seasons, keeping up with harvests from local markets, along with the beauty of the Italian peninsula.