

SPRING

MEATS & CHEESES

We offer imported and domestic salumis and cheeses.

They are changed frequently, please ask your server for details.

MEAT & CHEESE PLATE MKT

Chefs selection of three salumis and three fine cheeses

CHEESE PLATE v

Served with seasonal accompaniments & toasted baguette bread

Three cheese selection 14

Five cheese selection 19

ANTIPASTI

TOMATO BRUSCHETTA 9 v

Fresh & Marinated Tomatoes, Balsamic Reduction, Shaved Parmesan Reggiano, Fresh Basil, Basil Oil

SHRIMP ARANCINIS* 12

Risotto Balls filled with Shrimp, Asparagus, Ricotta, Mascarpone, Parmesan, Light Panko Breading, Served with Lemon Aioli, Topped with Grana Padano Cheese

MEATBALLS AL FORNO 10

Pomodoro, Grilled Ciabatta Bread

STEAMED PEI MUSSELS* 12

Spicy Tomato Broth, Garlic Crostini

SHRIMP APPETIZER* 14 gf

Jumbo Shrimp wrapped in Prosciutto, Braised Artichoke Hearts, Cherry Tomatoes, Garlic, White Wine Lemon Butter Sauce

FRIED CALAMARI 14

Anchovy-Spicy Pomodoro, Grilled Lemon

SOUP & SALAD

SPRING PEA & ASPARAGUS SOUP 10 v

Fresh Spring Peas, Asparagus, Cream, Garlic, served with Parmesan Focaccia Croutons, Goat Cheese Cream, Infused Basil Oil

PROSCIUTTO MELONE SALAD* 12 gf

Tuscan Melon wrapped in San Daniele Prosciutto, Arugula & Fennel Salad, Orange Segments, Golden Balsamic, finished with Balsamic Glaze

MOZZARELLA CAPRESE SALAD 10 v gf

Vine Ripened Tomatoes, Fresh Mozzarella, Fresh Basil Leaves, Balsamic Reduction, Basil Oil

d.VINO SALAD 10 v gf

Field Greens, Tomato, Cucumber, Pepperoncinis, Mozzarella, Balsamic Vinaigrette

PROSCIUTTO & BURRATA SALAD 12 gf

White Peach, Heirloom Tomatoes, Crispy Prosciutto di Parma, Fresh Burrata Cheese, Baby Mix Greens, Balsamic, Orange-Fennel Vinaigrette

SPINACH SALAD 12

Baby Spinach, Tomatoes, Mushrooms, Onions, Apple Wood Smoked Bacon, Toasted Walnuts, Shaved Pecorino Romano, Red Wine Vinaigrette

CAESAR* 12

Roasted Garlic Dressing, Butter-Toasted Croutons

CHOPPED "ANTIPASTO" SALAD 14 gf

Iceberg, Genoa Salami, Soppresata, Bresola, Olives, Roasted Peppers, Fresh Mozzarella, Red Wine Vinaigrette

SIDES

SAUTÉED SPINACH 7 v gf

PARMESAN CRISPY POTATOES 7

MARINATED OLIVES 7 v gf

GRILLED ASPARAGUS 8 v gf

WOOD-FIRED PIZZA

MARGHERITA 14 v

Tomato Sauce, Fresh Mozzarella

PRIMAVERA 14 v

Artichoke Sauce, Mozzarella Cheese, Heirloom Tomatoes, Asparagus, Olives, Roasted Bell Peppers, Arugula, Balsamic Glaze

CRISPY PEPPERONI 16

Crushed Tomatoes, Mozzarella, Pepperoni

CHICKEN & PESTO 17

Grilled Chicken, Basil Pesto Sauce, Mozzarella, Fresh Tomatoes, Caramelized Onions

PROSCIUTTO & WHITE TRUFFLE* 17

Mozzarella Cheese, Wild Mushrooms, San Danielle Prosciutto, Arugula, Shaved Grana Padano Cheese, White Truffle Oil

ITALIAN HOT SAUSAGE* 17

Spicy Italian Sausage, Roasted Bell Peppers, Red Onions, Wild Mushrooms, Calabria Red Peppers, Spicy Oil

CALZONE 17

Smoked Mozzarella, Pepperoni, Mushrooms, Tomato Sauce, Ricotta

PASTA & RISOTTO

RISOTTO DEL GIORNO MP

Chef Daily Risotto

CAPELLINI AL SUGO DI POMODORO FRESCO 17 v

Angel Hair Pasta, Fresh Roma Tomato, Garlic, Fresh Basil, Chili Flake, Extra Virgin Olive Oil

PENNE ALA VODKA 19

Penne Pasta, Applewood Smoked Bacon, Vodka Cream Sauce, Spinach

SPAGHETTI WITH MEATBALLS 19

Veal & Sausage Meatballs, Pomodoro Sauce

FOUR CHEESE RAVIOLI 20 v

Blend of Italian Cheeses, Spinach Pasta, Trebbiano Wine, Heirloom Baby Tomato, Fresh Basil, Oregano

RIGATONI 20

Italian Spicy Sausage, Fresh Bell Peppers, Tomato Sauce, Melted Mozzarella Cheese

ARTICHOKE PAPERDELLE PASTA 21 v

Fresh Egg Ribbon Pasta, Braised Artichoke Hearts, Asparagus, Baby Tomatoes, Pea Purée, Roasted Garlic Butter-Trebbiano Wine Sauce

VEAL RAVIOLI 21

Wild Mushrooms, Marsala Cream Sauce, Balsamic Glaze Shallots

SPAGHETTI CARBONARA* 21

Crispy Bacon, Caramelized Onion, Peas, Egg-Parmesan Cream Sauce, Parsley

LASAGNA 22

Veal & Pork Meat Ragout, Ricotta, Mozzarella, Pomodoro, Parmesan, Basil

LINGUINE WITH CLAMS* 22

Manilla Clams, Zucchini, Cherry Tomatoes, Toasted Garlic, White Wine, Chili Peppers

PAPERDELLE ALA BOLOGNESE 22

Fresh Egg Ribbon Pasta, Veal And Pork Meat Sauce, Tomato, Cream, Wild Mushrooms, Oregano, Basil

CHICKEN FETTUCCINE ALFREDO 23

Fresh Egg Pasta, Parmesan Cream Sauce, Chicken Breast, Sun Dried Tomatoes, Broccoli

CHICKEN SALTIMBOCCA CANNELLONI* 23

Pasta Tubes filled with Roasted Chicken, Spinach, Ricotta, Sage-White Wine Jus, Smoked Mozzarella, Sliced San Daniele Prosciutto

LINGUINI & SHRIMP SCAMPI* 23

White Jumbo Shrimp, Capers, Oregano, Parsley, White Wine Lemon Butter Sauce

LOBSTER & SHRIMP RAVIOLI 25

Maine Lobster & Shrimp, Ricotta & Grana Padano Cheese Filling, Cognac Lobster Cream Sauce, Chives

GNOCCHI ARAGOSTA 26

Fresh Italian Potato Dumplings, Roasted Garlic, Lobster Meat, Asparagus, Caramelized Onions, Peas, Crema Di'aragosta

SPAGHETTI & PENNE & GLUTEN FREE PASTA AVAILABLE, ADD \$5

MAIN COURSES

EGGPLANT PARMIGIANA 19 v

Panko Breaded, Fresh Mozzarella, San Marzano Tomato Sauce, Penne Pesto Cream, Fresh Basil

CHICKEN PICCATA 19

Chicken Scaloppini, Spaghetti Garlic, Olive Oil, Artichokes Lemon Butter, Caper Sauce

ROASTED OCTOPUS 22 gf

Potatoes, Olives, Cherry Tomatoes, Celery Slivers, Salsa Verde

CHICKEN PARMESAN 22

Panko Breaded, Spaghetti Pomodoro, Basil

ROASTED CHICKEN MARSALA 24

Oven Roasted Half Chicken, Sautéed Red Chard, Potatoes, Wild Mushrooms, Marsala Cream Sauce

SALMON* 26 gf

Parmesan Crusted Wild Sockeye Salmon, Red Chard, Broccoli, Artichokes, White Wine Lemon Butter Sauce

STRIPED BASS* 26

Crispy Skin Bass, Tomato, Olives, Anchovies, Capers, White Wine, Chili Flakes, Fresh Oregano, Served with Crispy Potatoes, Sautéed Spinach

PORK CHOP* 28 gf

12 oz Grilled Pork Chop, Sautéed Chard, Grilled Asparagus, Borolo Sauce, Apricot-Basil Marmalade

SHORT RIB 28 gf

Slow Braised Boneless Beef Short Rib in Italian Red Wine & Vegetables, Asparagus & Saffron Risotto

LAMB SIRLOIN* 29

Grilled, Marinated with Dijon Mustard & Balsamic, Crispy Gnocchi, Garlic, White Wine, Butter, Parmesan Cheese, Italian Herbs Sauce

RIBEYE* 34

Grilled 12 oz Steak, Zucchini, Asparagus, Potatoes, Red Wine Reduction

NEW YORK STEAK* 35

Salt & Pepper Crusted Grilled Strip Steak, Asparagus, Parmesan Crispy Potatoes, White Truffle Cheese Butter

Proprietors & Winemakers Sal Casola Jr & Chipper Pastron
Executive Chef Martin Garcia

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*Consuming raw or undercooked meats, shellfish, or eggs may increase the risk of food born illness. 3/28/17

v = vegetarian
gf = gluten free