

EST 2016

Monserate Vineyards & Winery

Authentic Italian Cuisine

Antipasto

Chef's Seasonal Charcuterie Board

Cured Meats - Imported Cheese - Grapes

Spinach Artichoke Dip (v)

Grilled Bread - Peppers

Truffle fries (v)

White Truffle - Garlic - Parmesan

Fried Calamari

Spiced Marinara - Lemon

Bruschetta (vg)

Heirloom Tomato - Aged Balsamic

Pizza

Diavola

Spicy Salami - Calabrian Chili Peppers

Margherita (v)

Fresh Basil - Pomodoro - Mozzarella

La Bianca

Gorgonzola Cheese - Arugula - Honey

Prosciutto

Goat Cheese - Pomodoro - Arugula

Chicken Pesto

Grilled Chicken - Cherry Tomato - Pesto

Short Rib

Demi Glace - Herbed Ricotta - Arugula

Truffled Mushroom Pizza (v)

Mushroom Fricasse - Truffle Mushroom Sauce

Italian Sausage

Scallions - Olives - Mozzarella

Salads

Caprese (v, gf)

Heirloom Tomato - Mozzarella - Basil - Olive

Caesar

Crouton - Romaine - Aged Parmesan

Goat Cheese and Beet (v, gf)

Mixed Green - Goat Cheese - Beet

Crisp Pear Salad (vg)

Candied Walnut - Pomegranate Seed

Wedge Salad

Blue Cheese - Bacon - Cherry Tomato

Add-ons:

Salmon Filet

Chicken Breast

Shrimp

Dessert

Cannoli's

Drinks

Soft Drinks

Water

Sparkling Water

Craft Beer Selection

Food may contain nuts or other food allergens. Substitutions may occur due to supply changes. For parties over 6, a gratuity of 18% will be added. Split charge of \$4 upon request of shared items.

V- Vegetarian, VG- Vegan, GF- Gluten Free