

Monserate Winery

Starters

Chef's Seasonal Charcuterie Board

An eloquently plated selection of imported cheeses, Italian cured meats, grapes, candied nuts and fruit preserves

Spinach Artichoke dip (v)

Traditional spinach & artichoke dip topped with parmesan cheese and served with fresh baked bread

Burrata (v)

Creamy Italian burrata cheese, caramelized garlic confit, concentrated cherry tomatoes, fresh grilled sourdough, balsamic drizzle

Truffle Fries (v)

Truffle garlic parmesan fries with fresh herbs and white truffle oil

Calamari

Fried calamari with lemon and spicy marinara sauce

Bruschetta (vg)

House made focaccia toast, heirloom cherry tomatoes, fresh basil chiffonade, aged balsamic drizzle

Polpette with Pomodoro Sauce

Jumbo house made meatballs, grilled sourdough bread

Salads

Caprese (v, gf)

Heirloom tomato, mozzarella, fresh basil, olives, aged balsamic

Caesar (v)

Crisp hearts of romaine tossed in a house made Caesar dressing, topped with croutons & parmesan cheese

Goat Cheese and Beet (v, gf)

Mixed green, goat cheese, figs, beet, lemon herb dressing

Crisp Pear Salad (vg, gf)

Crisp pear slices with pomegranate seeds, and candied walnuts, tossed in a champagne vinaigrette

Wedge Salad (gf)

Crisp iceberg lettuce, creamy blue cheese dressing, bacon, concentrated cherry tomatoes

Salmon Salad

Pan seared wild caught Salmon, mixed greens, cucumbers, heirloom cherry tomatoes, avocado, ginger sesame dressing, wonton strips

Add-ons:

Salmon Filet

Chicken Breast

Shrimp

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Pizza

Diavola

Tomato sauce, mozzarella, spicy salami, Calabrian chili peppers

Margherita (v)

Tomato sauce and mozzarella cheese garnished with fresh basil & extra virgin olive oil

La Bianca (v)

Mozzarella, parmesan and gorgonzola cheese, topped with arugula & a touch of honey

Prosciutto

San Marzano tomato sauce, freshly sliced prosciutto, goat cheese crumble, arugula, aged balsamic

Chicken Pesto

Grilled chicken breast, pesto sauce and mozzarella cheese topped with olive oil & cherry tomatoes

Short Rib

Pompeii braised beef short rib, rich rosemary demi-glace sauce, silky ricotta cheese, arugula

Food may contain nuts or other food allergens. Substitutions may occur due to supply changes. Please notify staff in advance of any food allergies or restrictions, even if allergen is not present in item ordered.

Truffled Mushroom (v)

Mushroom fricasse of porcini and cremini mushrooms, fresh minced garlic, caramelized onion, truffle parmesan bianca white sauce, white truffle oil

Italian Sausage

Spicy Italian sausage, tomato sauce, fontina cheese, olives & scallions

Pasta

Ricotta Gnocchi (v)

Ricotta gnocchi, parmesan espuma, pomodoro sauce & basil ribbons

Marry Me Pasta

Rigatoni pasta, Italian sausage, sundried tomato, garlic, creamy pomodoro sauce & fresh basil

Cacio e Pepe (v)

Bucatini pasta, creamy parmesan and garlic sauce, and fresh cracked black pepper

Bucatini and Meatballs

Jumbo house made meatballs and pomodoro sauce

Gluten Free Pasta Available

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

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Entrees

Wild Caught Salmon (gf)

Concentrated tomato, roasted artichoke hearts & parsnip puree

Braised Short Rib (gf)

Creamy truffled parmesan polenta, slow braised short rib, estate red wine reduction sauce & arugula

Scallop Risotto (gf)

Jumbo seared scallop, Saffron Risotto, seared fennel & fronds

Angus Beef Burger

Brioche bun, certified angus ground beef patty, candied bacon jam, aged white cheddar, garlic aioli served with french fries

Grilled Chicken Pesto Sandwich

Fresh mozzarella, sun dried tomato, pesto sauce, on ciabatta bread served with fries

Coffee/Tea

Espresso
Americano
Hot Tea

Water

Aqua Panna
Sparkling Pellegrino

Desserts

Caramel Budino (v, gf)

Silky smooth caramel Italian custard, vanilla whipped cream & espresso crumble

Cannoli's (v)

Two cannoli's made to order, filled with sweet ricotta and chocolate chips & topped with fresh strawberries

Tiramisu (v)

Traditional Italian tiramisu made with marscarpone cheese and lady fingers soaked in espresso with a touch of liquor. Lightly dusted with cocoa powder

Soft Drinks

Coca Cola
Diet Coke
Sprite
Coke Zero
Dr. Pepper
Orange Fanta
Iced Tea

Beer

Dolomiti Pils Blonde
Dolomiti Rossa DbI Malt