

Monserate Winery

Starters

House Focaccia - 11 (v)

Served with Cold Pressed Olive Oil

Monserate Charcuterie Board - 35

Our carefully selected collection of Italian cured meats, cheeses, grape clusters, candied nuts, granny smith apples, and fig mostarda. Served with our house-made Focaccia

Burrata - 18 (v)

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

Truffle Fries - 12 (v)

Truffle garlic parmesan fries with fresh herbs and white truffle oil

Calamari - 19

Fried calamari with lemon and spicy marinara sauce

Bruschetta - 18 (vg)

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

Polpette with Pomodoro Sauce - 19

Jumbo house made meatballs with grilled sourdough bread

Salads

Caprese - 18 (v, gf)

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

Caesar - 14 (v)

Crisp romaine, tossed in a creamy Caesar dressing and topped with croutons & shaved parmesan cheese

Goat Cheese and Beet - 17 (v, gf)

Mixed greens, goat cheese, figs, beets, lemon poppy dressing

Crisp Pear Salad - 18 (vg, gf)

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

Wedge Salad - 19 (gf)

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

Chopped Italian Salad - 21 (gf)

Chopped iceberg lettuce, pickled red onion, salami, artichokes, and pepperoncini, tossed in an herbed Italian vinaigrette

Add-ons:

Salmon Filet -12

Chicken Breast - 9

Shrimp - 7

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Pizza

Diavola- 19

Tomato sauce, mozzarella, spicy salami, Calabrian chili peppers, chilled honey drizzle

Margherita- 18 (v)

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

La Bianca - 21 (v)

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

Prosciutto - 22

Italian pasta sauce, thin sliced prosciutto, goat cheese, arugula, and aged balsamic drizzle

Chicken Pesto - 21

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

Pizza con Patate - 19

Yukon gold potatoes, bacon, fresh rosemary, fresh mozzarella, & parmesan cream sauce

Truffled Mushroom - 23 (v)

Mushroom fricassee, minced garlic, caramelized onion, truffled mushroom cream sauce, and white truffle oil

Italian Sausage- 21

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

Pasta

Monserate Lasagna - 26

Layers of bolognese and four cheese béchamel, served over pomodoro sauce

Marry Me Pasta - 28

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

Cacio e Pepe - 25 (v)

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

Bucatini and Jumbo Meatball - 26

Bucatini pasta tossed in pomodoro with a Jumbo meatball, topped with parmesan and basil

Fettuccini Bolognese - 28

House fettuccini served with a rich meat sauce and topped with shaved parmesan and basil

Shrimp Scampi with Angel Hair- 26

Thin Angel hair pasta tossed in a spiced garlic-wine butter sauce with seared shrimp and parsley

Gluten Free Pasta Available

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.

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Sandwiches

Eggplant Parm Sandwich - 21

Breaded eggplant with melted mozzarella and pomodoro sauce on a ciabatta roll, served with crisp fries

Italiano Sandwich - 24

Capicola, soprasetta salami, and calabrese salame, arugula, concentrated roma tomato, kalamata olive tapenade on house foccacia bread, served with crisp fries

Angus Beef Burger - 24

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

Grilled Chicken Pesto Sandwich - 22

Ciabatta bread, fresh mozzarella, concentrated roma tomato, pesto aioli, served with crisp fries

Substitute fries for a side Caesar Salad or Goat Cheese and Beet Salad \$4

Water - 7

Aqua Panna
Sparkling Pellegrino

Beer - 9

Dolomiti Pils Blonde
Dolomiti Rossa Dbl Malt

*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*

Desserts

Oreo Cheesecake - 12

Decadent oreo infused cheesecake topped with salted caramel sauce and macerated berries

Cannoli's - 9 (v)

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

Tiramisu - 11 (v)

Traditional Italian tiramisu made with mascarpone cheese and lady fingers soaked in espresso with a touch of liqueur. Lightly dusted with cocoa powder and powdered sugar

Coffee/Tea - 6

Espresso
Americano
Hot Tea

Soft Drinks - 3

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