



EST 2016

Monserate Vineyards & Winery

Authentic Italian Cuisine

Antipasto

House Focaccia - 11 (vg)

Served with cold-pressed olive oil

Monserate Charcuterie Board - 35 *

Cured Meats - Imported Cheeses - Grapes

Extra Bread - 5

Crispy Brussels Sprouts - 18

Pork Belly - Honey Balsamic - Pickled Onions

Truffle Fries - 12 (v)

White Truffle - Garlic - Parmesan

Calamari - 19

Spiced Marinara - Lemon

Bruschetta - 18 (vg)

Heirloom Tomatoes - Aged Balsamic

Pan-Fried Greens - 13 (vg)(gf) *

Broccolini - Garlic - Pine Nuts

Pizza

Diavola - 19

Spicy Salami - Calabrian Chili Peppers

Margherita- 18 (v)

Fresh Basil - Pomodoro - Mozzarella

The De Marinis - 21(v)

Gorgonzola Cheese - Arugula - Honey

Prosciutto - 23

Goat Cheese - Fig Jam - Arugula - Onion

Chicken Pesto - 21 *

Grilled Chicken - Cherry Tomatoes - Pesto

The Pagano - 23 *

Pistachio Cream - Mortadella - Mushroom

Truffled Mushroom - 23(v)

Mushroom Fricassee - Truffle Mushroom Cream

Italian Sausage - 21

Scallions - Olives - Fontina

Salads

Grilled Melon and Burrata - 19 (v)(gf)

Crispy Prosciutto - Cracked Black Pepper - Basil

Caesar - 14 (v)

Croutons - Romaine - Shaved Parmesan

Goat Cheese and Beet - 17 (v)(gf)

Mixed Greens - Goat Cheese - Beet - Fig

Crisp Pear - 18 (vg)(gf) *

Candied Walnuts - Pomegranate Seeds

Grilled Asparagus - 21 (v)(gf) *

Basil - Strawberry Feta - Cherry Tomatoes - Pine Nuts

Chopped Italian - 21 (gf)

Salami - Olives - Pepperoncini

Add-ons:

Salmon Filet -12

Chicken Breast - 9

Shrimp - 7

Dessert

Cannoli - 9 (v)

Tiramisu - 11 (v)

Drinks

Soft Drinks - 2

Water - 1

Sparkling Water - 3

Craft Beer Selection - 8

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, *- Contains Nuts*

