

# 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

Extra Bread - 5

### **Crispy Brussels Sprouts - 18**

Brussels sprouts fried and tossed with rendered pork belly in a honey-balsamic glaze, topped with pickled red onion

### **Truffle Fries - 12 (v)**

Parmesan truffle garlic fries with fresh herbs and white truffle oil

### **Calamari - 19**

Fried calamari with lemon and spicy marinara sauce

### **Bruschetta - 18 (vg)**

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

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

Blanched and sauteed broccolini with garlic and chili flakes, topped with extra virgin olive oil, lemon zest and toasted pine nuts

## Salads

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

Slices of grilled cantaloupe and honeydew, stracciatella cheese, and crispy prosciutto with a drizzle of extra virgin olive oil, cracked black pepper and fresh basil

### **Caesar - 14 (v)**

Crisp romaine tossed in Caesar dressing and topped with croutons and shaved parmesan cheese

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

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

### **Crisp Pear - 18 (vg)(gf) \***

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

### **Grilled Asparagus - 21 (v)(gf) \***

Grilled asparagus and onions, basil, feta, cucumber, and cherry tomatoes tossed in a red wine vinaigrette over a strawberry-feta cream and topped with toasted pine nuts

### **Chopped Italian - 21 (gf)**

Chopped romaine, olives, 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, chili honey drizzle

### **Margherita - 18 (v)**

Tomato sauce, mozzarella, fresh basil, and extra virgin olive oil

### **The De Marinis - 21 (v)**

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

### **Prosciutto - 23**

Fig jam, crispy prosciutto, goat cheese, arugula, sliced figs and balsamic drizzle

### **Chicken Pesto - 21 \***

Grilled chicken breast, pesto, mozzarella, cherry tomatoes, and olive oil

### **The Pagano - 23 \***

Pistachio cream, mozzarella, mortadella, mushroom fricassee, stracciatella, and toasted pistachios

### **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 and scallions

## Pasta

*All pasta is made from scratch in-house.*

### **Monserate Lasagna - 26**

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

### **Amatriciana - 28**

Roasted heirloom and confit cherry tomato sauce, rigatoni pasta, shallot, diced bacon, garlic, basil, and chili flakes

### **Pesto Cacio e Pepe with Salmon - 30 \***

Bucatini pasta, basil pesto, fresh cracked black pepper, shaved pecorino, concentrated tomatoes, seared butter-basted salmon filet, toasted pistachios

### **Shrimp Scampi with Angel Hair- 26**

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

### **Seafood Cannelloni - 32**

Lobster and shrimp mixed with ricotta and tomato, piped into fresh cannelloni, topped with mozzarella, and served over our house béchamel

### **Fettuccini Bolognese - 28**

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

### **Porcini Fettuccine - 26**

Porcini mushroom-infused fettuccine, bacon jam, sauteed mushroom fricassee, and truffled cream sauce

### **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

**American Wagyu Burger - 24**

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

**Chicken Pesto - 22 \***

Fresh mozzarella, concentrated Roma tomato, pesto aioli, served on ciabatta bread with fries

**Ciambotta - 21 (v) \***

Slices of eggplant, zucchini and tomato roasted with bell pepper and red onion in olive oil, topped with basil pesto and fresh mozzarella, served on ciabatta with fries

**Italiano - 24**

Capicola, soppresatta salami, and Calabrese salame, arugula, concentrated Roma tomato, Kalamata olive tapenade, served on house-made foccacia bread with fries

*Substitute fries for a side Caesar or Goat Cheese and Beet Salad \$4*  
*Substitute fries for Truffle Fries \$2.50*

## Water - 7

Sparkling Pellegrino

## Beer - 8

Coors Light  
Modelo  
Salty Crew  
Delicious Hazy IPA  
Lagunitas IPA  
Heineken 00

*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*

## Desserts

**Cannoli - 9 (v)**

Two cannoli 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

**Tuscan Sunrise Panna Cotta - 12 (v) (gf)**

Italian cream custard topped with mango gelee and strawberry coulis

**Affogato - 8 (v)(gf)**

House-made Madagascar vanilla gelato with a tableside pour of espresso

## Coffee/Tea - 6

Espresso  
Americano  
Hot Tea

## Soft Drinks - 3

Coca-Cola  
Diet Coke  
Sprite  
Dr. Pepper  
Orange Fanta  
Blue Powerade  
Iced Tea  
Lemonade