

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

Sherried Mushrooms - 14 (v)(gf) *

Sherry-braised maitake mushrooms with sautéed spinach over acorn squash puree and topped with toasted pine nuts

Soupe du Jour - 8

Ask about our soup of the day!

Salads

Grilled Melon and Burrata - 21 (v)(gf)

Slices of grilled cantaloupe and honeydew, topped with 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)

Spring mix tossed in honey balsamic vinaigrette and topped with gold and red boiled beets, crumbled goat cheese, fresh strawberries, and candied walnuts

Crisp Pear - 18 (vg)(gf) *

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

Couscous Succotash Salad - 19 (v)

Blanched couscous with acorn squash, roasted corn, bell peppers, diced red onion, and sliced kalamata olives tossed in maple cider vinaigrette and fresh herbs. Topped with lemon zest and feta cheese

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

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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Pizza

Substitute Vegan Shredded Mozzarella - 3

Diavola - 19

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

Margherita - 18 (v)

Tomato sauce and mozzarella cheese with 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 aged balsamic drizzle

Chicken Pesto - 22 *

Grilled chicken breast, pesto, and mozzarella cheese with cherry tomatoes and red onion, topped with a drizzle of balsamic glaze

The Pagano - 23 *

Pistachio butter, mozzarella, mortadella, mushroom fricassee, stracciatella, toasted pistachios

Truffled Mushroom - 23 (v)

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

Italian Sausage - 22

Spicy Italian sausage, mozzarella, tomato sauce, fresh garlic, kalamata olives, broccolini, and red onions

Chicken Picatta - 22

Lemon caper cream sauce, confit chicken thigh, caramelized onion, smoked gouda, mozzarella and topped with fresh thyme

Pasta

All pastas are made from scratch in house.

Gluten Free Pasta Available

Harvest Cream Rigatoni Bake - 24 (v)

A creamy tomato pasta bake of rigatoni, acorn squash, crimini mushrooms, spinach and sage topped with melted mozzarella and parmesan

Amatriciana - 28

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

Pesto Cacio e Pepe with Salmon - 32 *

Bucatini pasta, basil pesto, fresh cracker black Pepper, shaved pecorino, concentrated tomatoes, seared salmon filet basted in butter, toasted pistachio

Shrimp Scampi with Angel Hair- 26

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

Short Rib and Bone Marrow Cannelloni - 32

Tuscan braised short rib mixed with caramelized bone marrow and ricotta cheese, piped into fresh pasta tubes with melted mozzarella on top. Served over marsala demi-glace with roasted root vegetables and minced chives on top

Lamb Ragu - 28

House made fettucine pasta tossed in a rich meat ragu of lamb shoulder and pancetta, with lemon ricotta and chiffonade basil

Porcini Fettuccine Pasta - 26

Porcini mushroom infused fettucine, truffle cream sauce, Italian sausage, roasted acorn squash and garnished with fried sage leaves

Lemon Caper Chicken Gnocchi - 26

House-made gnocchi, confit chicken thigh, sauteed spinach, lemon caper cream sauce and bread crumb pangrattato

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Plates

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 crisp fries

Ciambotta Sandwich - 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 and served on ciabatta 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

Steak Frites - 32

8oz flat iron steak seared to temp, crispy fries with beef tallow chimichurri and smoked salt

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

Substitute fries for Truffle Fries - 2.50

Bubbly - 7

Sparkling Pellegrino
Sparkling Cider

Soft Drinks - 3

Coca-Cola
Diet Coke
Sprite
Dr. Pepper
Root Beer
Iced Tea
Lemonade
Arnold Palmer

Desserts

Cannoli - 9 (v)

Two cannolis filled to order with sweet ricotta and chocolate chips, topped with powdered sugar

Tiramisu - 11 (v)

House made ladyfinger cookies soaked in espresso topped with creamy mascarpone spread and dusted with cocoa powder

Raspberry Mascarpone Cake - 14 (v)

House-made sponge cake made with mascarpone and fresh raspberries topped with orange gastrique and spiced pear compote, with mint-lime meringue chips and Vanilla bean gelato

Affogato - 8 (v)(gf)

House made Madagascar vanilla gelato with a table side pour of espresso

Boozy Affogato - 12 (v)(gf)

House made Madagascar vanilla gelato with a table side pour of espresso & choice of Kahlua, Amaretto, or Vanilla Vodka

Coffee/Tea - 6

Espresso
Americano
Hot Tea

Cocktails - 18

Espresso Martini

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*