

EST 2016

Monserate Winery

Authentic Italian Cuisine

Starters

House Focaccia - 11 (V)

Served with cold-pressed olive oil

Monserate Charcuterie

Board - 35 (N)

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 Brussel Sprouts - 18

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

Lamb and Wagyu Beef

Meatballs - 24

Ground lamb and wagyu meatballs, herbs, drunken goat cheese, smoked honey ricotta, concentrated cherry tomatoes, grilled house bread

Calamari - 21

Fried Calamari with lemon and spicy marinara sauce

Bruschetta - 19 (VG)

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

Truffle Fries - 13 (V)

Parmesan truffle garlic fries with fresh herbs and white truffle oil

Salads

Half or Full Size

Caesar - 9/16

Crisp romaine, tossed in a house-made Caesar dressing and topped with croutons and shaved parmesan cheese

Goat Cheese and Beet - 10/18

(V, GF, N)

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 - 11/19 (VG, GF, N)

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

Chopped Italian - 12/21 (GF)

Chopped romaine, olives, pickled red onion, salami, artichokes, and pepperoncini, tossed in an herbed Italian vinaigrette

Add-ons:

Salmon Filet - 14

Chicken Breast - 11

Poached Shrimp - 10

*Ask your server about
our wine flights!*

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 - 21

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

Margherita - 19 (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

Truffled Mushroom - 23 (V)

Mushroom fricassée, 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, and red onions

Monserate's Monthly Obsession - 24

Ask about our carefully curated month-long rotating pizza!

Plates & Sandwiches

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

Monserate Classic Burger - 25

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

Smokehouse Reserve Burger - 24

Brioche bun, ground wagyu beef patty, chipotle BBQ sauce, crispy onion ring, smoked American cheese, served with crisp fries

Estate Ember Chicken Sandwich - 24

Lemon-herb marinated chicken, prosciutto, arugula, pickled red onion, smoked honey ricotta cheese, calabrian chili aioli and balsamic drizzle on grilled ciabatta, served with crisp fries

Monserate Lasagna - 28

Layers of rich meat bolognese sauce and creamy béchamel with egg pasta sheets and mozzarella cheese, served over warm pomodoro sauce

Steak Frites - 32

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

Enjoy exclusive savings - 10% off dining and 20% off wine. Ask your server about joining our Wine Club!

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Desserts

Cannolis - 12 (V)

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

Tiramisu - 13 (V)

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

Vineyard Delight Cake - 14 (V)

An airy lemon-flavored olive oil cake topped with a house-made stracciatella gelato, almond crumble and fresh strawberries, and finished with lemon-thyme simple syrup

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, Whipped Cream Whiskey, or Vanilla Vodka

Bubbly Water - 7

Sparkling Pellegrino

Soft Drinks - 3

Coca-Cola

Diet Coke

Sprite

Mr. Pibb

Root Beer

Iced Tea

Lemonade

Sparkling Cider

Shirley Temple

Coffee/Tea - 6

Espresso

Americano

Hot Tea

Cocktails - 18

Espresso Martini

Ask your server about our monthly cocktail special!

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, N- Contains Nuts

 - Chef's Recommendations