

Molinari's

Cena

Antipasti*

Antipasto Molinari- \$9.95

Mortadella - Soppressata Calabrese - Speck - Robiola
Taleggio - Peperonata - Oven-dried Tomatoes - Olives

Creamy Polenta and Sweet Sausage Ragu- \$7.95

Fontina val d'aosta - Fried local egg

Spicy Shrimp and Mushroom Risotto- \$8.95

Mushroom and Parmesan Broth - Lemon - Marjoram

Arancini di Riso- \$5.95

Saffron - Mozzarella - Tomato Ragu

Local Ricotta Crostini- \$5.50

Lemon Olive Oil - Broccoli Pesto

Grilled Tuna Crudo- \$10.95

Chick Peas - Red onion - Local arugula - Shaved Parmesan
Lemon and Oregano Vinaigrette

Fresh Burrata Cheese and Grilled Fennel- \$7.95

Finocchiona Salami - Saba condimento

Bresaola Carpaccio- \$8.95

Arugula - Celery - Parmesan - Local Egg - Salsa Verde

Insalate

Roasted Beet and Mache Salad- \$6.95

Marscapone - Toasted Pistachios - Shaved Fennel - Fettunta

Baby Arugula Salad- \$5.95

Toasted Hazelnuts - Oven-dried Tomatoes - Parmesan Reggiano
Aceto Balsamico

Zuppe

Tuscan Ribollita- \$4.95

Cannellini Beans - Cavolo Nero - Crostini

Le Pizze*

Napoletana Margherita- \$9.95

San Marzano tomatoes - Mozzarella - Basil

Roasted Butternut Squash and Sage- \$11.95

Speck Alto Adige - Fontina

Salsiccia Bianca- \$12.50

Cotechino - Ricotta Salata - Olive Oil

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Funghi al Forno- \$12.50

Roasted Mushrooms - Garlic Confit - Smoked Mozzarella

Pizza alla Liguria- \$12.95

Sweet Onion - Olives - Anchovies* - Oregano - Dolce Provolone

Salami Picante- \$12.50

Soppressata - Tomato - Mozzarella - Chile Oil

Paste*

(All pastas are homemade and available in half portion.)

Cavatappi with Lamb Sausage, Rapini, Provolone and Mint- \$15.95

Bucatini All'Amatriciana- \$13.95

La Quercia Guanciale - San Marzano Tomato

Canestri with a Tuscan meat Ragu- \$14.95

Porcini Mushrooms - Pecorino Romano

Pappardelle Pomodoro with Sicilian Olive Oil- \$9.95

Spaghetti a'la Chitarra- \$16.95

Wild Clams - Pancetta - Peperoncini - Parsley

Orecchiette- \$11.95

Roasted Cauliflower - Parsley - Black Truffle Ponagrattato

Pesce*

Roasted Monkfish in Brodetto- \$17.95

Risotto - Clams - Fennel - Pancetta

Grilled Branzino- \$18.95

Peperonata - Oregano - Lemon Oil - Wilted Spinach

Pine Nut Crusted Salmon- \$16.95

Braised Swiss Chard - Garbanzo Beans

Carne*

Grilled Pork Chop- \$15.95

Tuscan Kale - Cannelini Bean - Italian Sausage

Veal Rollatini- \$18.95

Speck - Fontina - Soft Polenta - Brussel Sprouts

Chicken Saltimbocca- \$14.95

Wood oven-roasted potatoes and mushrooms - Sage - Chicken Jus

Contorni: \$4.00

- ◆ Rapini
- ◆ Spinach and Garlic

- ◆ Risotto Bianco
- ◆ Swiss Chard and Garbanzo Beans

- ◆ Soft Polenta
- ◆ Roasted Rosemary Potatoes

Bevande:

- ◆ Soft Drinks: \$2.00
- ◆ San Pellegrino: \$4.00
- ◆ Acqua Panna: \$4.00

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Birre

DRAFT:

Nuova Mattina (12 oz): \$8.75

Moretti Lager (12/16 oz): \$3.50/\$4.50

Peroni Premium Lager (12/16 oz): \$3.25/\$4.00

BOTTLE:

Le Baladin Super Baladin (250 ml): \$9.00

Almond 22 Torbata (375 ml): \$13.00

del Ducato Verdi Imperial Stout (330 ml): \$12.00

Castello Premium Lager (330 ml): \$4.00

Moretti Premium Lager (330 ml): \$4.00



del Borgo ReAle Extra (750 ml): \$23.00

Birrificio Barley BB10 (750 ml): \$32.00

Brúton Bianca (750 ml): \$19.00

Brúton di Brúton (750 ml): \$18.00

Brúton Dieci (750 ml): \$23.00



Collesi Nera (500 ml): \$16.00

Collesi Rossa (500 ml): \$16.00

Collesi Tripolo Malto (500 ml): \$16.00

Brúton Momus (750 ml): \$20.00

Brúton Stone R (750 ml): \$19.00



Brúton Lilith (750 ml): \$19.00

Collesi Ambrata (750 ml): \$20.00

Collesi Bionda (750 ml): \$20.00

Collesi Chiara (750 ml): \$20.00

Lacu (750 ml): \$18.00

SPECIALTY COCKTAILS:

Espresso Martini: \$9.00

Italian Martini: \$9.00

Bloody Maria: \$6.50

Earl of Sardinia: \$7.00

Negroni: \$8.00

Due Campari Nuovo: \$8.00

Rossini: \$8.00

Bellini: \$9.00

Aperol Spritz: \$8.00

Sgroppino: \$7.50

Vertigo: \$7.50

Cynar Cocktail: \$6.00

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Vini

BY THE GLASS:

BIANCHI

Valle Realle Trebiano (Abruzzo)-	\$7.00
La Carraia Orvieto (Umbria)-	\$7.00
Corte Giara Pinot Grigio (Veneto)-	\$7.00
Cantele Chardonnay-	\$6.50

ROSSI

Terre Primativo (Puglia)-	\$6.50
Di Majo Norante Sangiovese (Molise)-	\$7.00
Librandi Cirò Rosso Galliopi (Calabria)-	\$7.00
Colosi Rosso (Sicilia)-	\$6.50

BY THE BOTTLE:

BIANCHI

Corte Giara Soave (Veneto)-	\$22.00
Botromango Gravina Bianco (Puglia)-	\$22.00
Tramin Pinot Bianco Alto (Adige)-	\$30.00
Arigolas Costamolina Vermentino (Sardegna)-	\$30.00
Argiallae Orvieto (Umbria)-	\$32.00

La Marchesa Gavi (Piedmonte)-	\$32.00
San Quirico Vernaccia (Tuscany)-	\$32.00
Feudi Falanghina (Napoli)-	\$34.00
Bottega Vanaia Pinot Grigio (Trentino)-	\$38.00
Mastroberadino Sannio Falanghina (Campania)-	\$38.00

ROSSI

Torre de Luna Cabernet Sauvignon-	\$24.00
Lechthaler Pinot Noir (Trentino)-	\$26.00
Meleto Rosso Toscano (Tuscany)-	\$26.00
Valle Realle Montepulciano (Abruzzo)-	\$26.00
Palladio Chianti Classico (Tuscany)-	\$26.00
Sella & Mosca Cannanou-	\$30.00
Bisceglia Terra di Vulcano Anglianico (Basilicata)-	\$30.00
Allegrini Valpolicella (Veneto)-	\$30.00
Batasioli Dolcetto d'Alba (Piedmonte)-	\$32.00
Damilano Nebbiolo (Piedmonte)-	\$32.00
Pronotto Fiulot Barbera (Piedmonte)-	\$32.00
Mortgante Nero d'Avola (Sicilia)-	\$34.00
Seco Bertani Valpolicella-	\$35.00
Castelo Meleto Chianti Classico-	\$44.00
Poderi Alasia Barbera-	\$56.00

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Dolci

❖ All of our dessert menu items are **\$5.00** ❖

Gelato/Sorbetto Trio:

Hazelnut Dark Chocolate
Honey Torrone Blood Orange

Sicilian Orange Almond Cake

Honey Torrone Gelato

Warm Chocolate and Espresso Cake

Hazelnut Gelato

CAFFÈ

Coffee - \$2.00

Latte - \$3.50

Cappuccino - \$3.50

Espresso - (single) \$2.50

(double) \$4.00