

APPETIZERS

Citrus and avocado salad with fennel and Gaeta olives, with a fresh mint dressing

15

“Insalata Caesar” Baby romaine with lemon, garlic, anchovies, croutons and extra virgin olive oil

14

“Insalata Caprese” Buffalo mozzarella, cherry tomatoes and organic basil

19

Burrata Pugliese scented with basil oil served with pickled giardiniera

19

Traditional Sicilian “caponata” of eggplant, sweet peppers, black olives and capers

18

Organic farro salad with grilled local farm vegetables

22

Classic “Arancini di Riso”

Fried rice balls with veal, peas and mozzarella

17

Cold gazpacho soup with local farm vegetables

17

PANINI

Tuscan rustic bread with chicken breast Milanese style, tomatoes, lettuce and homemade mayonnaise

20

Tuscan rustic bread with buffalo mozzarella, organic tomatoes, basil and olive oil

18

Focaccia (made with ancient whole wheat Molino Grassi) filled with prosciutto di Parma, arugula and robiola cheese

21

PASTA

Lasagna made with organic durum flour Molino Grassi, filled with zucchini, eggplants, buffalo mozzarella and pesto sauce

23

Homemade ravioli filled with ricotta, burrata and Parmigiano Reggiano, in fresh plum tomato and basil sauce

23

PESCE & CARNE

Warm cod fish salad with homemade vegetable giardiniera, olive oil, red wine vinegar, parsley dressing

26

“Vitello tonnato” Thinly sliced roasted veal eye round with tuna capers mayonnaise sauce

24

“Polpette di carne” Veal, beef and pork meatballs in light tomatoes sauce and Parmigiano Reggiano

17 / appetizer 23 / main course

Wagyu beef burger, all-natural Colorado raised, with local tomatoes and romaine hearts, and roasted fingerling potatoes / 24

DOLCI DELLA CASA

Torta di mascarpone tiramisu style

14

Summer blueberry tart

14

TAVOLA RUSTICA

Board of Italian cheeses and/or cured meats served with fresh fruits, spicy fruit mustard and bread. Perfect to accompany your wine or for a convivial experience! Affettati and formaggi selection may vary according to market availability.

Select two, 14 / Three, 17 / Four, 20

ASSORTMENT OF AFFETATI

Prosciutto di Parma / Parma, Emilia-Romagna.

Dry-cured ham served uncooked, known as prosciutto crudo di Parma is made from larger locally raised pigs.

Bresaola / Valtellina, Lombardy. Major exception to the all-pork world of salumi, Bresaola is made from beef in the Valtellina area mixed with salt, pepper, laurel and cloves before being allowed to age for about three months, creating a dark red and low-fat meat.

Speck / North Alto Adige border with Austria. Spices and salt-cured and wood smoked ham, aged for months to produce a smoky and slightly spicy product with a distinct pink/red interior with a small amount of fat.

Salamini alla Cacciatora / Hunter style cured sausage, a traditionally peasant air-dried sausage made from ground pork and spices.

Sopressata / Blend of hog’s shoulder and leg, as well as red wine, salt and a spice mix, encased and aged up to a year.

SELECTION OF FORMAGGI

Parmigiano Reggiano / Parma, Reggio Emilia.

No additives, no machinery, no gimmicks, just sweet, fresh milk in its pristine state, plus nature’s own good time (aged from 18 to 36 months.)

Pecorino Toscano / Tuscany. Prepared with full cream, pasteurized sheep’s milk, often by farm-based cheese producers to create a firm-textured sharp taste cheese.

Fiore Sardo / Sardinia. Firm sheep milk cheese, also know as Pecorino Sardo.

Caciocavallo Irpino / Campania. Cow’s milk coming from animals bred in Irpinia, a green area located in the southeast part of Campania. Long taste, earthy and dolce, the aftertaste may be slightly picante.

Pecorino Gran Cru / Sardinia. Made from sheep (pecora) milk, from the island’s northwest corner, and aged for at least 20 months. Pecorino Gran Cru is fruity and savory, robust and complex.

N/A BEVERAGES

Aranciata Rossa Lurisia

Chinotto Lurisia

Gassosa Lurisia

Ginger Beer Fever Tree

Coke

Diet Coke

5

Natural Water: *Large (33.8 oz) 8 / Medium (16.9 oz) 5*

Sparkling Water: *Large (33.8 oz) 8 / Medium (16.9 oz) 5*

SHARING PLATTERS

The concept of sharing food is deeply rooted in the Italian culture and definitely brings people together like nothing else! Sharing platters aren't just for casual home environment anymore! We found it to be a perfect icebreaker for business occasions, and a great option for promoting a successful meeting.

Platter of summer grilled vegetables on olive oil and rosemary. Chefs' selection.

\$24 (serves 2 people)

\$46 (serves 4 people)

\$66 (serves 6 people)

Platter of Italian cheeses - Parmigiano Reggiano, Fiore Sardo, Caciocavallo Irpino, Pecorino Gran Cru - served with dried fruit, spicy fruit mustard, homemade breadsticks and bread.

\$40 (serves 2 people)

\$76 (serves 4 people)

\$108 (serves 6 people)

Platter of Italian affettati - Bresaola, Prosciutto Fiocco, Speck, Salame Calabrese - served with dried fruit, spicy fruit mustard, homemade breadsticks and bread.

\$40 (serves 2 people)

\$76 (serves 4 people)

\$108 (serves 6 people)

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BEER

Menabrea Lager – Italy / 14

Nuova Mattina - Italy / 15

La Birra di Meni - Italy / 15

Farrotta Almond 22 Brewery - Italy / 16

SUMMER COCKTAILS / 18

HUGO

Prosecco / St Germain / soda / lime / mint

VIOLA

Tequila / blackberry purée / agave

MODENA

Gin / tonic / rosemary / splash of aceto balsamico di Modena PGI

POMPELMO

Tequila / grapefruit / Campari / lime

ZENZERO

Vodka / ginger / basil / lime / a touch of Angostura

AMERICANO Di SARONNO

DiSaronno / Campari / Red Vermouth / soda / orange

VENETIAN SPRITZ

Venetian Select / Basil Syrup / Soda / Splash of Prosecco

WINE SELECTION (by the bottle)

ROSE

Deltetto Suasi Rosato 2019 / 40

Every year a small number of Nebbiolo grapes is picked a little earlier in order to obtain this wonderful rose wine. The name comes from a dialect word that means “chosen”. Pinkish color, with exotic fruits at the nose, nice drinkability and freshness in the mouth.

WHITE WINES

Lugana Olivini 2018 / 38

A fresh and modern expression of the Garda Lake viticulture. Elegant scent, pleasant and intense fruit with delicate citrus notes.

Fiano Donnachiara 2018 / 32

A beautiful Fiano di Avellino, Campania. Delicate bouquet with hints of walnuts, almonds and floral notes.

Pinot Bianco/ Pinot Grigio “Les Enfant” 2017

Villa Russitz / 43

A great blend from Collio, wine region in Friuli Venezia Giulia. Fruity and citrusy aromas, peach and pear notes create a nice acidity and a well-rounded palate.

Riesling Mitterberg 2018 Marinushof / 50

Mitterberg IGT is a designation for the Trentino Alto Adige region in North of Italy. It's a typical late-ripe type with a good body, ripe, fine fruit and pleasant acidity.

Chardonnay Meroi 2018 / 80

Meroi is a pure expression of Chardonnay with bright aromas of exotic fruits and white peach.

RED WINES

Chianti Classico Castellare di Castellina 2017 / 35

This wine is bright ruby red with purple highlights. Delicate complexity of aromas and the final note of sweetness, it has an excellent balance in the mouth.

Valpolicella 2017 Brigaldara / 45

Valpolicella is one of the most known wine region in Veneto. This wine is composed of Corvina, Corvinone and Rondinella. Clean red cherry and berry aromas are lifted by a floral touch.

Nero d'Avola “Ara” 2012 Felice Modica / 45

Full and consistent, Sicilian wine supported by a solid tannic structure. Long-lasting with a spicy and woody taste.

Vernaccia Nera 2015 Claudio Morelli / 55

This Marche Rosso IGT is red ruby with violet and purple reflections. It has berries and cherries on the nose with floral notes.

Sangiovese Riserva 2015 Predappio di Predappio / 85

Sangiovese (small berry) matured for two years in oak casks, followed by a three-month refining in the bottle. Ruby red color with garnet hints; on the nose it is very delicate with an evident spicy note. On the palate the wine is thin yet powerful, elegant, balanced and well backed by the right tannins; the finish is dry and very long, always austere.

MOZZARELLA & VINO

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