

mozzarella & vino

WHITE WINE

	<i>by the glass</i>
Grillo Terre Siciliane 2016 Angelo	10
Favorita 2015 Ressia Langhe	12
Chardonnay Tellus 2015 Falesco	12
Spumante Sorrentino Dore	14
Rosato Toscano 2017 Istine	15
Pinot Grigio 2015 Collio Schiopetto	15
Gavi di Gavi 2016 Broglia La Meirana	15
Pecorino 2016 Ciavolich	15

PRESTIGIOUS WHITE WINE	<i>by the glass</i>	2 oz	4 oz	6 oz
Ribolla/Verduzzo/Picolit 2014 Ronchi di Cialla		7	14	21
Chardonnay 2014 Valcanzjria		9	18	27

WHITE WINE

	<i>by the bottle</i>
Grillo Terre Siciliane 2016 Angelo	40
Vermentino Lugore 2016 Sardus Pater	40
Favorita 2015 Ressia Langhe	45
Spumante Sorrentino Dore	46
Chardonnay Tellus 2015 Falesco	48
Rosato Toscano 2017 Istine	55
Vermentino Dueluglio 2015 La Corsa	56
Greco di Tufo Oro 2015 De Concilis	56
Pinot Grigio 2015 Collio Schiopetto	58
Pecorino 2017 Ciavolich	58
Gavi di Gavi 2016 Broglia La Meirana	60
Ribolla/Verduzzo/Picolit 2014 Ronchi di Cialla	88
Chardonnay 2014 Valcanzjria	100

For rare vintages and additional prestigious wine selection, inquire about our "Il Gattopardo" wine list.

RED WINE

	<i>by the glass</i>
Chianti Classico Castelgreve 2014 Castelli del Grepevesa	10
Nero D'Avola 2016 Angelo	10
Sangiovese Podere del Giuggiolo 2014 Carte alla Flora	11
Rosso di Toscana 2010 Clemente VII	14
Monferrato Rosso Il Baciace 2015 Braida	15
Pinot Nero 2015 Masut Da Rive	18
Supertuscan 2015 Il Bruciato Bolgheri	19
Barbaresco Riserva 2011 Terre del Barolo	22

PRESTIGIOUS RED WINE	<i>by the glass</i>	2 oz	4 oz	6 oz
Brunello di Montalcino 2012 La Magia		10	20	30
Barolo 2010 Deltetto		15	30	45

RED WINE

	<i>by the bottle</i>
Nero D'Avola 2016 Angelo	40
Chianti Classico Castelgreve 2014 Castelli del Grepevesa	40
Sangiovese Podere del Giuggiolo 2014 Corte alla Flora	44
Rosso Di Toscana 2010 Clemente VII	54
Nebbiolo D'Alba 2015 Selle	60
Monferrato Rosso Il Baciace 2015 Braida	60
Rosso di Montalcino 2015 La Fornace	60
Pinot Nero 2015 Masut Da Rive	65
Super Tuscan 2015 Il Bruciato Bolgheri	76
Rosso di Montalcino 2015 Banfi	80
Barbaresco Riserva 2011 Terre del Barolo	88
Rosso di Montalcino 2014 Valdicava	110
Brunello di Montalcino 2012 La Magia	120
Barbacarlo 2011 Pavia Rosso (slightly sparkling)	130
Amarone 2012 Massimago	165
Barolo 2011 Deltetto	180
Super Tuscan Le Serre Nuove 2014 Tenute dell Ornellaia	180

mozzarella & vino

BENVENUTI

Benvenuti to **Mozzarella & Vino**, our enoteca located in the former Il Gattopardo's space – which moved to its new location, at 13 West 54th St. We are very excited with the youngest sibling, its rustic interior, and the amazing Italian ingredients we are so fortunate to work with.

Our talented **Chef Vito Gnazzo** is responsible to the mouthwatering menu that reflects the simplicity of authentic Italian ingredients, with a heavy emphasis on the Mozzarella di bufala Campana, Italian cheeses and affettati. Based mostly on classic Italian antipasti, such as arancini, panzarotti, and mozzarella rolls. We also serve a wonderful selection of panini, soups, salads, and of course mozzarella on all shapes and combinations ... even on desserts.

Our enoteca style bar focuses on showcasing rather smaller family estates and independent Italian winemakers. We proudly share wines that we love, definitely not mainstream, wines that translates history, quality and good value. A variety of by the glass is offered, as well as by the bottle. Our selection greatly varies due to constant new discoveries (...we are always in search of something new and delicious.) We look forward to sharing with you some of these Italian treasures!

We welcome you to join us on this journey at Mozzarella & Vino, as always have the pleasure of your company, at **Il Gattopardo** and at **The Leopard at des Artistes**, located in one of the most iconic spaces in New York City, Hotel des Artistes.

For more information, please visit our websites at ilgattopardonyc.com, theleopardnyc.com, and of course, mozzarellaevino.com.

Be well, keep in touch and viva la mozzarella!

Gianfranco & Paula Sorrentino

I NOSTRI COCKTAILS

15

VIOLA

Tequila / blackberry purée / agave

COSMOBIANCO

Ketel One orange / white cranberry

DI-VINO

Makers Mark/ simple syrup / lime juice / red wine

MONTENEGRONI

Tanqueray / Campari / Amaro Montenegro

TRAMONTO

Prosecco / St Germain / a touch of Chambord

LE BIRRE

Coors Light – USA	9
Corona Extra – Mexico	9
Menabrea Lager and Amber – Italy	11
Captain Lawrence IPA – USA	11
Estrella Dawn – Spain	11
La Birra di Meni	14



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