

MOZZARELLA

ACCOMPANIED BY OLIVES, ROASTED PEPPERS, EGGPLANT AND PROSCIUTTO

BUFALA	RICH IN FLAVOUR	12.5
LOCAL FARM	DELICATE TASTE	9.5
BURRATA	SWEET	12.5
STRACIATELLA	CREAMY & SPREADABLE	10.5
AFFUMICATA	SMOKEY FLAVOUR	9.5
SAMPLER	ALL OF THE ABOVE	24.5

SALUMI	FORMAGGI
14.5	12.5
PROSCIUTTO DI PARMA	PARMIGIANO REGGIANO
SOPRESSATA	GORGONZOLA DOLCE
MORTADELLA	GOAT CHEESE

ITALIAN TAPAS SMALL PLATES

MOZZARELLA FRITTA	8.5	EGGPLANT ROLLATINI	9
FRESH MARINARA SAUCE		RICOTTA, MOZARELLA, ASPARAGUS, PEPPERS	
GRILLED ASPARAGUS	7	REGGIANO PARMAGGIANO	7
CRUMBLLED PANCETTA, BUTTER		PROSCIUTTO, PEPPERS, OLIVES	
SPICY CALAMARI	9.5	SEAFOOD SALAD	11
SAUTEED, TUSCAN BEANS, ROASTED TOMATOES		CALAMARI, SHRIMP, SCALLOPS, CELERY AND RED PEPPER	
DIVER SCALLOPS	12	FRIED CAULIFLOWER	10.5
PAN SEARED OVER CORN, ARUGULA, RED PEPPERS		LIGHTLY FRIED, TOMATO SAUCE	
ROASTED LITTLENECK CLAMS	9	FILET MIGNON	12.5
LIGHTLY BREADED, PANCETTA, PARSLEY		OVER POLENTA WITH A BAROLO WINE REDUCTION	
MEATBALLS	8.5	GRILLED SHRIMP	11.5
FRESH TOMATO SAUCE		OVER CORN, ARUGULA AND RED PEPPERS	
ROASTED BEETS AND FENNEL	8.5	GRILLED STEAK OR CHICKEN	11
GORGONZOLA, ROASTED WALNUTS		DRIZZLED WITH CHIMMICHURRI	
TUSCAN FRIES OR ROASTED POTATOES	5	RISOTTO PORCINI	9
SEA SALT, ROSEMARY		MUSHROOMS, SHAVED PARMESAN AND TRUFFLE OIL	
POTATO GNOCCHI	8.5	LAMB SLIDERS	9
BUTTERNUT SQUASH CREAM SAUCE		GRILLED LAMB PATTIES OVER POLENTA WITH BAROLO WINE REDUCTION	
MIXED CURED OLIVES	4.5	CHICKEN OSSO BUCO	10.5
EXTRA VIRGIN OIL		OVER POLENTA WITH A DEMI GLACE	
GORGONZOLA DOLCE	7	TUSCAN BEANS	6.5
PROSCIUTTO, PEPPERS, OLIVES, HONEY		SPICY TOMATOES, GARLIC, PANCETTA, OLIVE OIL	
CRISPY ARTICHOKE	8	BABY BACK RIBS	11
LIGHTLY FRIED, TOMATO SAUCE		WITH A SCARPARELLO SAUCE AND POTATOES	
BABY LAMB CHOPS	13.5	SOUP	5
ROSEMARY, OLIVE OIL, ARUGULA, BALSAMIC			
CALAMARI FRITTI	9.5		
LIGHTLY FRIED, TOMATO SAUCE			
GRILLED BRONZINO	13.5		
AVOCADO SALAD			

PANINI SANDWICHES

MOZZARELLA	L 8 D 10	BISTECCA	L 12 D 14
FRESH MOZZARELLA, TOMATO, ARUGULA		SLICED STEAK, MUSHROOMS, ONIONS	
CHICKEN - 3 PROSCIUTTO 3		KOBE BAR BURGER	L 11.5 D 13.5
		FLAME GRILLED, TUSCAN FRIES	
SALMONE BLT	L 12 D 14	GRILLED CHICKEN	L 12 D 14
BACON, TOMATO, ARUGULA, PESTO MAYO		WITH BROCCOLI RABE AND ROASTED TOMATOES	
CHICKEN PARMIGIANA	L 10 D 13.5	VEAL PARMIGIANA	L 10 D 14
MOZZARELLA, TOMATO SAUCE		MOZZARELLA, TOMATO SAUCE	
MEATBALL PARMIGIANA	L 10 D 13.5		
MOZZARELLA, TOMATO SAUCE			

PIZZERIA MOLTÒ WINE BAR

PIZZA TOMATO SAUCE AND MOZZARELLA, BASIL BRICK OVEN THIN PIZZA

NAPOLETANA	10.5
MOZZARELLA, SAUCE, BASIL	
MARGHERITA	11.5
ROASTED TOMATOES	
CLAM PIE	15.5
LITTLE NECK CLAMS, GARLIC, SAUCE	
HOT OIL PIE	13.5
SPICY OIL, SAUSAGE	
PIZZA BIANCO	12.5
WHITE PIE, RICOTTA, MOZZARELLA	
BALSAMICO	14.5
CHICKEN, CARMELIZED ONIONS, BALSAMIC REDUCTION	
BURRATA	15.5
RICH FLAVOURFUL MOZZARELLA	
ARUGULA DI PARMA	15.5
PROSCIUTTO, ARUGULA, ROASTED TOMATO, LEMON	
RUSTICA	14.5
BROCCOLI RABE, SAUSAGE, TOMATOES	
SCARPARELLO	14.5
SAUSAGE, CHERRY PEPPER, POTATO	
PRIMAVERA REGGIANO	12.5
VEGETABLE MEDELEY, REGGIANO	
MEAT (CHOOSE ONE)	12.5
SAUSAGE, MEAT BALLS, PEPPERONI, CHICKEN	
VEGETABLE (CHOOSE ONE)	11.5
SPINACH, MUSHROOM, PEPPERS, BROCCOLI RABE	
CALIFORNIA	15.5
SHRIMP, AVOCADO, ARUGULA, LIME, TOMATO	
STEAK & TRUFFLE	15.5
TENDER STEAK WITH TRUFFLE OIL	

INSALATE

GARDEN OR CAESAR SALAD	L 7 D 9
CHICKEN - 3 SHRIMP - 6 STEAK - 5	
ARUGULA SALAD	L 9 D 11
MOZZARELLA, OLIVES, FENNEL, TOMATOES, LEMON DRESSING	
CHICKEN - 3 SHRIMP - 6 STEAK - 5	
CAMPAGNA SALAD	L 10.5 D 13.5
MIXED GREENS, APPLES, WALNUTS, CRANBERRIES, GORGONZOLA, CHICKEN	
GIARDINERA SALAD	L 9.5 D 12.5
MIXED GREENS, GRILLED VEGETABLES	
FRESH MOZZARELLA	
CHOPPED COBB - CHICKEN OR SHRIMP	L 13.5 D 15.5
MIXED GREENS, EGG, TOMATOES, PANCETTA, AVOCADO, GORGONZOLA	
SALMON OR BRANZINO SALAD	L 15.5 D 18.5
MIXED GREENS, ARTICHOKE, ASPARAGUS, ROASTED TOMATOES	
TUSCAN STEAK SALAD	L 15.5 D 18.5
ROASTED BEETS, ASPARAGUS, ARUGULA	
ROASTED TOMATOES AND GOAT CHEESE	
SALADS CHOPPED	2.0 EXTRA

PASTA

MOLTO PENNE	L 11 D 16
EGGPLANT, MOZZARELLA, TOMATO SAUCE	
FETTUCCINI BOLOGNESE	L 13 D 18
MEAT SAUCE	
GNOCCHI PESTO	L 14 D 19
ROASTED TOMATO, CHICKEN	
PENNE ALLA VODKA	L 13 D 19
CHICKEN OR SHRIMP, PINK CREAM SAUCE, SHALLOTS	
LINGUNI VONGOLE (WHITE OR RED)	L 13 D 19
LITTLE NECK CLAMS, GARLIC	
ORECCHIETE PUGLIESE	L 13 D 17
BROCCOLI RABE, SAUSAGE, GARLIC	
LINGUINI MEDITERRANEO BIANCO	L 17 D 21
CLAMS, SHRIMP, CALAMARI, ARUGULA AND ROASTED TOMATOES	
MUSHROOM RAVIOLI	L 13 D 17
WITH BUTTER AND TRUFFLE OIL	
LINGUINI CARBONARA	L 12 D 17
PANCETTA, ONIONS, MUSHROOM, CREAM SAUCE	
PENNE PUTTANESCA	L 13 D 19
SHRIMP OR CHICKEN, OLIVE, GARLIC, CAPERS, FRESH TOMATO	
PENNE PRIMAVERA	L 13 D 17
CHICKEN, ROASTED TOMATOES, VEGETABLES	
LOBSTER RAVIOLI	L 14 D 19
PINK CRAB MEAT SAUCE	
FETTUCCINI DI MARE	L 17 D 21
SCALLOPS, SHRIMP, CRAB MEAT	
COGNAC PINK SAUCE	

CLASSICO

CHICKEN PARMIGIANA	L 14 D 18
CREAMY BURRATA MOZZARELLA, PENNE	
VEAL PARMIGIANA	L 15 D 19
CREAMY BURRATA MOZZARELLA, PENNE	
NORTH ATLANTIC ROASTED SALMON	L 15 D 19
LEMON AND HERBS, SPINACH, POTATOES	
SPICY GARLIC SHRIMP	L 16 D 20
GARLIC, SPINACH, POTATOES, WINE SAUCE	
VEAL MILANESE CAPRICCIOSA	L 15 D 19
TOPPED WITH ARUGULA, TOMATO, MOZZARELLA	
CHICKEN RUSTICA	L 15 D 19
BROCCOLI RABE, ROASTED TOMATO, MOZZARELLA	
WITH LIGHT MARINARA SAUCE	
BABY LAMB CHOPS	L 17 D 24
POTATOES, VEGETABLES, BALSAMIC REDUCTION	
BRANZINO CARCIOFI	L 17 D 22
BAKED WITH AN ARTICHOKE TAPENADE, LEMON BUTTER SAUCE	
TUSCAN GRILLED STEAK	L 15 D 21
ROASTED POTATO, VEGETABLES	
FILET MIGNON	L 17 D 24
TOPPED WITH A MUSHROOM RAGU, ROASTED POTATOES AND VEGETABLE	

THOROUGHLY COOKED MEATS, POULTRY, SEAFOOD AND SHELLFISH, REDUCE THE RISK OF FOOD BORNE ILLNESS. AN 18% GRATUITY WILL BE ADDED TO PARTIES OF 5 OR MORE.

PLEASE, TABLE SERVICES LIMITED TO TWO HOURS.

VINI

OWNER'S SELECTION		GLASS	BOTTLE
SONOMA CUTRER	RUSSIAN RIVER	12	46
ARTESA PINOT NOIR	NAPA	13	48
EARTHQUAKE CABERNET	LODI	13	48
SUPEREMUS SUPER TUSCAN	TUSCANY	13	48

PROSECCO | CHAMPAGNE

LUNETTA	TRENTINO-ALTO ADIGE	7	X
JEIO	VENETO	X	28
MOET & CHANDON	EPERNAY	15	60

CLASSIC ITALIAN WHITES

ARALDICA GAVI LUCIANA	PIEDMONTE	8	30
DONNACHIARIA FALANGHINA	CAMPANIA	9	32
BERTANI SOAVE	VENETO	7	28

PINOT GRIGIO

TERRAMIA	TRENTINO	5	24
TOLLOY	ALTO ADIGE	8	30
ALTANUTA	ALTO ADIGE	10	38

CHARDONNAY

DOUGLAS HILL CHARDONNAY	CENTRAL COAST	5	24
ROCK HOLLOW CHARDONNAY	NAPA	8	30
J LOHR CHARDONNAY	NAPA	10	38

RIESLING

COVEY RUN	WASHINGTON	7	27
DR LOOSEN DR L	MOSEL	8	30

SAUVIGNON BLANC

CEDAR BROOK	CENTRAL COAST	5	24
BEYOND	SOUTH AFRICA	7	27
LONG BOAT	MARLBOROUGH	9	32

INTERESTING WHITES | ROSÉ

BERTANI ROSÉ	STELLENBOSCH	8	30
MIDDLE SISTER SWEET & SASSY MOSCATO	CALIFORNIA	8	28

SANGIOVESE

FONTANA DI PAPA	VENETO	6	27
POGGIO DEL SASSO SANGIOVESE	TUSCANY	8	30
RENIERI CHIANTI CLASSICO	TUSCANY	10	38
ANTINORI PEPPOLI CHIANTI CLASSICO	TUSCANY	16	56

CLASSIC ITALIAN REDS

E SOLO BARBERA	PIEDMONT	7	27
ZACCAGNINI MONTEPULCIANO	ABRUZZI	10	38

INTERESTING REDS

APOTHIC RED BLEND	CENTRAL COAST	8	32
GASCON MALBEC	MENDOZA	8	32
FOUR VINES ZINFANDEL	CALIFORNIA	8	30
ANGOVE SHIRAZ	AUSTRALIA	8	30

CABERNET SAUVIGNON

DOUGLAS HILL CABERNET	CENTRAL COAST	5	24
ROCK HOLLOW CABERNET	NAPA	8	30
JOSH CELLARS CABERNET	NAPA	10	38
SILVER PALM CABERNET	NAPA	X	45

PINOT NOIR

MOTOS LIBERTY PINOT NOIR	CENTRAL COAST	6	30
STAR STRUCK PINOT NOIR	SONOMA	8	32
PICKET FENCE	SONOMA	10	38

MERLOT & ZINFANDEL

FAT CAT MERLOT	CENTRAL COAST	7	28
GHOST PINES MERLOT	NAPA / SONOMA	9	34