

SUMMER

MEATS & CHEESES

We offer imported and domestic salumis and cheeses.
They are changed frequently, please ask your server for details.

MEAT & CHEESE PLATE MKT

Chefs selection of three salumis and three fine cheeses

CHEESE PLATE

Served with seasonal accompaniments & toasted baguette bread
Three cheese selection 14
Five cheese selection 19

ANTIPASTI

WARM ASPARAGUS SALAD* 12

Shaved Asparagus, Fava Beans, Green Beans, Poached Egg, Olive Oil Toasted
Brioche Bread, Shaved Pancetta, Sherry-Thyme Vinaigrette

TRIO OF BRUSCHETTAS 12

Three Seasonal Assortments of Bruschetta on Grilled Ciabatta

MEATBALLS AL FORNO 10

Spicy Pomodoro, Grilled Foccacia

SEARED SEA SCALLOPS 15

White Corn Purée, Lobster Sauce Americaine, Rhubarb Marmalade

STUFFED ZUCCHINI 9

Filled with Braised Fennel, Spinach, Rainbow Chard, Fresh Mozzarella,
Pomodoro Sauce

SHRIMP & ARTICHOKE* 13

Butter Braised Jumbo Shrimp, Artichoke Hearts, Baby Tomatoes, Fine Herbs

STEAMED PEI MUSSELS* 10

Spicy Tomato Broth, Garlic Crostini

FRIED CALAMARI 12

Lemon-Garlic Aioli, Salsa Verde, Grilled lemon

SOUP & SALAD

ZUCCHINI BISQUE 8

Puree of Summer Zucchini, Fried Goat Cheese, Lemon Oil

MOZZARELLA CAPRESE SALAD 13

Heirloom Tomatoes, Marinated Baby Tomatoes, Fresh Whole Milk Mozzarella,
Basil Oil, Aged Balsamic Vinegar

d.VINO SALAD 10

Field Greens, Tomato, Cucumber, Pepperocini,
Mozzarella, Balsamic Vinaigrette

CHOPPED “ANTIPASTO” SALAD 12

Iceberg, Salame Toscano, Sorpresata, Bresaola,
Marinated Peppers & Olives, Fresh Mozzarella

PROSCIUTTO & MELON 10

Mixed Greens, Aged Balsamic, Summer Melon, San Danielle Prosciutto

CAESAR 11

Roasted Garlic Dressing, Butter-Toasted Croutons

SIDES

CRISPY POTATOES 6

SAUTÉED SPINACH 7

SAUTÉED RAPINI 7

SIDE SPAGHETTI POMODORO 8

SIDE PENNE ALFREDO 8

WOOD-FIRED PIZZA

MARGHERITA 12

Tomato Sauce, Fresh Mozzarella

PEPPERONI 13

Crushed Tomatoes, Fresh Mozzarella, Pepperoni

PANCETTA & SMOKED TOMATO 14

Braised Pancetta, Olive Oil Marinated Kale, Red Onion, Smoked Tomato,
Crescenza Cheese

PROSCIUTTO & BURRATA* 14

Burrata Mozzarella, Tomato, San Danielle Prosciutto, Arugula, Lemon

SALSICCIA* 13

Pork Sausage, Red Onions, Roasted Peppers, Fresh Mozzarella

ROASTED VEGETABLE 12

Crushed Tomatoes, Fresh Mozzarella, Roasted Onions, Squash,
Eggplant, Goat Cheese, Fine Herbs

PASTA & RISOTTO

FETTUCCINE ALFREDO 14

Toasted Garlic & Parmesan Cream

GNOCCHI 20

Veal & Pork Bolognese, Wild Mushrooms, Potato Gnocchi, Fine Herbs

OCTOPUS LINGUINE 21

Braised Octopus, Grilled Fennel, Lemon, Herbs, Spicy Pomodoro Sauce

LINGUINI WITH CLAMS 22

Manilla Clams, Toasted Garlic, White Wine

FOUR CHEESE RAVIOLI 17

Parmesan, Mozzarella, Ricotta & Mascarpone Filling, Cherry Tomato-Basil Broth

BUCATINI WITH MEATBALLS 19

Thick Hollow Pasta, Veal & Sausage Meatballs, Spicy Pomodoro Sauce

LASAGNA 19

Italian Sausage Ragout, Ricotta, Parmesan, Basil

SEAFOOD RISOTTO* 22

Shrimp, Clams, Mussels, Calamari, Confit Tomatoes

VEAL RAVIOLI* 19

Wild Mushrooms, Roasted Baby Onions, Thyme, Sherry, Balsamic Glazed Shallots

MAIN COURSES

SEARED SALMON WITH LOBSTER 26

Skuna Bay Salmon, Poached Lobster Claw, White Corn Purée, Basil Spetzle,
Lobster Sauce Americaine, Parsley Pesto

STRIPED BASS* 24

Braised Leeks, Spinach, Kale, Baby Red Potatoes,
finished with an Olive-Tomato Tapenade & Basil Infused Olive Oil

CHICKEN PARMESAN 20

Panko Breaded, Spaghetti Pomodoro, Basil

ROASTED CHICKEN PEPPERONATA 17

Escarole, Broccolini, Lipstick Peppers, Chicken Jus

VEAL PICATTA* 26

Scallopini of Veal Loin, Summer Vegetables, Linguine Pasta, Parsley, Lemon, Capers

LAMB SIRLOIN* 28

Spring Peas, Baby Carrots, Tomato, Herb-Goat Cheese Gnocchi,
Lemon Dressed Baby Greens, Pistachio Cream

FILET MIGNON 37

Asparagus Risotto, Horseradish Cream, Red Wine Sauce, Fried Leeks

GRILLED PORK CHOP 26

White Bean Puree, Asparagus, Baby Peppers, Rapini, Rosemary-Pork Jus

Executive Chef Michael L Shaughnessy

MCCHGroup.com

Proprietors & Wine Makers Sal Casola Jr & Charles Pastron

18% service charge will be added to parties of six or more

 @dvinolv  / dvinolv

*Consuming raw or undercooked meats, shellfish, or eggs may increase the risk of food born illness.

6-7-13