

# Molinari's

## Small Plates

### Classic Affettati \$18

Assortment of cured meats and cheeses  
roasted grape jam, olives, focaccia

### Panzanella \$12

Cucumber, cipollini onions, melon, balsamic vinegar, crispy prosciutto, bread

### P.E.I Mussels \$14

Smoked tomatoes, perno herb broth, fried leeks **GF**

### Shrimp Fra Diavolo \$16

Baked risotto, parmesan crust, gremolata

### Roasted Garlic Polenta Fries \$10

-lemon basil oil, roasted peppers, roasted grape jam **VE VG**

## Large Plates

### Ravioli \$22

Honey pepper ricotta, arugula, garlic, spec, creme reduction **VG**

### Linguine Pesto \$20

Basil pestu, burrata, sun dried tomatoes, spiced nut crumble **VG**

### Sausage Kale Orecchiette \$22

House made sausage, confit mushrooms, pork broth, crispy kale

### Pork Tenderloin \$28

Apple risotto, braised greens, parmesan crema, poached fig **GF**

### Roasted Chicken \$28

Lemon garlic potatoes, stewed tomatoes, grilled broccolini **GF**

### Pan Seared Salmon \$30

Chickpea salad, butter herb reduction **GF**

## Desert

### Espresso Panna Cotta \$9

Chocolate hazelnut crumble, whipped cream, candied lemon peel **GF VG**

### Limoncello Tart \$9

Limoncello curd, fresh fruit, whipped cream **VG**

### Smoked Cheesecake \$9

Vanilla cheesecake, graham cracker crust, balsamic strawberries

### Gelato \$9

Seasonal flavors **GF**

John Abela, executive chef

Jeppe Sorensen, front of house manager

GF=gluten free; VE=vegan; VG=vegetarian

# Molinari's wine and cocktail list

## By the bottle only

### White wines

Castello di Roncade Prosecco	\$28
floral, fruity, exotic, light grassy notes	
Casali Maniago Pinot Grigio	\$30
green apple skin flavors mixed with pulverized lemon pulp	
Tenuta Secolo Pecorino	\$38
white pulp fruit, acacia honey, fresh herbs, slightly balsamic	
Nunzi Conti Rosato IGT	\$35
dry sparkling rose	

### Red wines

Casali Maniago Merlot	\$30
morello cherry, violets, wild berries and cherry jam	
Cigno Moro Peppe Nero Primitivo	\$32
plum and cherry	
Grifo Nero d'Troia	\$28
blackberry, cherry and raspberry	
Giuliani Negroamaro	\$35
small red fruits and a subtle spicy note	

## Vino della casa

Vermintino, peach and apricot.

Glass \$6.25; 15 oz carafe \$16.75; 25 oz carafe \$25.00

Dolcetto, red berries, cherry and violet.

Glass \$6.25; 15 oz carafe \$16.75; 25 oz carafe \$25.00

## Specialty cocktails

Negroni, Gin | Vermouth | Campari | Orange Twist; \$12.00

Aperol Spritz, | Aperol | Prosecco | Club Soda | Orange Twist; \$10.00

Boulevardier, | Bourbon/Rye | Vermouth | Campari; \$12.00

Rosemary G&T, | House Gin | Fever Tree Tonic | Rosemary Sprig | Lime; \$11.00

Basil Lemon Drop, | Basil Infused House Vodka | Limoncello | Lemon | Basil Citrus; \$12.00

Seasonal-ini, Prosecco | In Season Fruit; \$12.00

Bitter Better, Rotating Amaro | Club Soda | Twist; \$12.00