

Molinari's

Small Plates

Classic Affettati

assortment of cured meats and cheeses | grape jam | olives | focaccia | spicy red pepper spread **18**

Grilled Fennel Salad

radicchio | orange segments | marcona almonds | charred scallion vinaigrette **12**

Caesar

romaine | pecorino | caesar vin | croutons | shaved egg yolk **12**

P.E.I Mussels

smoked tomatoes | perno herb broth **14**

Shrimp Fra Diavolo

baked risotto | parmesan crust | gremolata **16**

Roasted Garlic Polenta Fries

lemon basil oil | roasted peppers grape jam **10**

Large Plates

Ravioli

honey pepper ricotta | arugula | garlic speck creme reduction **22**

Linguine Pistou

basil pistou | burrata | sun dried tomatoes | spiced nut crumble **20**

Sausage Kale Orecchiette

house made sausage | confit mushrooms | pork broth | crispy kale **22**

Pork Tenderloin

apple risotto | braised greens | parmesan crema | poached fig **28**

Roasted Chicken

lemon garlic potatoes | stewed tomatoes | grilled broccolini **28**

Pesce del Giorno

daily fish special **30**

Wood Fired Pizza

Sausage and Pepper

house made sausage | caramelized onions | grilled peppers **16**

Margherita

fresh mozzarella | basil | tomatoes **14**

Chicken Pesto

Grilled chicken | arugula | apple **16**

Classic Cheese

marinara sauce | mozzarella **14**

"Life is a Combination of magic and pasta." - Federico Fellini

John Abela Executive Chef

Jeppe Sorensen Manager

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

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Dessert

Espresso Mousse 9

Biscotti | whipped cream | candied lemon peel

Limoncello Tart | 9

limoncello curd | fresh fruit | whipped cream

Castagnole | 9

Chocolate hazelnut spread | balsamic strawberries

Homemade Gelato | 9

seasonal flavors

Dessert Cocktails

Roman Holiday | Vodka, Strawberry Marshmallow Gelato | **12**

Strawberry Mojito | Rum, Strawberry Mint Lime Sorbet | **12**

Sicilian Coffee | Whiskey, Caramel Espresso Gelato | **12**

Melon Martini | Gin, Melon Sorbet | **12**

Molinari's Wine and Cocktail List

By the Bottle Only

White Wine

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
It is a smooth, nice pink salmon-coloured, Sangiovese grapes, slightly fresh finish	

Red Wine

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	

House Wine

Vermintino, peach and apricot | Glass **6.25** | 15oz Carafe **16.75** | 25oz Carafe **25**

Dolcetto, red berries, cherry, and violet | Glass **6.25** | 15oz Carafe **16.75** | 25oz Carafe **25**

Specialty Cocktails

Negroni gin, vermouth, campari, orange twist	12
Aperol Spritz aperol, prosecco, club soda, orange twist	10
Boulevardier bourbon/rye, vermouth, campari	12
Rosemary G&T house gin, fever tree tonic, rosemary sprig, lime	11
Basil Lemon Drop basil infused house vodka, limoncello, lemon, basil citrus	12
Seasonal-ini prosecco, season fruit	12
Bitter Better rotating amaro, club soda, twist	12

Import Beer List

Peroni lager-european pale Birra Peroni Italy 5.1%	6
Birra Moretti lager-european pale Birra Moretti Italy 4.6%	6
Clausthaler low-alcohol Binding-Brauerei AG Germany 0.5%	6

Mocktails

Blueberry Aranciata	7
Strawberry Limonatta	7