MAURIZIO'S

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BAR SNACKS

priced per item

CICCHETTI

Calamari Skewer	$6
Scallops with Prosciutto	$9
Lamb-Stuffed Olives	$6
Crispy Bocconcini	$5
Fried Mushroom Ravioli	$4
Fried Pancetta & Beef Ravioli	$5
Grilled Mortadella	$6

CROSTINI

‘Nduja & Olive	$6
Salt Cod	$8
Tuna Confit	$7
Cured Pork & Fruit	$5
Fresh Ricotta & Sage	$5



FAMILY STYLE

MENU 1 $132 PER PERSON

Antipasto
mortadella, bocconcini, olives, grilled peppers, peperoncini, pickled mushrooms

House Made Breads
focaccia, sourdough, grissini

Tuna Carpaccio
sliced tuna, citrus, fennel, white balsamic

Radicchio
warm radicchio, parmigiano reggiano, balsamic

Vitello Tonnato
thinly sliced veal, capers, tuna aioli

Lasagna
lamb bolognese, ricotta, tomato

Parmigiana
eggplant, marinara, ricotta, basil, parmigiano reggiano

Branzino con Pomodorini
mediterranean sea bass, cherry tomatoes, fennel

Chicken Scarpareillo
crispy chicken cutlet, sausage, peperoncini, grilled peppers

Veal Marsala
pan-fried veal, porcini mushrooms, spinach, marsala sauce

Tiramisu
mascarpone, espresso

Cannolo
ricotta, lemon



FAMILY STYLE

MENU 2 $140 PER PERSON

Focaccia & Carta di Musica
olive oil & apple balsamic

Burrata & Prosciutto
fried bread, olive oil, saba

Lamb-Stuffed Olives
aioli

Marinated Bocconcini & Olives

Antipasto Salad
chopped iceberg, mortadella, prosciutto, bocconcini, cherry tomato

Tuna Carpaccio
sliced tuna, citrus, fennel, white balsamic

Gnocchi
short rib ragu, pancetta, red wine, san marzano tomatoes

Rigatoni
sausage, tomato sauce, egg yolk, parmigiano reggiano

Bistecca alla Fiorentina
36oz florentine porterhouse steak, rosemary, olive oil, crispy potatoes, broccolini

Haddock Piccata
pan-cooked haddock, lemon caper butter, asparagus, swiss chard

Tonno e Fagioli
grilled tuna steak, cannellini beans, preserved lemon, broccoli rabe

Torta al Limone
lemon cake, meringue

Cannoli
pistachio

LARGE TABLE $215 PER PERSON

available for buyout events

Antipasto
mortadella, bocconcini, olives, grilled peppers, peperoncini, pickled mushrooms

House Made Breads
focaccia, sourdough, grissini

Tuna Carpaccio
sliced tuna, citrus, fennel, white balsamic

Foccacia & Carta di Musica
olive oil & apple balsamic

Burrata & Prosciutto
fried bread, olive oil, saba

Lamb-Stuffed Olives
aioli

Marinated Bocconcini & Olives

Radicchio
warm radicchio, parmigiano reggiano, balsamic

Vitello Tonnato
thinly sliced veal, capers, tuna aioli

Antipasto Salad
chopped iceberg, mortadella, prosciutto, bocconcini, cherry tomato

Tuna Carpaccio
sliced tuna, citrus, fennel, white balsamic

Lasagna
lamb bolognese, ricotta, tomato

Parmigiana
eggplant, marinara, ricotta, basil, parmigiano reggiano

Gnocchi
short rib ragu, pancetta, red wine, san marzano tomatoes

Rigatoni
sausage, tomato sauce, egg yolk, parmigiano reggiano

Branzino con Pomodorini
mediterranean sea bass, cherry tomatoes, fennel

Chicken Scarpariello
crispy chicken cutlet, sausage, peperoncini, grilled peppers

Veal Marsala
pan-fried veal, porcini mushrooms, spinach, marsala sauce

Bistecca alla Fiorentina
36oz florentine porterhouse steak, rosemary, olive oil, crispy potatoes, broccolini

Haddock Piccata
pan-cooked haddock, lemon caper butter, asparagus, swiss chard

Tonno e Fagioli
grilled tuna steak, cannellini beans, preserved lemon, broccoli rabe

Tiramisu
mascarpone, espresso

Cannoli
pistachio

Torta al Limone
lemon cake, meringue

Cannoli
ricotta, lemon



CHEF'S SELECTION

MENU 1 $98 PER PERSON

Radicchio
warm radicchio, parmigiano reggiano, balsamic

or

Tuna Carpaccio
sliced tuna, citrus, fennel, white balsamic

Rigatoni
sausage, tomato sauce, egg yolk, parmigiano reggiano

or

Pastina
ditalini pasta in chicken brodo, pecorino romano, egg yolk

Chicken Scarpariello
crispy chicken cutlet, sausage, peperoncini, grilled peppers

or

Branzino con Pomodorini
mediterranean sea bass, cherry tomatoes, fennel

Tiramisu
mascarpone, espresso

or

Cannoli
ricotta, lemon



CHEF'S SELECTION

MENU 2 $126 PER PERSON

Antipasto
chopped iceberg, mortadella, prosciutto, bocconcini, cherry tomato

or

Vitello Tonnato
thinly sliced veal, capers, tuna aioli

Gnocchi
short rib ragu, pancetta, red wine, san marzano tomatoes

or

Lasagna
lamb bolognese, ricotta, tomato

Haddock Piccata
pan-cooked haddock, lemon caper butter, asparagus, swiss chard

or

Veal Marsala
pan-fried veal, porcini mushrooms, spinach, marsala sauce

Tiramisu
mascarpone, espresso

or

Cannoli
pistachio



CHEF'S SELECTION

MENU 3 $117 PER PERSON

Insalata Caesar
romaine, prosciutto, crouton

or

Calamari
crispy calamari, marinara, pepperoncini

Trottole
spicy vodka tomato sauce, cream, parmigiano reggiano, chili

or

Pappardelle
short rib bolognese sauce, san marzano tomatoes, parmigiano reggiano

Filetto di Manzo
8oz beef tenderloin, eggplant and goat cheese mashed potato, stewed vegetables

or

Branzino con Pomodorini
mediterranean sea bass, cherry tomatoes, fennel

Tiramisu
mascarpone, espresso

or

Torta al Limone
lemon cake, meringue



COCKTAILS

priced per item

SACRED

Milano-Torino 4oz — $16
campari, red wine, sweet vermouth

Sgroppino 4oz — $18
whisked lemon sorbet, vodka, prosecco, olive oil

Cardinale 2.75oz — $16
gin, fennel, dry vermouth, campari

Pirlo 3.5oz — $16
white wine, rosemary, bitter liqueur, club soda

Prampolini 3.5oz — $14
campari, barbera, italian soda, orange

Garibaldi 1oz — $14
bitter liqueur, burnt orange juice

SINFUL

Forbidden Fruit 2.5oz — $14
vodka, white flower and peach, apple butter, italian lemon, gold glitter

Prodigal Son 3oz — $14
white vermouth, sweet vermouth, olive oil, saffron, soda

Powers That Be 3oz — $17
tequila blanco, fig, moscato, prickly pear

House Divided 2.5oz — $18
mezcal, cynar, apricot, rosemary

Eye for an Eye 2oz — $15
rum, amaro, quince, strawberry

Martini Sporco Cinquanta 3oz — $15
pasta water brine, gin or vodka, white vermouth, pickled quail egg



COCKTAILS

priced per item

NEGRONI

Rosa Negra 3oz $16
sour cherry gin, dolin red, bitter bianco, lemon twist

Di Casa 3oz $16
0 lillet blanc, dolin dry, tanqueray plum bitters, orange twist

Amalfi 3oz $16
bv land limoncello, dolin dry, red vermouth, tanqueray, lemon twist

Milano 3oz $16
tanqueray, boastkeg coffee liqueur, meletti amaro, lemon twist

Non-Alc Negroni $12
noa bitter, noa red vermouth, noa dry gin, orange zest

SPRITZ

Sicilian Spritz 5oz $16
phillips peach liqueur, orange juice, club soda, sparkling wine, dash angostura

Bellini 5oz $16
white peach puree, bols elderflower, sparkling wine, soda, mint sprig

3 Wise Men 5oz $16
gin, sage syrup, sparkling wine, soda

Limon Frizzante 5oz $16
limoncello, sparkling wine, soda, lemon wedge

Non-Alc Spritz $12
noa bitter, non-alc sparkling wine, soda, orange slice



WINE LIST

priced per bottle

SPARKLING

	Carboncine, Extra Dry Prosecco, Treviso, Veneto, IT	$70
NV	Chiarli Vecchia Modena, Lambrusco di Sorbara, Emilia-Romagna, IT	$75
NV	Albinea Canali 'Ottocentonero', Lambrusco, Emilia-Romagna, IT	$90
NV	Ferrari, Brut, Metodo Classico, Trento, Trentino, IT	$100
NV	Champagne Autréau, 1er Cru Brut, Champagne, FR	$125
NV	Piper-Heidsieck, Brut, Champagne, FR	$175

ROSÉ

2025	Tormaresca 'Calafuria' Negroamaro+, Salento, Puglia, IT	$75
2025	GD Vajra 'Rosabella', Nebbiolo+, Langhe, Piedmont, IT	$85
2024	Tocco 'Capostazione', Cerasuolo d'Abruzzo, Abruzzo, IT	$90



WINE LIST

priced per bottle

WHITE

2024	Michele Chiarlo ‘Le Madri’ Roero Arneis, Piedmont, IT	$80
2024	Tocco ‘Capostazione’ Pecorino, Abruzzo, IT	$85
2024	Domaine Laroche ‘Les Chanoines’ Chablis, Burgundy, FR	$100
2024	Tenuta della Terre Nere, Carricante, Etna Bianco, Sicily, IT	$110
2023	Patrick Piuze ‘Terroir de Chablis’ Chablis, Burgundy, FR	$125
2022	Pietradolce, Carricante, Etna Bianco, Sicily, IT	$130
2023	Jermann, Sauvignon Blanc, Friuli, IT	$130
2023	Vietti, Derthona Timorasso, Piedmont, IT	$145

RED

2024	DuchessLia, Barbera d’Asti, Piedmont	$50
2024	Rizzi Dolcetto d’Alba, Piedmont	$95
2024	Massolino Barbera d’Alba, Piedmont	$100
2022	Vietti ‘Perbacco’ Nebbiolo, Langhe, Piedmont	$120
2022	Arpepe, Nebbiolo, Rosso di Valtellina, Valtellina, Lombardy	$125
2024	Tenuta Mysterium, Barbera d’Asti, Piedmont	$135
2021	Produttori del Barbaresco, Barbaresco, Piedmont	$145



BEER

priced per item

DRAUGHT

Peroni 16oz	$9
Propeller Galaxy IPA 16oz	$9

BOTTLES & CANS

Moretti 330ml	$9
Stillwell Cream Ale 473ml	$9
Stillwell IPA 473ml	$9
Moonrise Ridge Apple Cider 355ml	$6
Moonrise Ridge Pear Cider 355ml	$6