

# MAURIZIO'S

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# BAR SNACKS

## CICCHETTI

Calamari Skewer

Scallops with Prosciutto

Lamb-Stuffed Olives

Crispy Bocconcini

Fried Mushroom Ravioli

Fried Pancetta & Beef Ravioli

Grilled Mortadella

## CROSTINI

'Nduja & Olive

Salt Cod

Tuna Confit

Cured Pork & Fruit

Fresh Ricotta & Sage



# ALLA FAMIGLIA

## MENU 1 132

### 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



# ALLA FAMIGLIA

## MENU 2 140

**Foccacia & 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

# IL BANCHETTO 215

## Antipasto

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

## House Made Breads

focaccia, sourdough, grissini

## Tuna Carpaccio

sliced tuna, citrus, fennel, white balsamic

## Focaccia & 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



# SELEZIONE DELLO CHEF

## MENU 1 98

### Radicchio

warm radicchio, parmigiano  
reggiano, balsamic

*or*

### Tuna Carpaccio

sliced tuna, citrus, fennel, white balsamic

### Tiramisu

mascarpone, espresso

*or*

### Cannoli

ricotta, lemon

### 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



# SELEZIONE DELLO CHEF

## MENU 2 126

### 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



# SELEZIONE DELLO CHEF

## MENU 3 117

### 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 person

## 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 person

## 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

## FRIZZANTE

	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

## ROSATO

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

## BIANCO

2024	Michele Chiarlo 'Le Madri' Roero Arneis, Piedmont, IT	80
2024	Tocco 'Capostazione' Pecorino, Abruzzo, IT	85
2023	Mastroberardino, Greco di Tufo, Campania, IT	88
2024	Domaine Laroche 'Les Chanoines' Chablis, Burgundy, FR	100
2024	Tenuta della Terre Nere, Carricante, Etna Bianco, Sicily, IT	110

## ROSSO

2024	DuchessLia, Barbera d'Asti, Piedmont	50
2024	DuchessLia, Barbera d'Asti, Piedmont	75
2024	Rizzi Dolcetto d'Alba, Piedmont	95
2024	Massolino Barbera d'Alba, Piedmont	100
2021	San Silvestro 'Patras' Barolo, Piedmont	100



## BEER

priced per person

### DRAUGHT

Peroni 16oz 9

Chainyard Ciderpolotain 16oz 9

### BOTTLES & CANS

Moretti 330ml 9

Stillwell Cream Ale 473ml 9

Stillwell IPA 473ml 9