

MACCHIALINA

BY MICHAEL PIROLO

CHEF'S TASTING MENU

5 COURSES 59 /PP
ADD WINE PAIRING 32 /PP

SALUMI

MEATS

MANGALITSA SOPPRESSATA (ITALY) 7

PROSCIUTTO di PARMA (ITALY) 9

MORTADELLA (ITALY) 7

PORCHETTA (MADE IN HOUSE) 7

MEAT BOARD 23

CHEESE

PECORINO TOSCANO (ITALY) 6

TALEGGIO (ITALY) 6

PARMIGIANO (ITALY) 6

CACCIOCAVALLO (ITALY) 6

CHEESE BOARD 18

MEAT & CHEESE BOARD 28

GNOCCO FRITTO 3

(puffed bread from Emilia-Romagna)

ALL MEATS & CHEESES ARE

SERVED WITH GNOCCO FRITTO

ANTIPASTI

GRILLED COUNTRY BREAD 2

GNOCCO FRITTO (puffed bread from Emilia-Romagna) 3

INSALATA MISTA SABA VINAIGRETTE, SHAVED PARMIGIANO 12

POLPETTINE VEAL CHEEK & PORK MEATBALLS 13

BROCCOLINI ai CESARE TOASTED GARLIC & PARMIGIANO 14

LOCAL BURRATA HEIRLOOM TOMATOES & ARUGULA 15 ADD PROSCIUTTO 5

FUNGHI SOTT'OLIO MUSHROOM SALAD, PANCETTA & FUJI APPLES 16

BABY BEET SALAD AVOCADO, HAZELNUTS & GINGER VINAIGRETTE 16

TORTINO DI MELANZANE "EGGPLANT PARMIGIANA" 14

CREAMY POLENTA PROPER DUCK AND PORK SAUSAGE, BRUSSELS SPROUTS & CHESTNUTS 16

PASTA FATTA IN CASA

CAVATELLI MACCHIALINA BABY MEATBALLS, PORCHETTA & PECORINO 24

LASAGNA SHORT RIB & TALEGGIO 24

SPAGHETTI POMODORO TOMATO & BASIL 21

SPAGHETTI CON VONGOLE GARLIC, WHITE WINE & ARUGULA 27

TAGLIOLINI AI FUNGHI ABALONE MUSHROOMS & PARMIGIANO 26

BROCCOLI RABE RAVIOLINI BABY SHRIMP, WHITE WINE & PEPERONCINO 29

ENTRÉE

BRANZINO ACQUA PAZZA YUKON GOLD POTATOES, GAETA OLIVES & HEIRLOOM TOMATOES 27

ORGANIC HALF CHICKEN PARSNIPS, BRUSSELS SPROUTS, SHIITAKE MUSHROOMS & CHERRY JUS 27

VEAL MILANESE CONCENTRATED TOMATO, ARUGULA & PARMIGIANO REGGIANO 32

VEAL PARMIGIANA MOZZARELLA, OVEN DRIED TOMATOES & PARMIGIANO 40

21 DAY DRY-AGED NEW YORK STRIP CRUSHED FINGERLINGS, MUSHROOM FRICASSE & ARUGULA 49

CONTORNI

BRUSSELS, PARSNIPS & SHITAKES 8

SAUTÉED BROCCOLI RABE 8

OLIVE OIL SMASHED POTATOES 8

Please alert your server of any food allergies. Not all ingredients are listed on the menu. Eating raw or undercooked fish, shellfish, eggs or meat may increase the risk of foodborne illness.



In the interest in providing you with the most unique dining experience possible, we offer carafes of all of our bottles. Please see our wine list for carafe & bottle selections. Ask your server what they are most excited about!

WINE BY THE GLASS

SPARKLING

CHAMPAGNE, LASSAIGNE BLANC DE BLANCS NV (FR) 25

PROSECCO, LOVO EXTRA DRY NV (Veneto) 12

MOSCATO D'ASTI, ELIO PERRONE 2017 (Piemonte) 13

LAMBRUSCO, CHIARLI "VECCHIA MODENA" 2017 (EMI) 15

LAMBRUSCO, SCARPETTA "FRICO" NV (EMI) 10/275mL CAN

ROSÉ

LA KIUVA, ROSE DE VALLEE NV (Valle d'Aosta) 13

WHITE

PECORINO, MARCHESI MIGLIORATI 2016 (Abruzzo) 12

CORTESE, CASCINA DEGLI ULIVI, IVAG 2015 (Piemonte) 13

FRIULANO, PETRUSSA 2017 (Friuli) 14

RED

NERO D'AVOLA, POGGIA ANIMA "ASMODEUS" 2016 (Sicilia) 13

CHIANTI CLASSICO, COLLAZZI 2016 (Toscana) 16

VALPOLICELLA, NICOLIS 2017 (Veneto) 13

NEBBIOLO BLEND, A & G FANTINO "ROSSO DEI DARDI" 2016 (Piemonte) 14

SCHIOPPETTINO, "LA DULINE" 2015 (Friuli) 2015 20

We often uncork additional bottles, please ask your server about our specials

Please see our wine list for carafe & bottle selections

BIRRA

ANGELO PORETTI 4 LUPPOLI ORIGINALE LAGER
(IT, 5.5% ABV) 7

MIA 305 GOLDEN ALE
(FL, 5.0% ABV) 7

MORETTI LA ROSSA DOPPELBOCK
(IT, 7.2% ABV) 7

MIA MEGA MIX PALE ALE
(FL, 6.0% ABV) 8

COCKTAILS

APERITIVI 14

ALPINE RICKEY

braulio, lime, cucumber, mint, fever tree club soda

BIG TROUBLE IN LITTLE CHINATO SPRITZ

cappellano barolo chinato, q grapefruit soda, lovo prosecco

OUR NEGRONI

plymouth, gran classico, carpano antica

SUNSET BOULEVARD *bottled cocktail*

russell's reserve 6yr, cynar, aperol

NEWGRONI *iSi carbonated*

st. george California citrus, aperol, carpano antica

INTO THE BLUE

wild Sardinia vermouth, castelvetro & gaeta olives
Italian vermouth aged for 10 yrs in a solera style system

MACCHIALINA'S SIGNATURES 14

SETTANTA CINQUE

bombay sapphire, wild mirto, lemon, ginger ale

THE GRA'IT ESCAPE

gra'it grappa, house made pear liqueur, lemon, rosemary

LA SALVIA SPEYSIDE

the glenlivet founder's reserve, mancino secco, cynar, sage, angostura

THE SPECK-TACULAR NOW

speck infused smooth ambler contradiction, honey clove syrup, Jamaican #1

CLASSIC OF THE MONTH 14

THE BRONX COCKTAIL

oxley gin, martini & rossi rubino & ambrato riserva, orange juice, orange bitters

All our cocktails are made with premium spirits & fresh house made ingredients.

We are discontinuing the use of plastic straws because they are stupid. If you would like one, please ask your server.