

# MACCHIALINA

BY MICHAEL PIROLO

## CHEF'S TASTING MENU

5 COURSES 59 /PP

ADD WINE PAIRING 50 /PP

## SALUMI

### MEATS

SOPPRESSATA (ITALY) 7

PROSCIUTO di PARMA (ITALY) 9

MORTADELLA (ITALY) 7

PORCHETTA (MADE IN HOUSE) 7

### CHEESES

PECORINO TOSCANO (ITALY) 6

TALEGGIO (ITALY) 6

PARMIGIANO (ITALY) 6

CACCIOCAVALLO (ITALY) 6

MEAT BOARD 23

CHEESE BOARD 18

MEAT & CHEESE BOARD 28

ALL MEATS & CHEESES ARE  
SERVED WITH GNOCCO FRITTO

## ANTIPASTI

GRILLED COUNTRY BREAD 2

GNOCCO FRITTO (puffed bread from Emilia-Romagna) 3

ANTIPASTI TRIO 16

EGGPLANT CAPONATA & RICOTTA SALATA  
CAULIFLOWER, PICKLED GARLIC & BOTTARGA  
FUNGHI SOTT'OLIO & PEACHES

ADD MOZZARELLA di BUFALA 7 ADD PROSCIUTTO di PARMA 5

SCAROLE SALAD PISTACHIOS, MINT, LEMON VINAIGRETTE & PECORINO 14

POLPETTINE VEAL CHEEK & PORK MEATBALLS 13

BROCCOLINI ai CESARE TOASTED GARLIC & PARMIGIANO 14

LOCAL BURRATA HEIRLOOM TOMATOES & ARUGULA 15 ADD PROSCIUTTO di PARMA 5

CALABRIAN BEAN SALAD MARINATED SHRIMP, MARCONA ALMONDS & FIORE SARDO 15

STUFFED ARTICHOKE BABY SPINACH, PINE NUTS & MOZZARELLA di BUFALA 18

CREAMY POLENTA PROPER DUCK AND PORK SAUSAGE & MELTED LEEKS 16

## PASTA FATTA IN CASA

CAVATELLI MACCHIALINA BABY MEATBALLS, PORCHETTA & PECORINO 24

LASAGNA SHORT RIB & TALEGGIO 24

SPAGHETTI POMODORO TOMATO & BASIL 21

SPAGHETTI CON GAMBERI & ZUCCHINE CLAMS, SHRIMP & BASIL 27

TAGLIOLINI AI FUNGHI ABALONE MUSHROOMS & PARMIGIANO 26

BEET MEZZALUNA HAZELNUTS, BROWN BUTTER & RICOTTA SALATA 28

## ENTRÉE

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

POLLO ARROSTO ORGANIC HALF CHICKEN, GARLIC, LEMON & THYME 29

VEAL MILANESE CONCENTRATED TOMATO, ARUGULA & PARMIGIANO REGGIANO 32

VEAL PARMIGIANA MOZZARELLA, OVEN DRIED TOMATOES & PARMIGIANO 40

## CONTORNI

SAUTÉED BROCCOLI RABE 8

OLIVE OIL SMASHED POTATOES 8

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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, BONNET-PONSON 1er CRU NV (FR) 30

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

GAGLIOPPO, CANTINA MALENA "BACCO" 2017 (Calabria) 13

### ORANGE

MALVASIA BLEND, CASE BIANCO (EMI) 17

### WHITE

ZIBIBBO, VINO LAURIA, SOLERTE 2017 (Sicilia) 15

FIANO, ALFONZO ROTOLO "SAN MATTEO" 2017 (Campania) 12

FRIULANO, PETRUSSA 2017 (Friuli) 14

### RED

PERRICONE, IL CENSO "NJURA" 2013 (Sicilia) 23

AGLIANICO, TENUTA SCUOTTO 2013 (Campania) 13

VALPOLICELLA CLASSICO, NICOLAS ANGELO 2017 (Verona) 13

CHIANTI CLASSICO, COLLAZZI 2016 (Toscana) 16

BARBERA/FREISA BLEND, CIECK CANAVESE 2016 (Piemonte) 14

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

Please see our wine list for carafe & bottle selections

## BIRRA

### PERONI

(IT, 5.1% ABV) 7

### MORRETTI LA ROSA DOPPELBOCK

(IT, 7.2% ABV) 8

### MIA MEGA MIX

(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

#### MACCHIALINA SPRITZ

bombay, custom bitter lemon syrup, prosecco

#### OUR NEGRONI

plymouth, gran classico, carpano antica

#### WHITE NEGRONI

gra'it grappa, luxardo bitter bianco, martini rossi ambrato

#### MAGICAL MYSTERY FLIP

zucca, lemon, housemade strawberry syrup, whole egg

### MACCHIALINA'S SIGNATURES \$14

#### CAFFÉ FREDDO

montenegro, angelisco blanco, coffee, housemade orange bitters whipped cream

#### SPEYSIDE & SALVIA

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

#### THE SPECK-TACULAR NOW

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

#### MACCHIALINA GIBSON \$16

absolut elyx, pickling spice infused mancino secco, mamma Rivas onions

### CLASSIC OF THE MONTH \$14

#### CABLE CAR

*santa teresa 1796, giffard pamplemousse, house made orange spice syrup & lemon*

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 a hay straw, please ask your server.**