

## Wine by the glass

### SPARKLING & WHITE

- NV **Prosecco** 13.  
Poggio Costa Brut DOC. Veneto
- NV **Champagne** 36.  
Mandois “Origines” Brut.  
Champagne, France
- NV **Sparkling Rosé** 15.  
Rotari Trentodoc Brut.  
Trento DOC, Trentino
- NV **Lambrusco** 12.  
Scarpetta “Frico” Rosso Frizzante IGT.  
Emilia-Romagna
- 2023 **Pinot Bianco** 19.  
Terlan “Tradition.” Alto Adige DOC
- 2024 **White Blend** 12.  
Bigi. Orvieto Classico DOC, Umbria
- 2024 **Sauvignon Blanc** 14.  
Cantine Lavis. Tre Venezie IGT
- 2023 **Riesling** 17.  
State of Mind Wine “Zillah Ranch.”  
Rattlesnake Hills, Washington
- 2024 **Garganega** 17.  
Prá “Otto.” Soave Classico DOC, Veneto
- 2022 **Chardonnay** 16.  
Moniker “La Ribera Vineyard.”  
Mendocino, California
- 2023 **Chardonnay** 22.  
Trefethen. Oak Knoll of Napa Valley,  
California
- NV **Moscato d’Asti** 15.  
Blengio “La Morosa.” Piedmont DOC
- NA **Zero-Proof Prosecco** 14.  
Good Twin Italy

### RED & ROSÉ

- 2025 **Rosé** 12.  
Ercole. Barbera. Piedmont DOC
- 2022 **Nerello Mascalese** 20.  
Tornatore. Etna Rosso DOC, Sicily
- 2023 **Pinot Noir** 17.  
Maison Noir “In Sheep’s Clothing.”  
Oregon
- 2024 **Montepulciano** 13.  
Masciarelli. Montepulciano d’Abruzzo  
DOC, Abruzzo
- 2023 **Red Blend** Vina Robles  
“The Arborist.” 16.  
Paso Robles, California
- 2019 **Raboso** 16.  
Italo Cescon.  
Raboso del Piave DOC, Veneto
- 2022 **Sangiovese** 15.  
Morisfarms. Morellino di Scansano  
DOCG, Tuscany
- 2017 **Cabernet Sauvignon** 18.  
La Lecciaia. Tuscany
- 2023 **Cabernet Sauvignon** 23.  
Scattered Peaks.  
Napa Valley, California
- 2022 **Cabernet Sauvignon** 30.  
Daou Vineyards “Reserve.”  
Paso Robles, California

## Antipasti

- Calamari Fritti** 23.  
Crisp lightly battered calamari, fennel,  
limoncello aioli GF
- Barbabietole** 16.  
Roasted beets, ricotta, pistachio relish, arugula GF
- Arancini** 12.  
Cheese-stuffed risotto bites
- Mussels** 19.  
Gulf of Maine mussels, ’nduja, white wine, pomodoro, basil GF
- Beef Carpaccio** 22.  
Very rare chilled beef, arugula, fried capers, fresh parmesan GFA
- Oysters** 4. each / 22. half dozen  
Calabrian chili butter, garlic, parmesan GF
- House-made Bread** 10.  
Sicilian bread, focaccia, ricotta, mostarda,  
roasted garlic butter

## Insalata

- House on the Hill** 12.  
House greens, red onion, ricotta salata, house-pickled peppers,  
croutons, vinaigrette GF
- Mayfair** 12.  
Little Gem lettuce, pecorino, prosciutto, croutons,  
Mayfair dressing GFA
- Tomato Panzanella** 22.  
Heirloom tomato, burrata, basil, balsamic

## WINE DINNER • TUESDAY, JUNE 2 ANDRÉ HUESTON MACK

Madrina is thrilled to announce a unique five-course wine dinner hosted by **renowned sommelier and innovative winemaker André Hueston Mack**, held in partnership with **Chef Tim Adams**. Guests will have the rare opportunity to engage with Mack as he guides them through each celebrated Maison Noir selection, while Chef will share thoughtful and creative complementary courses, promising a night of exceptional pairings and lively conversation.

Reception begins at 6:00 p.m., dinner follows  
\$160/person *inclusive of tax and gratuity*  
Limited seating available



Make your  
reservations here

Tim Adams, Executive Chef  
Regina Murphey, Pastry Chef

Sarah Landry, General Manager  
Alisha Blackwell-Calvert, Advanced Sommelier

GF gluten free  
GFA gluten free available  
\* Not available gluten free

## Primi

- Pasta handmade in house daily
- Rigatoni alla Vodka** 24.  
Tomato, Calabrian chili, garlic, cream
- Raviolo** 30.  
Spinach pasta, ricotta, duck egg, parsley, lemon, parmesan,  
morel mushrooms, brown butter red wine demi glacé
- Manicotti** 26.  
Spinach, ricotta, parmesan, mozzarella, Mama Rosa sauce
- Gamberetto** 35.  
Spaghetti, gulf shrimp, artichokes, garlic, sherry, cream
- Bolognese** 28.  
Beef bolognese, tagliatelle, parmesan
- Lobster Risotto** 50.  
Poached lobster, grilled asparagus, parmesan

## Intermezzo

- Daily Selection** 6.  
Small, light and refreshing, a dish  
between courses to cleanse the palate GF

## Secondi

### WOOD-FIRED STEAKS

<b>Bavette</b> 64. 10 OZ GF	<b>Filetto</b> 70. 8 oz filet GF	<b>T-Bone</b> 75. 20 OZ GF	<b>Bone-in Strip</b> 80. 22 OZ GF
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Served with crispy confit potatoes, finished with tallow butter

- Bistecca Fiorentina** 150.  
40 oz three-finger-thick prime porterhouse, for two GF  
Select one sauce and three sides

- Branzino** 52.  
Braised swiss chard, guanciale, cannellini beans, salsa verde GF

- Grilled Trout** 30.  
Farro, spinach, garlic vinaigrette GF

- Pollo Piccata** 38.  
Seared Buttonwood Farms airline chicken breast, white wine,  
lemon, capers, grilled broccolini GF

- Veal Parmigiano** 42.      **Eggplant Parmigiano** 30.  
Pomodoro, fresh mozzarella, handmade pasta

### CONTORNI Sides

- Ozark forest mushrooms 12.  
Crispy confit potatoes 12.  
Brussels sprouts agrodolce 12.  
Grilled broccolini 14.

### IL SUGO Sauces

- Brandy peppercorn 4.  
Bearnaise 4.  
Horseradish crema 2.

## Cocktails

### SPRITZ

- Aperol** 14.  
Italian aperitivo, club soda, prosecco
- Il Terrazzo** 17.  
Cappelletti aperitivo, vermouth, prosecco,  
olive
- Hugo** 14.  
Elderflower liqueur, club soda, prosecco
- Limoncello** 17.  
Calabrian limoncello, club soda, prosecco

### CLASSICS

- Old Fashioned** 14.      **Martini** 12.  
**Manhattan** 14.      **Vesper** 14.  
**Negroni** 12.      **Margarita** 14.  
**Tom Collins** 12.      **Daiquiri** 12.

### SIGNATURE

- Madrina-tini** 14.  
Italian vodka, olive brine, blue cheese  
stuffed olives
- Venetian Sling** 16.  
London dry gin, cappelletti, genepy,  
pineapple, raspberry

- Meet Me at Midnight** 18.  
Withered Oak small batch rye,  
Montenegro Amaro, tea syrup

- Suspicious Mind** 14.  
London dry gin, Dolin blanc, Salers

- Jukebox Inferno** 16.  
Reposado tequila, Cocchi americano,  
lime, habanero

- Hotel Madrina** 15.  
5-year rum, apricot, pineapple

- Bitter Behavior** 18.  
Bourbon, biscotti, Fernet Branca

- NA-groni** spirit free 12.

- Margarita** spirit free 12.

- Old Fashioned** spirit free 12.

## Beer

### DRAFT

- Iron Hops “Bisacquino” 7.  
Madrina’s Italian-style Lager
- Menabrea “Ambrata” Vienna-style Amber 7.  
Maplewood “Son of Juice” IPA 7.  
Two Pitchers Radler 6.

### BOTTLES + CANS

- Menabrea “Bionda” Blonde Lager 7.  
Off Color “Crispy Beer for Pizza” Pilsner 7.  
KC Bier Co. Helles Lager 7.  
Bluewood “Bananas and Blow” 8.  
Bavarian Wheat Ale
- Stem Ciders Seasonal 7.  
Budweiser Zero NA 5.

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