

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 12.
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

Chopped Salad 20.
Salami, caciocavallo, red onion, hard boiled egg, greens GF

Add to any salad
Grilled Shrimp 12. **Grilled Chicken Spiedini** 12.

Brunch

Pane Fritto 15.
Lemon curd, blueberry,
maple syrup

Quiche 18.
Ham, asparagus, spinach,
onion, cheddar

————— **Eggs Benedict** —————

Classic 18.
One poached egg, ham,
hollandaise, English muffin

Arancini 22.
One poached egg, prosciutto,
tomato hollandaise, arancini

Florentine 16.
One poached egg, sautéed spinach,
hollandaise, English muffin

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

Panino

Lobster BLT 25.
Bacon, arugula, tomato, fennel vinaigrette, focaccia, house chips

House Steakburger 23.
Braised osso buco, smoked pecorino, romaine, red onion,
potato bun, house chips

Primi

Pasta handmade in house daily

Rigatoni alla Vodka 24.
Tomato, Calabrian chili, garlic, cream

Manicotti 26.
Spinach, ricotta, parmesan, mozzarella, Mama Rosa sauce

Gamberetto 35.
Spaghetti, gulf shrimp, artichokes, garlic, sherry, cream

Bolognese 28.
Beef bolognese, tagliatelle, parmesan

Intermezzo

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

Secondi

WOOD-FIRED STEAKS

Filetto 70.
8 oz filet GF
*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 25. **Eggplant Parmigiano** 21.
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.