Maranello

ELEVATED ITALIAN CUISINE

APPETIZERS

ROMAGNA CHARCOAL BREAD
Served warm Bread, with whipped butter infused with Calabrian 'Nduja. 12

GNOCCO FRITTO
Fried craft dough, stracciatella cheese, prosciutto, honey glaze. 16

CRAB CAKE
Jumbo lump crab, lemon aioli, cremolate tartara. 22

TAGLIERI DI SALUMI E FORMAGGI
Imported meats and cheese board, served with Chef selection of honeys and jams. 26

OCTOPUS CARPACCIO
Thinly sliced Spanish octopus, wild arugula, emulsified basil vinaigrette, lemon zest. 22

GRILLED LAMB LOLLIPOPS
herb crusted, black olives, barolo wine reduction. 24

MARANELLO BRUSCHETTA
Grilled peaches, prosciutto, stracciatella cheese topped with a honey glaze, lemon zest. 16

WAGYU MEATBALLS
Wagyu beef meatballs, truffle cauliflower purée, San Marzano tomato sauce, stracciatella cheese. 21

TARTAR DI MANZO
Hand-cut beef tartare, crispy potato pavé, capers, shallots, chives, pickled cucumber, quail egg, and crostini. 22

CARCIOFI ZAFFERANO
Smoky roasted artichokes, with a creamy saffron fondue. 19

HEIRLOOM TOMATO BURRATA
Artichokes, figs, roasted tomatoes, herb, balsamic caviar. 20

SALADS

SILVERSTONE
Butter lettuce salad, anjou pear, gorgonzola, walnuts, dry cranberry, Moscato vinaigrette. 14

MONZA
Endive, goat cheese, fresh grapes, caramelized cherry tomatoes, champagne vinaigrette. 14

MARANELLO CAESAR SALAD
Our signature Caesar salad. 14

IMOLA
Chioggia beets, arugula, orange supremes, blackberries, citrus vinaigrette, and goat cheese labneh, pistacchio crome. 15

SOUPS

TORTELLINI IN BRODO
Our signature soup. Rich beef broth with house-made tortellino pasta. 18

HAND CRAFTED PASTA

PICI TESTAROSSA
House-made thick rolled spaghetti with seared shrimp and lobster in organic tomato, basil scampi sauce. 38

GNOCCHI DI ZUCCA
Homemade pumpkin gnocchi in four cheese sauce of smoked scamorza, asiago, parmigiano & gorgonzola. 26

RADIATORI SALSICCIA
Fresh house-made radiatori pasta with fennel sausage, garlic, marinara, and a touch of cream. 28

PAPPARDELLE ALLA GUANCIA
House-made pappardelle with slow-braised beef cheek with Parmigiano Reggiano. 32

PACCHERI ALL'ANATRA
Roasted duck ragout, truffle parmiggiano fondue. 28

LASAGNA EMILIANA
Traditional beef bolognese lasagna, served over cheese fondue. 26

CARBONARA MARANELLO
Fettuccine carbonara, with Parmigiano Reggiano and guanciale. 27

PORCINI MUSHROOM RAVIOLI
Stuffed porcini ravioli, in crispy portobello sauce. 29

RUOTINE DI MARE
Black ink wheel shape pasta over scampi and lobster bisque sauce. 34

CHEESE WHEEL

CHEF'S SPECIAL
PASTA IN THE CHEESE WHEEL
Served tableside. Ask your server MP

RISOTTO OF THE DAY

DAILY CHEF'S SELECTION
Ask your server. MP

FISH OF THE DAY

DAILY CHEF'S SELECTION
Ask your server. MP

STEAK OF THE DAY

DAILY CHEF'S SELECTION
Ask your server. MP

ENTREES

FILETTO ALLA ENZO
8 oz filet mignon with creamy Gorgonzola sauce. 49

POLLO RIPIENO
Rolled chicken breast stuffed with spinach, smoked scamorza, prosciutto, creamy peas sauce. 32

BRASATO
Slow-braised shortrib, mascarpone on cauliflower puree, with crispy onions, and beef jus. 34

SALMON
Potato pavé, asparagus, puttanesca sauce. 32

SIDES

Grilled Asparagus. 14
Rosemary Roasted Potato. 14
Roasted Brussels Sprout. 12
Wild Mushroom Trifolati. 14
French Fries. 12
Truffle Fries. 14

*Items marked with an Asterix might be served raw or undercooked. *Consuming raw or undercooked meats, poultry, sefood, shellfish, or eggs may increase your risk of food-borne illness.
There will be an automatic 20% gratuity fee for all parties of six of more. 3.95% surcharge added to all checks.

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CRAFT COCKTAILS

250 GTO
NEGRONI SBAGLIATO
Campari, sweet vermouth, prosecco. 16

DINO FERRARI
MARGARITA
Blanco tequila, fresh lime, coconut, cranberry juice, Aperol. 18

PUROSANGUE
SARTI SPRITZ
Sarti Rosa, Prosecco, soda water, lime. 17



F80
GOLD RUSH
bourbon, limoncello, honey, lemon syrup. 18

458 ITALIA
EASTSIDE
London dry gin, Luxardo Maraschino, cucumber, mint, lime. 16

CAVALLINO MOCKTAIL
Ginger beer, pineapple lemon mint. 15

MARANELLO
MANHATTAN
Whiskey, sweet vermouth, and bitter sand a cherry

F40
ITALIAN STALLION
White rum, lime, dragon fruit, mint, simple syrup. 17

ENZO
TIRAMISU ESPRESSO MARTINI
Vanilla Vodka, amaretto, espresso, mascarpone, cocoa 18

F50
TESTAROSSA
Gin, Lemon, Simple Syrup, Strawberry Puree

LA FERRARI
HUGO SPRITZ
Elderflower Liqueur, Prosecco, Mint

PORTOFINO MOCKTAIL
Blood orange, passion fruit, fresh lemon, rosemary syrup, soda water, rosemary garnish. 15

BUBBLES



	GL	BTL
PROSECCO, CORTE ALLA FLORA	15	55
PROSECCO ROSE', PITARS, FRIULI	15	55
FERRARI BRUT, 375ML, VENETO		39
FERRARI BRUT, 750ML, VENETO		70
CHAMPAGNE BRUT ROSE', MOET, 187ML FRANCE		31
CHAMPAGNE BRUT, MOET, 750ML, FRANCE		145
VEUVE CLICQUOT YELLOW LABEL BRUT		185
DOM PÉRIGNON BRUT VINTAGE		459
ARMAND DE BRIGNAC "ACE OF SPADES" GOLD		1000

BEERS BOTTLES

PERONI, ITALY	8
MODELO ESPECIAL, MEXICO	8
STONE DELICIOUS IPA, SAN DIEGO	9
BLUE MOON, USA	8
GUINNESS, IRELAND	8
HEINEKEN 0, NETHERLANDS	9

LISTA DEI VINI

WHITES

	GL	BTL
MARANELLO WHITE SELECTION, Varies	12	45
CHARDONNAY, FERRARI CARANO, Sonoma	15	58
PINOT GRIGIO, SAGRESTANA, Venezie, Italy	14	48
SAUVIGNON BLANC, PITARS, Friuli, Italy	15	55
SAUVIGNON BLANC, VAVASOUR, New Zealand	16	58
GAVI DI GAVI, VILLA SPARINA, Piemonte	15	55
GRILLO, DONNAFUGATA **"**Anthilia", Sicily,		60
VERMENTINO, MAZZEI BELGUARD**O**, Toscana		70
PINOT GRIGIO, CORTE ALLA FLORA, Friuli,		55
ROSATO DEL SALENTO, Puglia	15	55

REDS

	GL	BTL
MARANELLO RED SELECTION, Varies	12	45
CHIANTI, VALDARNO, Toscana	14	50
CHIANTI RISERVA, NIPOZZANO**,** Toscana	16	60
LAMBRUSCO, UMBERTO CAVICCHIOLI, Emilia	15	55
MALBEC, BIG HEAD, Mendoza Argentina,	15	55
SANGIOVESE, FRESCOBALDI REMOLE**,** Toscana	18	65
PINOT NOIR, SEASUN by Caymus, California	15	55
VALPOLICELLA CLASSICO, BEGALI Veneto	16	58
ALLEGRINI, PALAZZO DELLA TORRE, Veneto	16	60
NERO D'AVOLA, REGALEALI LAMURI, SICILIA	16	65
BRUNELLO DI MONTALCINO, CORDELLA Toscana	15	55
BAROLO RISERVA, SALVANO "Bricco San Pietro", Piemonte		105
BAROLO RISERVA, SALVANO " Vinorium", Piemonte		120
BAROLO RISERVA, SALVANO, "Millenium", Piemonte		140
NEBBIOLO, PAOLA SORDO**,** Piemonte		150
CABERNET SAV. AUSTIN HOPE, Paso Robles		68
CABERNET SAV., DUCKHORN, NAPA, California		110
CABERNET SAV. CAYMUS, NAPA, California		130
CABERNET SAV. DAOU, Paso Robles, California		190
ZINFANDEL, DECOY, Napa Valley	18	70
		60

Corkage Fee: $30 per bottle (maximum 2 bottles per table)