

May 12 to 14, 2022

Empanadas	Beef – Forks Farm Ground Beef, Green Olives, Organic Hard-Boiled Egg, Raisins	\$4.50
	Corn & Bacon – Sweet Corn, Bacon, Fontina, Scallions	\$4.50
	Chicken – Organic Chicken, Pine Nuts, Apricots, Burrata +	\$4.50
	Spinach – Spinach, Dill Havarti, Garlic	\$4.50
	Queso – Habanero Cheese, Chicken, Bacon	\$4.50
	Prosciutto – Imported Prosciutto, Provolone & Fontina, Scallions, Red Pepper Flakes	\$5
Crostini	Avocado – Avocado, Radish, Pickled Shallots, Maldon Salt, Black Pepper, Lucini	\$12
	Alcachofa & Prosciutto – Artichoke, Prosciutto, Parmigiano, Lucini	\$12
	Portobello & Tomato – Sautéed Portobello, Fresh Tomato & Basil, Goat Cheese, Lucini	\$12
Tapas	Papas Fritas – Fried Potato Wedges, Smoked Paprika Aioli *	\$7
	Croquetas – Potato & Bacon Croquettes with Romesco Sauce +	\$7
	Yuca – Fried Yuca Batons, Cilantro-Lime Aioli *	\$7
	Chorizo – Traditional Grilled Pork Sausage, Chimichurri, Mini Baguette	\$11
	Morcilla – Fresh Blood Sausage, Scallions & Cilantro Salsa, Mini Baguette	\$11
	Rollitos – Organic Spinach, Almonds, Bleu Cheese, Shallots, & Fig Wrapped in Prosciutto +	\$12
	Huevoito – Fullers Farm Greens, Lardons, Feta, Poached Organic Egg, Shallots, Warm Sherry Vinaigrette +	\$12
	Provoletta – Melted Provolone, Garlic, Fresh Herbs, Extra Virgin Olive Oil, Homemade Crostini +	\$12
	Esparrago – Old Tioga Farm Asparagus, Pine Nuts, Parmigiano, Lemon, Lucini +	\$13
	Arancini – Fried Porcini Risotto Balls, Parmigiano & Fontina, Homemade Marinara	\$12
	Ostras – Breaded Chesapeake Bay Oysters, Lemon Aioli, Pickled Radishes & Shallots +	\$14
	Camarones – Wild-Caught Shrimp, White Wine-Butter-Parsley Sauce, Homemade Toast Points +	\$14
	Picada – Peppered Salami, Prosciutto Crudo, Brie, Manchego, Goat, Almonds, Dried Fruit, Olives ++	\$14
	Hongos – Roasted Third-Kingdom Pearl Oyster & Coral Mushrooms, Mascarpone Onion & Chive Sauce	\$15
	Mini Hamburguesas – Fertile Valley Farm Beef, Provolone, Tomato, Red Onion, Aioli, Brioche, Papas Fritas *	\$15
	Miel de Trufa & Burrata – Burrata, Truffle Honey, Fresh Figs, Homemade Fried Rosemary Focaccia +	\$16
	Satay – Grilled & Skewered Marinated Chicken Breast, Thai Peanut Sauce, Jasmine Rice, Carrot-Cucumber-Radish Salad +	\$16
	Coreano – Thinly-Sliced, Korean-Style Sirloin, Gochujang-Soy-Sesame-Garlic Marinade, Basmati Rice *+	\$16
	Milanesa – Breaded Chicken Filet, Arugula, Shallots, Lemon Vinaigrette, Parmigiano	\$17
	Mini Chivito – Beef Filet, Bacon, Provolone, Organic Greens, Tomato, Red Onion, Olives, Pickled Mushrooms, Aioli, Brioche *	\$18
	Ravioli – Homemade Stuffed Pasta, Porcini-& 3 rd -Kingdom-Blue-Oyster-Pearl-Mushroom-Cream Sauce, Parmigiano +	\$18
	Beef Tartare – Filet Mignon, Homemade Aioli, Capers, Diced Shallot, Truffle Garlic Bread *	\$18
	Pulpo – Grilled Octopus, Marinated in Olive Oil, Lemon, & Salt, Red Bliss Potatoes, Smoked Paprika Aioli *+	\$19
Gnocchi – Homemade Potato Pasta, Fresh Basil-Pine Nuts-Garlic Pesto, Parmigiano, Lucini +	\$20	
Tortellini – Homemade Scallop-Filled Pasta, Limoncello-Cream Sauce, Lucini +	\$22	
Corderito – Lamb Rib Chops, Berry Compote, Garlic-Rosemary Vierge Sauce, Feta Potatoes, Old Tioga Asparagus +	\$24	
Vieiras – Pan-Seared Scallops, White-Wine Braised Leeks, Champagne-Cream Sauce, Fresh Parsley +	\$24	
Torta de Cangrejo – Homemade Crab Cakes, Roasted Parsnip Puree, Cara-Cara Orange-Basil-Cabbage Slaw+	\$25	
Foie Gras – Seared Duck Liver, Potato Pancake, French-Brandied-Flambéed Apples	\$32	
Lomo – 6 oz. Grass-fed Tenderloin of Beef, Creamed Baby Bok Choi & Spinach, Wasabi Mashed Potatoes +	\$35	
Dulces	Cannoli – Whipped Cream, Fresh Berries	\$7
	Tiramisù – Lady Fingers, Grand Marnier, Rose Water, Mascarpone, Macerated Berries, Shaved Chocolate	\$10
	Peras al Vino – Red Wine-Poached Pear, Spiced-Mascarpone, Short-Bread Crumble	\$10
	Peach Cobbler – Fresh Peaches, Homemade Crumble, Vanilla Ice Cream	\$10
	Lava Cake – Dark-Chocolate Cake, Goopy Center, White-Chocolate Raspberry Truffle Ice Cream, Berries	\$10
	Affogato – Vanilla Ice Cream, Grateful Roast Brazilian Coffee, Chocolate-Dipped Hazelnut Cookies	\$10

+ Menu items may contain or come into contact with wheat/gluten, milk, eggs, peanuts, tree nuts, fish, shellfish, and soy.

* Consuming raw and undercooked products may increase the risk of foodborne illness.

128 Parrish St. • Wilkes-Barre, PA 18702

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Cocktails

Venetian Spritz – Contratto Aperitif, Prosecco, Seltzer, Green Olive	\$11
Lover's Demise – Sauza Gold, Passion-Fruit Puree, Blood-Orange Syrup, Jalapeño	\$12
Holy Smokes – Monte Alban Mezcal, Triple Sec, Homemade Sours, Fresh Lime, Jalapeño, Salt	\$12
Blood in the Water – Contratto Vermouth Bianco, Blood Orange, Fresh Mint, Prosecco	\$13
Pisco Sour – Pisco, Homemade Sour, Egg White, Syrup, Angostura Bitters	\$13
That's Amore – Lindemann's Cherry Lambic, Rye Whiskey, Contratto Vermouth Rosso, Orange Juice, Rose Water	\$13
Negroni Sbagliato – Contratto Bitter, Contratto Vermouth Rosso, Prosecco, Orange	\$14
The Limey – Hendricks, Contratto Vermouth Bianco, Cucumber, Jalapeño, Mint, Lime, Seltzer	\$14
Cherry Jubilee – Brandy, Muddled Cherries, Contratto Vermouth Rosso, Homemade Sours, Whipped Egg White, Rosemary	\$14
Limoncello Mule – Limoncello, Absolut, Ginger Beer, Mint	\$14
Perfect Rum Manhattan – Appleton, Contratto Vermouth Americano & Bianco, Lime, Orange Bitter, Cherry	\$14
Anticuado – 1800 Reposado, Crème de Cacao, Ancho Liquor, Cinnamon, Orange, Cherry, Mole & Orange Bitters	\$15

Sparkling by the Glass

Prosecco – <i>Bianca Vigna Brut – Veneto, Italy – N.V., DOC</i>	\$13
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White & Rosé by the Glass

Verdejo – Marqués de Riscal – <i>Rueda, Spain – 2018</i>	\$9
Grillo – <i>Ottoventi – Punto 8 – Sicilia, Italy – 2018, IGT</i>	\$11
Pinot Grigio – <i>Rocchina – Veneto, Italy – 2018, DOC</i>	\$11
Cuvée Blanco – <i>Castelfeder – Mont Mes – Alto Adige, Italy – 2018</i>	\$12
Corvino/Rondinella – <i>Corte Gardoni – Bardolino Chiaretto – Veneto, Italy – 2020, DOC</i>	\$13
Chardonnay (unoaked) – <i>Castelfeder – Doss – Alto Adige, Italy – 2018, DOC</i>	\$14

Red by the Glass

Tannat – <i>Bodega Garzón – Maldonado, Uruguay – 2019, Reserva</i>	\$10
Merlot/Cabernet – <i>Château Turcaud – Rouge – Bordeaux, France – 2016</i>	\$12
Nero d'Avola – <i>Ottoventi – WOW – Sicilia, Italy – 2019, DOC</i>	\$13
Tempranillo – <i>Marqués de Riscal – Rioja, Spain – 2014, Reserva</i>	\$14
Grenache/Mourvèdre – <i>Xavier Vignon – Côtes du Rhône – Rhône, France – 2017</i>	\$15
Pinot Noir – <i>Chad – Willamette Valley, Ore. – 2019</i>	\$16

Beer

Miller Lite	\$4	Great Lakes Edmund Fitzgerald Porter	\$5
Wolters Pilsener	\$4	Stone Xocoveza Imperial Chocolate Stout	\$6
Yards Standard	\$4	La Fin du Monde	\$7.50
Spaten	\$5	New Trail Broken Heels IPA	\$7.50
Amstel Light	\$5	Rusty Rail Wolf King Imperial Stout	\$7.50
Stone IPA	\$5	Sam Smith Oatmeal Stout	\$7.50
Yards Brawler	\$5	Lindemans Lambic (Framboise, Kriek, Pomme, Pêche)	\$9
Peroni	\$5	Duvel	\$9.50
Kronenbourg 1664	\$5	Piraat	\$11.50
Kronenbourg Blanc	\$5	Gulden Draak	\$13
Dogfish Head 60-Minute IPA	\$5	Orval Trappist Ale	\$13