

May 15 to 18, 2024

Empanadas	Beef – Fertile Valley Ground Beef, Green Olives, Organic Hard-Boiled Egg, Raisins	\$6
	Corn & Bacon – Sweet Corn, Bacon, Fontina, Scallions	\$6
	Chicken – Organic Chicken, Pine Nuts, Apricots, Burrata +	\$6
	Spinach – Spinach, Dill Havarti, Garlic	\$6
	Queso – Habanero Cheese, Chicken, Bacon	\$6
	Prosciutto – Imported Prosciutto, Fontina & Provolone, Scallions, Red Pepper Flakes	\$6.50
Crostini	Avocado – Avocado, Radish, Pickled Shallots, Maldon Salt, Black Pepper, Beati +	\$13
	Alcachofa & Prosciutto – Homemade Bread, Artichoke, Prosciutto di Parma, Parmigiano, Beati +	\$14
Tapas	Yuca – Fried Yuca Batons, Cilantro-Lime Aioli *	\$8
	Papas Fritas – Fried Potato Wedges, Smoked Paprika Aioli *	\$8
	Croquetas – Potato & Bacon Croquettes with Romesco Sauce +	\$8
	Shishito – Grilled Shishito Peppers, Soy-Mirin Aioli* +	\$10
	Chorizo – Traditional Grilled Pork Sausage, Chimichurri, Mini Baguette +	\$11
	Morcilla – Fresh Blood Sausage, Scallions & Cilantro Salsa, Mini Baguette +	\$11
	Pâté – Homemade Chicken Liver Pâté with Remy Martin Cognac, Pickled Vegetables, Toast +	\$12
	Provoletta – Melted Provolone, Garlic, Fresh Herbs, Extra Virgin Olive Oil, Homemade Crostini +	\$12
	Arancini – Fried Porcini Risotto Balls, Parmigiano & Fontina, Homemade Marinara +	\$12
	Esparrago – Organic Asparagus, Pine Nuts, Parmigiano, Lemon, Lucini +	\$13
	Remolacha – Organic Roasted Beets, Feta, Greens, Hardboiled Egg, Red Onion, Walnuts, Sherry Vinaigrette +	\$13
	Caesar – Romaine Hearts, Parmigiano Reggiano, Italian Anchovies, Hard-Boiled Egg, Homemade Caesar Dressing* +	\$13
	Escargot – Six French Snails, White Wine, Shallots, Herb-Garlic Butter, Banquette Toasts +	\$14
	Camarones – Wild-Caught Shrimp, White Wine-Butter-Parsley Sauce, Homemade Toast Points +	\$14
	Ostras – Breaded Chesapeake Bay Oysters, Lemon Aioli, Pickled Radishes & Shallots +	\$15
	Mini Hamburguesas – Fertile Valley Farm Beef, Provolone, Tomato, Red Onion, Aioli, Brioche, Papas Fritas* +	\$15
	Pollo Frito – Fried Chicken Sandwich, Spicy Honey Aioli, Pickled Cabbage Slaw, Papas Fritas* +	\$16
	Milanesa – Breaded Chicken Filet, Arugula, Shallots, Lemon Vinaigrette, Parmigiano +	\$17
	Focaccia – Homemade Rosemary Focaccia, Murray's Burrata, Truffled Honey, Fresh Figs +	\$19
	Coreano – Thinly-Sliced, Korean-Style Sirloin, Gochujang-Soy-Sesame-Garlic Marinade, Basmati Rice* +	\$20
	Beef Tartare – Filet Mignon, Homemade Aioli, Capers, Diced Shallot, Truffle Garlic Bread* +	\$18
	Mini Chivito – Beef Filet, Bacon, Provolone, Organic Greens, Tomato, Red Onion, Olives, Pickled Mushrooms, Aioli, Brioche* +	\$18
	Pulpo – Grilled Octopus, Marinated in Olive Oil, Lemon, & Salt, Red Bliss Potatoes, Smoked Paprika Aioli* +	\$19
	Ensalada de Cangrejo – Colossal Crabmeat & Yuzu Aioli, Avocado Puree, Scallions, Fried Furikake Sushi Rice Cake* +	\$22
	Atún Conserva – Tinned Tenorio Tuna Filets, Azorean Lemon & Chilis, Piquillo Peppers, Whipped Butter, Toast Points+	\$21
	Gnocchi – Homemade Pasta, Fertile Valley Beef & Pork Ragú, Parmigiano, Beati +	\$28
	Corderito – Lamb Rib Chops, Blueberry-Fig Sauce, Rosemary Mashed Potatoes, Sautéed Spinach+	\$28
	Tortelloni – Homemade Mascarpone-Stuffed Pasta, Truffled Wild Mushroom Cream Sauce, Parmigiano, Beati+	\$28
Torta de Cangrejo – Homemade Crab Cakes, Lump Crab, Old Tioga Farm Carrot & Parsnip Puree* +	\$29	
Vieiras – Wild-Caught Seared Scallops, Roasted-Beet Puree, Lemon Zest, Chive Oil+	\$30	
Mero – Pan-Seared Wild Grouper, Caper-Tomato-Butter Sauce, Lemon-Herb Potatoes, Oyster Mushrooms+	\$30	
Foie Gras – Seared Duck Liver, Potato Pancake, French-Brandied-Flambéed Apples	\$32	
Pato – Duck Confit, Duck-Fat Potato Cake, Sautéed Spicy Kale & Spinach, Plum-Madeira Sauce* +	\$35	
Lomo – 6 oz. Filet Mignon, Creamy Horseradish Sauce, Papas Fritas, Organic Greens, Shallots, Vinaigrette* +	\$38	
Dulces	Cannoli – Whipped Cream, Fresh Berries +	\$8
	Peras al Vino – White Wine-Poached Pear, Saffron-Cardamom-Cinnamon Sauce, Vanilla Ice Cream, Short-Bread +	\$10
	Lava Cake – Dark-Chocolate Cake, Goopy Center, White-Chocolate-Raspberry Ice Cream, Berries +	\$10
	Crème Brûlée – Homemade Crème Brûlée, Vanilla Bean, Fresh Berries +	\$12
	Apple Crisp – Heller's Apples, Homemade Crumble, Vanilla Ice Cream +	\$12

+ 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

Sangria - White Wine, Brandy, Triple Sec, Rosemary, Pears, Apples, Citrus	\$8
Venetian Spritz - Contratto Aperitif, Prosecco, Seltzer, Green Olive	\$11
Caipirinha - Leblon Cachaça, Lime Juice, Raw Sugar	\$11
Lover's Demise - Sauza Gold, Passion-Fruit Puree, Blood-Orange Syrup, Jalapeño	\$12
Cafecito - Absolut Vanilla, Kahlua, Frangelico, Cold Brew Espresso, Orange Bitters	\$12
Paris Texas - Tito's Vodka, Cointreau, St-Germain, White Cranberry-Peach Juice	\$12
Holy Smokes - Monte Alban Mezcal, Triple Sec, Homemade Sours, Fresh Lime, Jalapeño, Salt	\$13
Blood in the Water - Contratto Vermouth Bianco, Blood Orange, Fresh Mint, Prosecco	\$13
Pisco Sour - Barsol Pisco, Sours, Egg White, Boylan's Seltzer, Angostura Bitters	\$13
The Limey - Hendricks, Contratto Vermouth Bianco, Cucumber, Jalapeño, Mint, Lime, Seltzer	\$14
Lavender Fields Forever - Maker's Mark, Limoncello, Fresh Lavender, Raspberry, Honey, Ginger Beer	\$14
Perfect Rum Manhattan - Appleton, Contratto Vermouth Americano & Bianco, Lime, Orange Bitter, Cherry	\$14
Bruja - Herradura, Cinnamon, Blood Orange, Homemade Sours, Egg White, Cayenne-Sugar Rim	\$15
Raspberry Beret - Absolut Vanilla, Contratto Rosso, Pineapple, Raspberries, Prosecco	\$15

Sparkling by the Glass

Prosecco - Rocchina Brut - Veneto, Italy - 2021, DOC	\$13
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White & Rosè by the Glass

Pinot Grigio - Rocchina - Veneto, Italy - 2020, DOC	\$12
Sauvignon/Sémillion - Château Turcaud - Entre Deux Mers - Bordeaux, France - 2021	\$13
Albariño - Bodegas La Caña - Rías Baixas, Spain - 2022, DO	\$14
Syrah (rosé) - Yves Cuilleron - Sybel - Rhône, France - 2021	\$14
Chardonnay (unoaked) - Castelfeder - Doss - Alto Adige, Italy - 2022, DOC	\$15

Red by the Glass

Sangiovese - Avignonesi - Rosso di Montepulciano - Toscana, Italy - 2022, DOC	\$13
Barbera - Ettore Germano - Barbera d'Alba - Piemonte, Italy - 2020, DOC	\$15
Merlot/Cabernet - Château Turcaud - Rouge - Bordeaux, France - 2020	\$15
Pinot Noir - Domaine Valéry Renaudat - Le P'tit Renaudat - Reuilly - Loire, France - 2021	\$16

Dessert Wine by the Glass

Moscato - Terrabianca - Carlottin Passito - Piemonte, Italy - N.V.	\$15
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Drafts

Allagash White - \$7	Wallenpaupack Cream Ale - \$6
New Trail Broken Heels IPA - \$6.50	Chimay Red Première Trappist Dubbel Ale - \$15

Bottled Beer & Cider

Miller Lite	\$4.50	Stone Xocoveza Imperial Chocolate Stout	\$6.50
Spaten	\$5.50	Ayinger Pilsner	\$7.50
Kronenbourg Blanc	\$5.50	Sam Smith Taddy Porter	\$8
Kronenbourg 1664	\$5.50	Sam Smith Oatmeal Stout	\$8
Peroni	\$5.50	La Fin du Monde	\$8
Amstel Light	\$5.50	Wallenpaupack Largemouth IPA (16 oz.)	\$9
Stone IPA	\$5.50	Benny's Pineapple Jamsicle Sour IPA (16 oz.)	\$9
Great Lakes Edmund Fitzgerald Porter	\$5.50	Lindemans Lambic (Framboise, Kriek, Pomme, Pêche)	\$9.50
Yards Brawler	\$5.50	Duvel	\$10
Dogfish Head 60-Min IPA	\$5.50	Piraat	\$12
Heinekin Non-Alcoholic	\$5.50	Gulden Draak	\$14
Wallenpaupack Hefeweizen (16 oz.)	\$6.50	Orval Trappist Ale	\$14
		Arratzain Inn Basque Cider (750 ml)	\$32