

6971 MAC LLC

Manhattan Community Board 2

The following supporting materials are required for this application (*which are also listed on the questionnaire form*):

1. A list of all other licensed premises (including Beer and Wine) within 500 ft. of this location. **500 ft proximity report attached**
2. If the license being applied for is subject to the 500 ft. rule, please provide a copy of the public interest statement that will be submitted to the SLA. **500 ft rule does not apply, since premise has been continuously licensed since before 1993 – one of the existing owners, will remain on the new application being submitted to NYSLA.**
3. Floor plans of the premises, clearly indicating the location of all entrances and exits, windows, bars, tables and chairs, patron and employee bathroom(s) and kitchen layout to be licensed. Please include seat and table counts on the plans for each area. If outdoor seating of any kind is included in the application, please download and complete CB2 SLA's Addendum for Outdoor Seating. For any multi-floor, multi-room or hotel applications, please provide detailed plans for each floor and/or separate areas to be included in the licensed premises that are clearly labeled. **Diagrams for ground and basement attached**
4. Proposed menu with general price ranges, if applicable. **Proposed menu attached**
5. Certificate of Occupancy or Letter of No Objection for the premises showing that the proposed use is permitted, including specific use of all outdoor areas within the property line.
6. If unable to show the proposed use is permitted, including for outdoor areas within the property line, please provide a detailed explanation for how the proposed use sought will be permitted and please provide any plans filed or to be filed with the Buildings Department.

6971 MAC LLC

Manhattan Community Board 2

7. Letter of Understanding or Letter of Intent from the Landlord. Community Board 2, Manhattan Instructions for Application for a Liquor License. **Owner/Operators of restaurant are also the owners of the building.**
8. Provide proof of community outreach to area block associations and immediately impacted residents in the building and surrounding area to notify them of your pending application and Community Board meeting information. Copies of any mailings to, and signatures or letters from Residential Tenants at location and from surrounding buildings may be submitted with home address and contact information. (i.e. a letter from the neighborhood block association or petition in support with home address and contact information.) For your convenience, here is CB2's Block Association list. Contact the one(s) within your area or close to your location. (Ctrl+Click to follow link) [CB2 Block Association List \(10.20.25\)](#)

MACDOUGAL-SULLIVAN GARDEN ASSN.

Gideon Gil

88 MacDougal Street, New York, NY 10012

Email: gideongil@hotmail.com

9. A copy of your NYS Liquor Authority application as it will be submitted to the SLA (excluding financial information). **Attached**
10. If this is for a Corporate Change, please provide the Current Approved Corporate Set-Up and the Proposed Corporate Set-Up along with existing executed stipulations with CB2 if applicable. For your convenience, we have provided a link to the **Application for Approval of Corporate Change** that you will be filing with the NYSLA. The form can be found here: [Corporate Change Application](#) **N/A**
11. If this is for any type of Alteration Application, please provide detailed information regarding the current situation and the proposed changes outlined as an addendum. If adding or subtracting space, please provide current and proposed diagrams. **N/A**
12. If this application is for a Change in Method of Operation, please provide the current method of operation and the proposed changes in method of operation as an addendum. **N/A**

Meeting Date: _____

APPLICANT INFORMATION:

Name of applicant(s): 6971 MAC LLC

Trade name (DBA): Currently: Villa Mosconi

Premises address: 69 71 MacDougal Street, NY, NY

Cross Streets and other addresses used for building/premise: W. Houston Street and Bleecker Street

CONTACT INFORMATION:

Principal(s) Name(s):

Peter Mosconi Sr. and Peter Mosconi Jr.

Office or Home Address: [REDACTED]

City, State, Zip: New York, NY 10012

Telephone #: [REDACTED]

Landlord Name / Contact:

Peter Mosconi Sr.

Landlord's Telephone and Fax: [REDACTED]

NAMES OF ALL PRINCIPAL(s):

NAMES / LOCATIONS OF PAST / CURRENT LICENSES HELD

Peter Mosconi Sr.

Villa Mosconi/ 69 71 Macdougall & Monte's Trattoria/ 97 Macdougall

Peter Mosconi Jr.

Monte's Trattoria/ 97 Macdougall

Briefly describe the proposed operation (i.e. "We are a family restaurant that will focus on..."):

~~The premise operates as an upscale, fine-dining Italian establishment with a strong emphasis on professionalism, safety, and attention to detail. All staff are trained and regularly reminded to strictly verify valid identification, prevent underage service, and avoid over-service of alcohol. Owners bring over 50 years of restaurant industry experience. Management maintains continuous floor supervision, supported by professional camera security systems, and managers are present at all times to support ownership and daily operations.~~

WHAT TYPE(S) OF LICENSE(S) ARE YOU APPLYING FOR (MARK ALL THAT APPLY):

a new liquor license (Restaurant Tavern / On premise liquor Other)

an UPGRADE of an existing Liquor License

an ALTERATION of an existing Liquor License

a TRANSFER of an existing Liquor License

a HOTEL Liquor License

a DCA CABARET License

a CATERING / CABARET Liquor License

a BEER and WINE License

a RENEWAL of an existing Liquor License

an OFF-PREMISE License (retail)

OTHER : _____

If upgrade, alteration, or transfer, please describe specific nature of changes:
(Please include physical or operational changes including hours, services, occupancy, ownership, etc.)

If this is for a new application, please list previous use of location for the last 5 years:

Villa Mosconi operating since the 1970's

Is any license under the ABC Law currently active at this location? yes no

If yes, what is the name of current / previous licensee, license # and expiration date: _____

VILLA MOSCONI RESTAURANT INC / Lic ID: 0340-22-106939

Have any other licenses under the ABC Law been in effect in the last 10 years at this location?

yes no

If yes, please list DBA names and dates of operation:

PREMISES:

By what right does the applicant have possession of the premises?

Own Lease Sub-lease Binding Contract to acquire real property other: _____

Type of Building: Residential Commercial Mixed (Res/Com) Other: _____

Number of floor: 4 Year Built : 1851

Describe neighboring buildings:

Same as proposed location - 4 floor mixed buildings

Zoning Designation: R7-2

Zoning Overlay or Special Designation (applicable) _____

Block and Lot Number: 526 / 34

Does the premise occupy more than one building, zoning lot, tax lot or more than one floor? yes no

Is the premise located in a historic district? yes no

(if yes, have all exterior changes or changes governed by the Landmarks Preservation Commission (LPC) been approved by the LPC? yes no, please explain : _____

Will any outside area or sidewalk café be used for the sale or consumption of alcoholic beverages? (including sidewalk, roof and yard space) no yes : explain N/A

What is the proposed Occupancy? Restaurant

Does the premise currently have a valid Certificate of Occupancy (C of O) and all appropriate permits?

no yes

If yes, what is the maximum occupancy for the premises? 195

If yes, what is the use group for the premises? S5

If yes, is proposed occupancy permitted? yes no, explain : _____

If your occupancy is 75 or greater, do you plan to apply for Public Assembly permit? yes no

Do you plan to file for changes to the Certificate of Occupancy? yes no
(if yes, please provide copy of application to the NYC DOB)

Will the façade or signage be changed from what currently exist at the premise? no yes

(if yes, please describe: Pending owner approval

INTERIOR OF PREMISES:

What is the total licensed square footage of the premises? 2000

If more than one floor, please specify square footage by floors: 1000 each floor - basement & ground floor

If there is a sidewalk café, rear yard, rooftop, or outside space, what is the square footage of the area?

Enclosed rear yard

If more than one floor, what is the access between floors? Interior access

How many entrances are there? 1 How many exits? 1 How many bathrooms? 4

Is there access to other parts of the building? no x yes, explain: rear emergency exit

OVERALL SEATING INFORMATION:

Total number of tables? 34 Total table seats? 144

Total number of bars? 1 Total bar seats? 12

Total number of "other" seats? _____ please explain : _____

Total OVERALL number of seats in Premises : 156

BARS:

How many *stand-up bars / bar seats are being applied for on the premises? Bars 1 Seats _____

How many service bars are being applied for on the premises? 1

Any food counters? x no _____ yes, describe : _____

For Alterations and Upgrades:

Please describe all current and existing bars / bar seats and specific changes: _____

* A stand-up bar is any bar or counter (whether seating or not) over which a member of the public can order, pay for and receive food and alcoholic beverages.

PROPOSED METHOD OF OPERATION:

What type of establishment will this be? (check all that apply)

 Bar Bar & Food x Restaurant Club/ Cabaret Hotel Other: _____

What are the Hours of Operation?

Sunday: Monday: Tuesday: Wednesday: Thursday: Friday: Saturday:

12pm to 1am 12pm to 1am

Will the business employ a manager? no yes, name / experience if known : _____

Will there be security personnel? no yes(if yes, what nights and how many?) _____

Do you have or plan to install French doors, accordion doors or windows that open? no yes

If yes, please describe : _____

Will you have TV's ? no yes (how many?) _____

Type of MUSIC / ENTERTAINMENT: Live Music Live DJ Juke Box Ipod / CDs none

Expected Volume level: Background (quiet) Entertainment level Amplified Music
(check all that apply)

Do you have or plan to install soundproofing? no yes

IF YES, will you be using a professional sound engineer? _____

Please describe your sound system and sound proofing: _____

Will you be permitting: NO promoted events NO scheduled performances NO outside promoters

NO any events at which a cover fee is charged? YES private parties birthdays/corporate/special events

Do you have plans to manage or address vehicular traffic and crowd control on the sidewalk caused by your establishment? no yes (if yes, please attach plans)

Will you be utilizing NO ropes NO movable barriers NO other outside equipment (describe) _____

Are your premises within 200 feet of any school, church or place of worship? no yes

If there is a school, church or place of worship within 200 feet of your premises or on the same block, please submit a block plot diagram or area map showing its' location in proximity to your applicant premises (no larger than 8 ½ " x 11").

Indicate the distance in feet from the proposed premise:

Name of School / Church: _____

Address: _____ Distance: _____

Name of School / Church: _____

Address: _____ Distance: _____

Name of School / Church: _____

Address: _____ Distance: _____

Please provide contact information for Residents / Community Board and confirm that if complaints are made you will address it immediately.

Contact Person: _____ Phone: _____

Address: _____

Email : _____

Application submitted on
behalf of the applicant by:



Signature

Sandra Olaya

Print or Type Name _____

Title Representative

Thank you for your cooperation. Please return this questionnaire along with the other required documents as soon as you can. This will expedite your application and avoid any unnecessary delays. Use additional pages if necessary.



Community Board 2,
Manhattan SLA Licensing
Committee Donna Raftery, Chair

6971 MAC LLC
(Currently VILLA MISCONI)

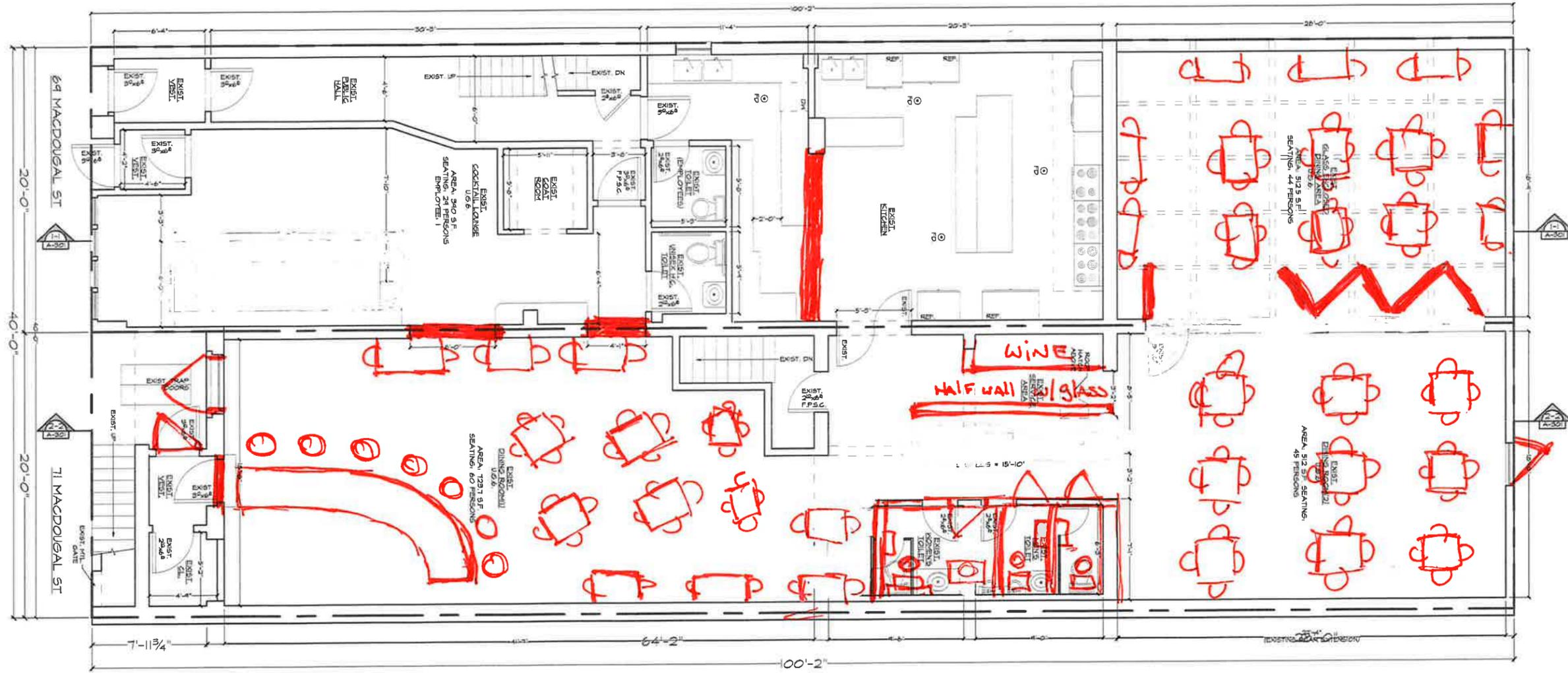
Introduction Statement

Villa Mosconi enters an exciting new chapter as it transitions to a new generation of restaurateurs within the Mosconi family. A cornerstone of the West Village since the 1970s, Villa Mosconi has long been recognized for its authentic Italian cuisine and welcoming neighborhood presence. This legacy will continue with the same commitment to family values, high-end quality ingredients, and refined, upscale service—preserving the dining experience that the community knows and loves. We are proud to carry this tradition forward and look ahead to many more years of exceptional dining in

New York City.

GENERAL SYMBOL KEY:

- EXISTING TO REMAIN
- NEW FOUNDATION WALL
- NEW WOOD FRAME



MARK UP DATE: _____

COMMENTS

PROPOSAL FOR: **MOSCONI**
ALT-CO NO WORK
 69-71 MACDOUGAL ST
 NEW YORK, NY 10012

DATE: 01/14/26
 PAGE: **SD-E1**

AMP Architecture
 Design + Build

THESE PLANS ARE FOR DESIGN PURPOSES ONLY AND SHALL NOT BE USED FOR CONSTRUCTION. THE DESIGNS PRESENTED HEREIN ARE THE PROPERTY OF AMP ARCHITECTURE, LLC AND SHALL NOT BE DUPLICATED WITHOUT WRITTEN AUTHORIZATION FROM ANTHONY PORTILLO, RA. LEED AP. THESE PLANS ARE PROTECTED AGAINST ANY UNAUTHORIZED USE UNDER FEDERAL LAW BY THE ARCHITECTURAL WORKS COPYRIGHT PROTECTION ACT OF 1990 (AWCPA), WHICH HAS SEVERE PENALTIES.



Villa Mosconi Menu

<https://menuweb.menu>

69 MacDougal St New York, NY 10012, United States

+12126730390 - <https://villamosconi.com>



The **menu of Villa Mosconi** from New York includes 262 courses. On average the **courses or drinks on the menu** cost approximately \$31.8. You can view the categories on the menu below. Villa Mosconi Restaurant in New York, NY is an elegant Italian dining destination with a stellar 4.6 star rating. Open from 3:00 PM to 9:30 PM, Villa Mosconi offers a variety of delicious dishes, including vegetarian options. Call ahead to make a reservation or order for delivery through OpenTable. Make sure to experience the wonderful dining atmosphere at Villa Mosconi Restaurant.

Villa Mosconi Menu



Non Alcoholic Drinks

ICED TEA \$3.8

Secondi

PORK CHOP MILANESE

Vegetarian

SPINACH TART \$10.0

Salad

MESCLUN SALAD \$12.0

Toast

TOAST

Sandwiches

ITALIAN SALAMI \$14.0

Drinks

COFFEE WITH CREAM \$3.8

Chicken Dishes

CHICKEN PARMIGIANA

Beef Dishes

FILET MIGNON

Pesce

GAMBERI ALLA MARINARA \$29.5

Tapas

EGGPLANT TAPAS

From The Sea

SAUTEED BRANZINO \$29.0

Main Course

MARSALA CHICKEN \$22.0

Zuppe – Suppen

PASTINA IN BRODO \$9.8

Paste

FETTUCCINE ALLA ROMANA

Poultry Dishes

POLLO ALLA BOLOGNESE \$23.0

Carni

CALF'S LIVER VENEZIANA \$27.0

Wine

MARSALA

Chinese Dishes

LO MEIN

Tortelloni

TORTELLONI ALFREDO \$18.0

Schnitzel Menü

COSTOLETTA ALLA MILANESE \$38.0

Lo Mein

SHRIMP LO MEIN

Villa Mosconi Menu



Beverages

COFFEE/TEA \$3.8

Contorni

ASPARAGUS PARMIGIANA \$13.0

Italian

CHICKEN MARSALA \$22.0

Seafood Dishes

FRIED CALAMARI \$10.5

Meats

BROILED FILET MIGNON \$42.0

Red Wine

NEPRICA TORMARESCA

Appetizers And Salads

PROSCIUTTO AND MELON \$15.0

Specialty Salads

ROMAINE LETTUCE \$10.0

Sweets / Desserts

SPUMONI \$7.0

Champagne And Sparkling

VEUVE CLICQUOT BRUT
YELLOW LABEL NV \$115.0

Alsace

RIESLING, TRIMBACH \$12.0

Meat & Fish

CHICKEN PARMIGIANA \$22.0

Caffetteria

ESPRESSO COFFEE \$4.0

Appetizers - Cold

ASSORTED COLD ANTIPASTO \$10.0

Vitello / Veal

SCALOPPINE DI VITELLO ALLA
MARSALA \$26.0

Specials Of The House

SAUSAGE AND PEPPERS \$21.5

Bianchi

PINOT GRIGIO, LA VENDEMMIA \$8.0

Alla Griglia

VEAL PAILLARDE \$31.0

Pesce - Fish

RED SNAPPER MARECHIARA \$29.0

Oriental Grill*

HALF SPRING CHICKEN \$22.0

Vegetables And Salads

BUFALA MOZZARELLA TOMATO

Villa Mosconi Menu



Meat And Poultry

VEAL KIDNEY \$24.0

Appetizers / Antipasti

ARTICHOKE HEARTS OREGANATA

Pollo & Vitello / Chicken & Veal

SCALOPPINE DI VITELLO ALLA PICCATA \$25.0

Main Course Selection

HUNTER'S CHICKEN \$22.0

Pasta Corner

CHICKEN BOLOGNESE \$23.0

Choice Of Dessert

WITH COFFEE OR TEA

Veal & Beef Dishes

VEAL PARMIGIANA \$25.0

Red-Italian

BARBARESCO, PRUNOTTO, PIEMONTE, 2015

La Focaccia Pasta Specialities

MANICOTTI OR CANNELLONI \$16.5

Cheese & Cured

PROSCIUTTO, SALAMI CHEESE

Hot Appetizers And Soups

MUSSELS IN RED OR WHITE SAUCE \$15.0

Pasta From The Pan

TORTELLINI ALFREDO \$18.0

Bar Menu - Appetizers

OYSTERS ROCKEFELLER \$18.0

Specialties - Fish & Seafood

SALMON GENOVESE \$28.0

Uncategorized

PROSECCO, VILLA JOLANDA \$10.0

Mains

BAKED ARTICHOKE \$12.0

SCALOPPINE DI VITELLO ALLA PIZZAIOLA \$26.0

Antipasti

BUFALA MOZZARELLA CAPRESE \$15.0
APPETIZERS

Side Dishes

ESCAROLE \$10.0

RICE

Gnocchi

GNOCCHI WITH PESTO \$17.0

Villa Mosconi Menu



GNOCCHI

Chicken

CHICKEN MILANESE \$22.0

CHICKEN PARM

Sauces

MARINARA SAUCE \$16.5

TOMATO SAUCE \$15.5

Main

BELGIAN ENDIVE \$12.0

LAMB SHANK POLENTA \$29.5

Appetizers

PROSCIUTTO MELON \$15.0

MOZZARELLA TOMATO CAPRESÉ \$15.0

Hot Drinks

TEA

COFFEE

Coffee

CAPPUCCINO \$5.0

ESPRESSO \$4.0

Baked

LASAGNA \$17.0

EGGPLANT PARMIGIANA \$19.5

Choice Of Entrée

CHICKEN INDORATO

TORTELLONI PINK SAUCE

Champagne & Sparkling Wine

PROSECCO, VILLA JOLANDA NV \$30.0

MOSCATO D' ASTI, RUPESTR NV \$32.0

Veal

VEAL PICCATA

VEAL MARSALA \$26.0

Rossi

MERLOT, LA VENDEMMIA \$8.0

CHIANTI, LA VENDEMMIA \$9.0

Dry Pasta

ZITI, RIGATONI, PENNE, LINGUINE, SPAGHETTI, CAPPELLINI OR FUSILLI ALLA BOLOGNESE \$16.5

LINGUINE RED WHITE CLAM SAUCE \$19.5

Restaurant Category

ITALIAN

DESSERT

Main Courses



CHICKEN SCARPARIELLO \$22.0

BROILED SALMON \$28.0

LASAGNA

Seafood

BROILED LOBSTER TAIL \$29.5

FILET OF SOLE \$29.0

CALAMARI

Villa Mosconi Menu



Fish

| | |
|---|--------|
| SCAMPI ALLA MOSCONI | \$31.5 |
| SALMONE ALLA LIVORNESE OR BRODETTO BIANCO | \$29.5 |
| BRANZINO | \$29.0 |

Entree



| | |
|-------------------|--------|
| BROILED VEAL CHOP | \$40.0 |
| CHICKEN PAILLARD | \$22.0 |
| VEAL BOLOGNESE | \$27.0 |

Cold Appetizers And Salads

| | |
|----------------------|--------|
| ASPARAGUS VINEGRETTE | \$13.5 |
| TRI-COLORED SALAD | \$13.0 |
| MOSCONI SALAD | \$13.0 |

Other Red Wines

| | |
|--|--------|
| OLD VINE MALBEC, DISEÑO, ARGENTINA 2017 | \$32.0 |
| BORDEAUX, MARGAUX, CHATEAU BRANE-CANTENAC, FRANCE 2015 | \$66.0 |
| PINOT NOIR, PAUL MAS, FRANCE 2016 | \$35.0 |

American Red Wines

| | |
|--|---------|
| CABERNET SAUVIGNON, ROBERT MONDAVI, NAPA VALLEY 2015 | \$72.0 |
| CABERNET SAUVIGNON, CHIMNEY ROCK, STAGS LEAP DISTRICT 2014 | \$180.0 |
| MERLOT, MARKHAM, NAPA VALLEY 2016 | \$60.0 |
| PINOT NOIR, ROUTE STOCK, SONOMA COAST 2015 | \$56.0 |

Other White Wines

| | |
|--|--------|
| CHARDONNAY, ROBERT MONDAVI, NAPA VALLEY 2015 | \$48.0 |
| SANCERRE, DOMAINE DURAND, FRANCE 2017 | \$50.0 |
| RIESLING, TRIMBACH, FRANCE 2015 | \$45.0 |
| ROSÉ, DOMAINE JACOURETTE, FRANCE 2017 | \$36.0 |

Salads

| | |
|----------------------|--------|
| ANCHOVIES PIMENTO | \$13.0 |
| LETTUCE TOMATO SALAD | \$9.5 |
| CAESAR SALAD | \$12.0 |
| ARUGOLA SALAD | \$11.0 |
| ARUGOLA SALAD | \$12.0 |

Soups

| | |
|----------------------|--------|
| SPINACH SOUP | \$10.0 |
| STRACCIATELLA ROMANA | \$10.5 |
| TORTELLINI IN BRODO | \$12.0 |
| MINISTRONE | \$10.0 |
| FISH SOUP | \$29.5 |

White, Rosé, Sparkling

| | |
|------------------------------------|--------|
| SAUVIGNON BLANC, ATTEMS | \$10.0 |
| VERMENTINO, VENTO, TERRE DI TALAMO | \$11.0 |
| GAVI DI GAVI, FIGINI | \$11.0 |
| WHITE ZINFANDEL, BLUESTONE | \$8.0 |
| MOSCATO D'ASTI, RUPESTR | \$9.0 |
| CHARDONNAY, WALNUT CREST | \$9.0 |
| ROSÉ, COTÉ MAS | \$9.0 |

Villa Mosconi Menu



Italian White Wines

| | |
|--|--------|
| WHITE RUBICONE BLEND, AULENTE BIANCO, SAN PATRIGNANO, EMILIA-ROMAGNA 2015 | \$36.0 |
| PINOT GRIGIO, ATTEMS, FRIULI- VENEZIA GIULIA 2017 | \$38.0 |
| SAUVIGNON BLANC, ATTEMS, FRIULI-VENEZIA GIULIA 2017 | \$38.0 |
| GAVI DI GAVI, FIGINI, PIEMONTE 2017 | \$40.0 |
| GAVI DI GAVI, BLACK LABEL, LA SCOLCA, PIEMONTE 2017 | \$95.0 |
| GRILLO, SALINARO, CANTINE PELLEGRINO, SICILIA 2016 | \$36.0 |
| VERNACCIA DI SAN GIMIGNANO, ROCCA DELLA MACIE, TOSCANA 2016 | \$36.0 |

Reds

| | |
|--|--------|
| MONTEPULCIANO D'ABRUZZO, VILLADORO | \$9.0 |
| BARBERA D 'ASTI, L 'AVVOCATA, COPPO | \$11.0 |
| DOLCETTO D'ASTI, RUPESTR | \$9.0 |
| SANGIOVESE, FAMIGLIA CASTELLANI | \$9.0 |
| ROSSO TOSCANA, ZIOBAFFA (ORGANIC) | \$9.0 |
| BAROLO, TERRE DEL BAROLO | \$18.0 |
| CABERNET SAUVIGNON, WALNUT CREST | \$9.0 |
| PINOT NOIR, PAUL MAS | \$9.0 |
| OLD VINE MALBEC, DISEÑO | \$9.0 |

Ingredients Used

| | |
|-------|--------|
| PESTO | \$16.5 |
| MELON | \$9.0 |



ONION
BROCCOLI
ONION

SHRIMP
SHRIMPS
CHOCOLATE
VEGETABLES
PORK MEAT
PARMIGIANA

These Types Of Dishes Are Being Served



SIRLOIN STEAK \$40.0
PORK CHOPS \$28.5
LAMB CHOPS \$45.0

SOUP
TOSTADAS
PASTA
NOODLES
FISH
BREAD
SPAGHETTI
PORK CHOP
OYSTERS
DESSERTS

Entrées



CLAM COCKTAIL \$15.0
SHRIMP COCKTAIL \$18.0
HOT ANTIPASTO \$10.0
BAKED CLAMS \$16.0
BAKED MUSSELS \$14.0

Villa Mosconi Menu



| | |
|---------------------------|--------|
| CLAMS POSILIPPO | \$16.0 |
| PORTOBELLO BALSAMICO | \$13.0 |
| STUFFED MUSHROOMS | \$13.0 |
| STUFFED EGGPLANT | \$19.5 |
| FRIED OR SAUTEED ZUCCHINI | \$10.0 |
| CRAB CAKE | \$12.5 |
| POLENTA WITH COTECHINO | \$13.5 |
| EGGPLANT ROLATINI | \$10.5 |
| BAKED WHOLE ARTICHOKE | \$12.0 |
| STUFFED EGGPLANT ROLATINI | \$10.5 |

Pasta



| | |
|----------------------------------|--------|
| STRAW AND HAY | \$17.0 |
| RAVIOLI | \$16.5 |
| AGNOLOTTI PINK SAUCE | \$19.5 |
| SPINACH FETTUCINE ALLA BOLOGNESE | \$17.0 |
| FETTUCCINE ALFREDO | \$16.5 |
| SPINACH TAGLIERINI AL PESTO | \$16.5 |
| TORTELLI WITH BUTTER SAGE | \$19.5 |
| SPAGHETTI WITH MEATBALLS | \$18.5 |
| BROCCOLI DI RABE | \$13.0 |
| PENNE BOLOGNESE | |
| WILD BOAR GNOCCHI | \$31.5 |
| PASTA BOLOGNESE | \$16.5 |
| PASTA PRIMAVERA | |
| PASTA ALFREDO | |
| LINGUINE | |

Starters

| | |
|--------------------|--------|
| POLLO ALLA MOSCONI | \$22.0 |
| POLLO INDORATO | \$22.0 |



| | |
|--------------------------------------|--------|
| SCALOPPINE DI VITELLO ALLA BOLOGNESE | \$27.0 |
| VEAL PARMIGIANA | \$25.0 |
| MIGNONETTE ALLA MARSALA | \$39.5 |
| MIGNONETTE PEPERONATE | \$39.5 |
| SEA SCALLOPS | \$33.0 |
| MANICOTTI OR CANELLONI | |
| OSSO BUCO WITH RISOTTO | \$39.0 |
| PENNE PRIMAVERA PINK CREAM SAUCE | \$18.8 |
| HOMEMADE TAGLIERINI CARCIOFINI | \$18.8 |
| STUFFED PORK CHOP VALDOSTANA | \$29.0 |
| STUFFED VEAL CHOP VALDOSTANA | \$42.0 |
| VEAL MILANESE | \$25.0 |
| SHRIMP OREGANATA OVER CAPELLINI | \$28.0 |

Dessert



| | |
|-----------------------------------|--------|
| BISQUIT TORTONI | \$7.0 |
| ZABAGLIONE ALLA MOSCONI | \$9.0 |
| COLD ZABAGLIONE WITH STRAWBERRIES | \$9.5 |
| FRESH STRAWBERRIES | \$9.0 |
| RASPBERRIES WITH ZABAGLIONE | \$10.0 |
| PEACH MELBA | \$9.0 |
| PEARS ALLA MOSCONI | \$9.0 |
| HOMEMADE TORTA DI RICOTTA | \$9.5 |
| TARTUFO | \$9.5 |
| HOMEMADE TIRAMISU | \$9.5 |
| CANNOLI | \$8.0 |
| TORTONI | |

Villa Mosconi Menu



CHEESECAKE

TIRAMISU

ASSORTED ICE CREAM \$7.0

CREPES

CHOCOLATE MOUSSE

CHOCOLATE MOUSSE CAKE

Italian Red Wines

MONTEPULCIANO D 'ABRUZZO
RUBESTO, FRENTANA, ABRUZZO 2014 \$39.0

BARBERA D 'ASTI, LA BRAJA,
CASTELLO GABIANO, PIEMONTE 2015 \$39.0

DOLCETTO D'ASTI, RUPESTR,
PIEMONTE 2013 \$32.0

GATTINARA, TRAVAGLINI,
PIEMONTE 2013 \$65.0

BAROLO, BAVA, PIEMONTE 2010 \$108.0

BAROLO, COPPO, PIEMONTE 2014 \$75.0

BARBARESCO, GAJA, PIEMONTE
2012 \$390.0

BARBARESCO RISERVA,
CAVALIER DARIO, PIEMONTE
2012 \$108.0

CASTEL DEL MONTE ROSSO
RISERVA VIGNA PEDALE,
TORREVENTO, PUGLIA 2014 \$50.0

NEPRICA, TORMARESCA, PUGLIA
2014 \$32.0

NERO D 'AVOLA, GAZZEROTTA,
CANTINE PELLEGRINO, SICILIA
2014 \$36.0

CHIANTI CLASSICO, RISERVA
DUCALE (TAN), RUFFINO,
TOSCANA 2015 \$54.0

CHIANTI CLASSICO, RISERVA
DUCALE (GOLD), RUFFINO,
TOSCANA 2014 \$85.0

TOSCANA 2015CHIANTI
CLASSICO, CASTELLO D'ALBOLA, \$39.0

TOSCANA 2014CHIANTI COLLI
SENESI, LORNANO, \$32.0

BRUNELLO DI MONTALCINO,
RENIERI, TOSCANA 2013 \$125.0

BOLGHERI ROSSO, LE SERRE
NUOVE, ORNELLAIA, TOSCANA
2015 \$130.0

TOSCANA 2015BOLGHERI
SUPERIORE, ORNELLAIA, \$425.0

TIGNANELLO, ANTINORI,
TOSCANA 2015 \$210.0

ROSSO TOSCANA, ORGANIC,
ZIOBAFFA, TOSCANA 2013 \$32.0

VINO NOBILE DI MONTEPULCIANO
(SANTA CATERINA), TREROSE,
TOSCANA 2015 \$75.0

AMARONE CLASSICO, BERTANI,
VENETO 2006 \$230.0

AMARONE CLASSICO, ZARDINI,
VENETO 2015 \$75.0

VALPOLICELLA RIPASSO
SUPERIORE, MAROGNE, ZENI,
VENETO 2016 \$39.0