

Bacari



# DINO-VINO

## *Wine/Cicchetti Bar*

Irresistible little snacks of every imaginable configuration from the varied regions of Italy. Eat them on sticks at the bar with an ombra as an aperitif, or at a table on a plate for lunch.

Like all finger food, Cicchetti are devilishly addictive and no one can stop at just one.

Owners and Chefs Maniaci and Hoke have crafted a artisanal Cicchetti menu from local fare that transcends traditional Italian specialties with an array of appetizers, small plates and specialty baskets served in a rustic style with a nod to current gastro pub sensibilities, that pair perfectly with select wines from a variety of small family owned and operated vineyards throughout Italy, France and Switzerland.

DINO-VINO is an energetic and captivating environment and an exciting communal Bacari dining experience centered around the traditional, communal table, glass of wine and simple seasonal plates to share.

Specialties include a trio of arancini. (rice balls) stuffed with combinations of house made saffron risotto, smoked cheeses, port wine and wild mushroom duxelle, breaded and fried to crisp perfection.



A fritto misto basket of artichoke hearts, calamari and eggplant strips dusted with imported parmesan and drizzled with lemon juice and fresh cracked pepper, served with a sweet marinara dipping sauce are the perfect late night snack to share.

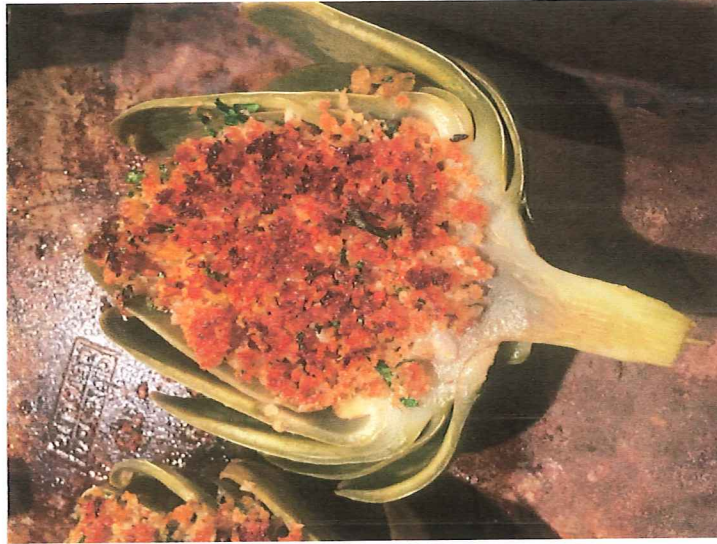
Enjoy a skewer of speidini, rolled beef tenderloin, stuffed with a mixture of breadcrumbs, cheese, marinara sauce, toasted pine nuts and currants all broiled between fresh bay leaves and sweet onions while you taste a variety of Sicilian wines pared to compliment each flavor !

A shaved octopus carpaccio topped with extra virgin olive oil, fresh pepper, lemon juice and fennel fronds is a delight for the eyes and the taste buds.

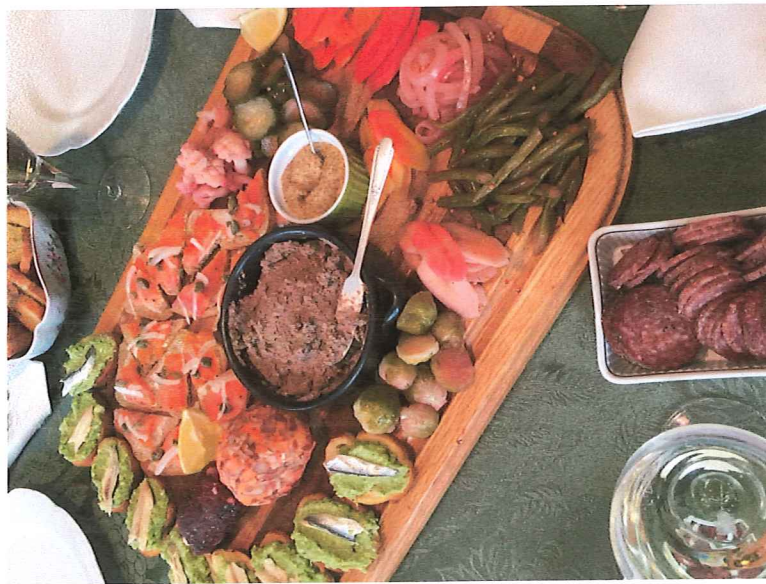


Stuffed zucchini blossoms with house made burrata shine as seasonal appetizers that shouldn't be missed. Grilled figs wrapped in prosciutto drizzled with lavender honey are the perfect bite paired with a deep earthy Barolo wine from the Piedmonte area. Fresh roasted artichokes stuffed with toasted breadcrumbs, currants and pine-nuts tease the pallet.





Our exclusive Chaucuterie boards feature prosciutto, cappicola, mortadella, salumis and cheeses, country rabbit and duck pate's and rillettes, house pickled vegetables and dried fruits and nuts or vegetarian options with garlic saffron aiolis and an array of vegetables



Finish your DINO-VINO experience with a sparkling moscato, dessert wine or an espresso and house made almond biscotti, classic Tuscan chestnut cake , limoncello or a cone of ricotta balls, studded with apricots and bits of chocolate ready to dip into a silky chocolate hazelnut ganache. or a compote of fresh berry sauce.

## SEASONAL OFFERINGS

### **Arancini**

*Classic rice balls, saffron risotto stuffed with beef ragu, green peas*

**Artichoke heart tempura**, saffron/garlic aioli

### **Componata**

*Eggplant relish, olives, capers, tomato*

### **Bagna Caulda**

*Hot Garlic, butter, anchovy dip fresh vegetables*

**Octopus Carpaccio**, smoked olive oil, potato discs

Burrata anchovy cream stuffed **fried zucchini blossoms**

### **Crostini**

Selection of daily offerings including, baccalau, Chopped liver, broccoli and ricotta with anchovy, prosciutto and tapenade

**Polpetti** with veal, prosecco, calbrian chilis

Hard cooked eggs with garlic aioli, capers and white anchovies

**Polenta fries**- Truffle Oil, Parmesan dusted

### **Chacuterie Board**

Meats, Sausages, Cheeses, figs, apricots and pickled vegetables

### **Timbale**

Traditional deep dish filled **pasty crust with pasta, meats, chesses**

### **Torta Rustica**

**Stuffed Pastry filled with spinach, cheese, roasted peppers, eggplant**

## BRUNCH

*Panettone french toast, orange/maple syrup, marscapone cream*

*Eggs Benedetto*

*Poached egg, arugula, prosciutto, pesto hollandaise on ciabatta round*

*Sausages, peppers, onions and potato frittata*

*Asparagus frittata*

*Cabbage Frittata*

*Carbonara pizetta, egg, Parmesan cream, pancetta*

*Potato pizetta with Asiago, roast garlic, truffle oil*

*Asparagus, peas, wild mushroom risotto with poached egg, prosciutto chip*

## BREAKFAST SANDWICHES

*Fried egg, prosciutto, pesto mayo, arugula, heirloom tomato on ciabatta roll*

*Italian sausage, fried egg, peppers, onions, provolone*

*Fried egg, zucchini, onions, artichoke hearts, Asiago*

## DESSERT

*Zeppoli*

*Ricotta, chocolate chip, apricot, galliano donuts...raspberry, chocolate ganache dipping sauce*

*Cannoli cream cake*

*Sponge cake soaked in rum with cannoli cream, chocolate chips, pistachios and amareno cherries*

*Cannoli*

*Tiramisu Parfait*

*Pistachio/Hazelnut gelato sandwiches, chocolate cookie*

*Classic Italian Cookies*

*Tutus, Sesame, Pignoli*

## L A T E N I G H T

Meatball sliders

Grilled Italian Sausages, peppers and onions

Sicilian Steak Sandwich

*Breaded tenderloin medallion, Gorgonzola cream*

Sicilian hamburger, melted provolone

*Parmesan, onion, breadcrumbs*

Chicken Milanese sandwich, heirloom tomato, arugula, balsamic drizzle

Eggplant Parmesan bomber with arugula

Prosciutto, Asiago Panini, Parmesan cream sauce, egg dipped

Grilled Italian cheeses Panini with pesto

Add Prosciutto

## S A L A D S

Green bean, tomato, potato salad

Panzanella salad, tomatoes, red onions, house made croutons, toasted pine nuts, balsamic vinaigrette

Grilled chicken, roast artichoke hearts, mint/garlic mayo





# DINO-VINO

## *Wine/Cicchetti Bar*

DINO-VINO is the realization of a longtime dream for Maniaci and Hoke. Both have extensive culinary backgrounds and expertise, Maniaci co-owned and operated an Italian deli and catering company in Green Bay, WI, has worked in the food and hospitality industry all his life and grew up in family restaurants, surrounded by the cooking of his rich Italian/Sicilian heritage. Hoke studied culinary arts at L'ecole de Cuisine and worked as a chef for acclaimed James Beard award winner and one of the founding fathers of the American farm to table cooking movement, Patrick O'Connell at the Inn at Little Washington in Virginia. Hoke also served as executive chef for a catering firm assigned to the US embassy for South America, in Washington, DC. Hoke and Maniaci have co-hosted numerous Pop-Up restaurant endeavors, fundraisers and special events throughout Madison and surrounding areas. Their extensive world travel, including numerous trips to Italy, sampling local fare, regional delicacies and wines are the perfect background for the menu and essence of what DINO-VINO promises to be. Maniaci brings over 30 years of design expertise to the project, working in all mediums of graphic, marketing, branding, interior, event and environmental design while Hoke boasts an impressive list of worldwide assignments as one of the most recognized AKC judges working in the sport of pure bred dogs today. His recent commentary for the world renowned Westminster Dog show, Junior Showmanship judging at the world's largest dog show, Crufts, in England as well as his assignments in Australia, Japan, Korea, Uruguay, Mexico and throughout Europe lend an international perspective to the project. Hoke and Maniaci, currently own and operate, WOOF'S, a popular downtown sports bar, at the adjacent address of 114 King Street. Celebrating their twelve year anniversary of WOOF'S this month, the two founded the popular King Street PRIDE block Party and Octobearfest, community events that have generated thousands of dollars of charitable donations to LGBTQA+ charities each year.



# 110-112 & 114-116 King Street & 106 S. Webster Street - First Floor

