



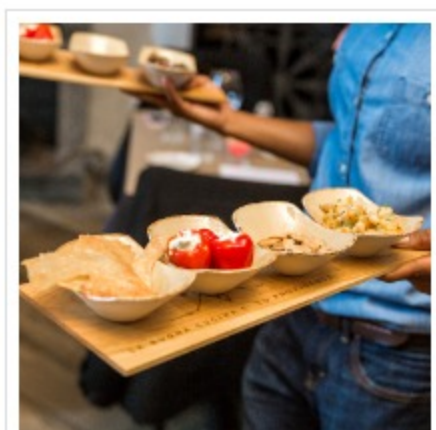
FOOD + WINE

CULTURE

THE MANSION

RESERVATIONS + INFO

SNACKS DINNER DESSERTS WINE + BEER COCKTAILS



AFFETTATI

FINOCCHIONA

SEASONAL PATE

CASTELMAGNO

PROSCIUTTO DI PARMA  
MEAT

BRESAOLA  
MEAT

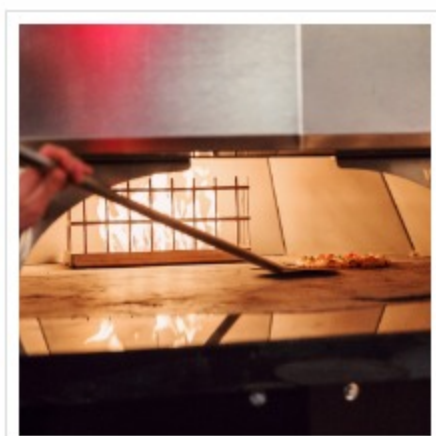
MORTADELLA  
MEAT

TALEGGIO  
CHEESE

ROCKET ROBIOLA  
CHEESE

PIAVE  
CHEESE

GORGONZOLA DOLCE  
CHEESE



PIZZA

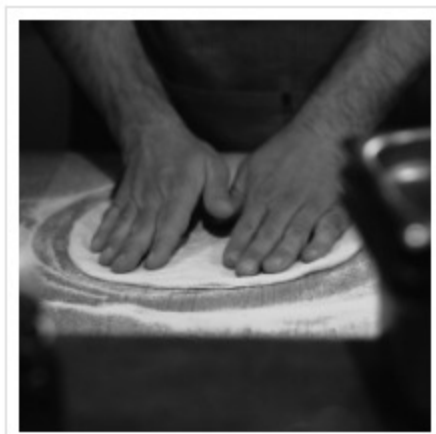
PROSCIUTTO 16  
ARRABBIATA SAUCE. MOZZARELLA. CHILI OIL. BLACK PEPPER. FARM FRESH LOCAL EGGS. ARUGULA.

MORTADELLA 16  
SUNDRIED TOMATO PESTO. TALEGGIO. MOZZARELLA. OLIVES. ARRABBIATA VINAIGRETTE. PARSLEY.

PEPPERONI + SAUSAGE 16  
HAND-MADE MOZZARELLA. TOMATO SAUCE.

BRUSSELS SPROUT 16  
SMOKED MOZZARELLA. PARMESAN CREAM. SMOKED PANCETTA. PICKLED RED ONIONS.

TARTUFI 15  
HOUSE- MADE MOZZARELLA. MUSHROOMS. CARAMELIZED ONIONS. ARUGULA. TRUFFLE OIL.



715 PROVIDENCE ROAD | #STAGIONICLT | 704.372.8110 | RESERVATIONS



A *Master Class* IN SEASONALLY DRIVEN CUISINE.

MOFFETT RESTAURANT GROUP IS A COLLECTION OF RESTAURANTS OWNED BY AWARD-WINNING CHEF, BRUCE MOFFETT. MRG UNDERSTANDS THAT DINING OUT IS AS MUCH ABOUT THE EXPERIENCE AS IT IS ABOUT THE FOOD. WHILE ALL THREE MRG RESTAURANTS HAVE THEIR OWN STYLE, DECOR AND CUISINE, THEY SHARE ONE QUALITY: A COMFORTABLE SETTING PAIRED WITH INNOVATIVE, SEASONALLY-DRIVEN DISHES.

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