



## **ZUPPA DEL GIORNO**

Soup of the Day

## **INSALATA MISTA**

Romaine, baby arugula, radicchio, tomato, Cucumber, Tuscan olives, Monza's vinaigrette

## **MAMMA'S MEATBALLS**

Slow-cooked meatballs, fresh basil

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## **PIZZA CARNIVORA**

Crumbled Italian sausage, pepperoni, pancetta, mozzarella

## **TORTELLINI ROMANOFF**

Veal stuffed tortellini, vodka, shallots, cracked pepper, rosée sauce

## **VEAL PARMIGIANA**

Breaded milk-fed veal scaloppini baked in tomato sauce, parmigiano & mozzarella

## **CHICKEN LIMONE**

Pan-seared chicken breast, white wine lemon sauce

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## **BROWNIE**

## **KEY LIME PIE**

**\$34 / Person**



### **ZUPPA DEL GIORNO**

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### **INSALATA RUCOLA**

Baby arugula, parmigiana shavings, tomatoes, onions, sweet balsamic reduction, extra-virgin olive oil

### **ARANCINI CLASSICO**

Italian rice balls stuffed with prosciutto & mozzarella, tomato sauce

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### **PENNE ALLA NORMA**

Sautéed eggplant and zucchini, white wine, tomato sauce, ricotta

### **CHICKEN PARMIGIANA**

Pounded, breaded chicken breast baked in tomato sauce, parmigiano & mozzarella

### **VEAL TOSCANA**

Milk-fed veal scaloppini, roasted red peppers, artichoke hearts, white wine lemon sauce

### **SALMON PAESANA**

Grilled salmon, sautéed rapini, roasted red peppers, roasted garlic

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### **APPLE COBBLER**

### **TIRAMISU**

**\$36 / Person**



### **SPUNTINI DELLA CASA**

The Butcher's Board, Mamma's Meatballs,  
Calamari Fritti, Crostini Bruschetta

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### **PIZZA CAPRICCIOSA**

Prosciutto cotto, artichoke hearts, Tuscan olives,  
mushrooms, oregano, mozzarella

### **PENNE SALSICCIA E RAPINI**

Crumbled Italian sausage, sautéed rapini,  
roasted garlic, extra virgin olive oil

### **CHICKEN PAILLARD**

Italian herb-marinated grilled chicken breast

### **VEAL NORCINA**

Milk-fed veal scaloppini, prosciutto,  
mushrooms, cognac, cream

### **SALMON PAESANA**

Grilled salmon, sautéed rapini,  
roasted red peppers, roasted garlic

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### **MONZA CHOCOLATE HAZEL CAKE**

### **APPLE COBBLER**

**\$39 / Person**



### **SPUNTINI DELLA CASA**

The Butcher's Board, Crostini Brushetta,  
Arancini Cubico, Calamari Fritti

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### **ZUPPA DEL GIORNO**

Soup of the Day

### **INSALATA MISTA**

Romaine, baby arugula, radicchio, tomato,  
cucumber, Tuscan olives, Monza's vinaigrette

### **INSALATA CESARINA**

Classic Caesar, parmigiano shavings

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### **TAGLIATELLE RADIATORE**

Grilled chicken, goat cheese, sun-dried tomatoes,  
roasted garlic, extra virgin olive oil

### **PENNE ALL GIGI**

Prosciutto, mushrooms, shallots, white wine, rosée sauce

### **CHICKEN PARMIGIANA**

Pounded, breaded chicken breast baked in tomato sauce,  
parmigiano & mozzarella

### **VEAL TOSCANA**

Milk fed veal scaloppini, roasted red peppers,  
artichoke hearts, white wine lemon sauce

### **OSSO BUCO**

"Half-day" braised veal shank, lemon gremolata

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### **ITALIAN CREAM CAKE**

### **APPLE COBBLER**

**\$40 / Person**



### **SPUNTINI DELLA CASA**

The Butcher's Board, Crostini Brushetta,  
Arancini Cubico, Calamari Fritti

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### **PENNE PESTO**

Basil pesto, parmigiano, roasted garlic,  
white wine, touch of cream

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### **CHICKEN PARMIGIANA**

Pounded, breaded chicken breast baked in  
tomato sauce,  
parmigiano & mozzarella

### **VEAL TOSCANA**

Milk-fed veal scaloppini, roasted red  
peppers,  
artichoke hearts, white wine lemon sauce

### **OSSO BUCO**

"Half-day" braised veal shank, lemon  
gremolata

### **MONZA CUT PEPE NERO**

Grilled 8oz AAA Certified Angus Beef top  
sirloin,  
served with black pepper sauce

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### **MONZA CHOCOLATE HAZEL CAKE APPLE COBBLER**

**\$42 / Person**



### **SPUNTINI DELLA CASA**

The Butcher's Board, Calamari Fritti,  
Arancini Cubico, Crostini Bruschetta

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### **ZUPPA DEL GIORNO**

Soup of the Day

### **INSALATA MISTA**

Romaine, baby arugula, radicchio,  
Tuscan olives, Monza's vinaigrette

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### **GNOCCHI DELLA ZIA**

Mushrooms, sautéed rapini, extra virgin olive oil,  
roasted garlic, fresh basil, touch of tomato sauce

### **TORTELLINI ROSÉE**

Veal stuffed tortellini, rosée sauce

### **GRILLED SHRIMP**

Grilled shrimp, sautéed rapini, hot garlic butter,  
served on our chef's cutting board

### **VEAL TOSCANA**

Milk-fed veal scaloppini, roasted red peppers,  
artichoke hearts, white wine lemon sauce

### **MONZA CUT PEPE NERO**

Grilled 8oz AAA Certified Angus Beef top sirloin,  
served with black pepper sauce

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### **CHOCOLATE TORTE (GLUTEN-FREE)**

### **KEY LIME PIE**

**\$46 / Person**



### **SPUNTINI DELLA CASA**

The Butcher's Board, Calamari Fritti, Arancini Cubico,  
Caprese Stack, Crostini Bruschetta

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### **ASSAGINO DI PASTA**

Small entrée of Gnocchi Pomodoro

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### **INSALATA MISTA**

Romaine, radicchio, baby arugula, tomato  
cucumber, Tuscan olives, Monza's vinaigrette

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### **VEAL NORCINA**

Milk-fed veal scaloppini, prosciutto,  
mushrooms, cognac, cream

### **SALMON PAESANA**

Grilled salmon, sautéed rapini, roasted red peppers, roasted  
garlic

### **GRILLED SHRIMP**

Grilled shrimp, sautéed rapini, hot garlic butter,  
served on our chef's cutting board

### **MONZA CUT PEPE NERO**

Grilled 8oz AAA Certified Angus Beef top sirloin,  
served with black pepper sauce

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### **TIRAMISU**

### **MONZA CHOCOLATE HAZEL CAKE**

**\$48 / Person**



## «FAMILY-STYLE»

### PRIMO

The Butcher's Board  
Crostini Bruschetta  
Mamma's Meatballs  
Arancini Cubico  
Calamari Fritti

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### SECONDO

Pizza Margherita  
Pizza Ripiena  
Pizza Primavera  
Insalata Cesarina  
Insalata Mista

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### TERZO

Apple Cobbler  
Nutella Pizza  
Brownie

**\$34** / Person





## «FAMILY-STYLE»

### PRIMO

The Butcher's Board  
Calamari Fritti  
Crostini Bruschetta  
Mamma's Meatballs  
Caprese Stack

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### SECONDO

Tortellini Rosée  
Chicken Parmigian

Penne Arrabbiata  
Pizza Calabrese  
Grilled Vegetables  
Sea-salted Parmigiano Fries

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### TERZO

Nutella Pizza  
Apple Cobbler  
Chocolate Torte (Gluten-Free)

**\$38 / Person**



## «FAMILY-STYLE»

### PRIMO

The Butcher's Board  
Shrimp Papparazzi  
Osso Buco Poutine  
Calamari Fritti  
Crostini Bruschetta

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### SECONDO

Insalata Rucola  
Insalata Panzanella

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### TERZO

Veal Norcina  
Grilled Shrimp  
Penne Salsiccia e Rapini  
Tortellini Pesto  
Grilled Vegetables  
Sea-salted Parmigiano Fries

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### QUATTRO

Apple Cobbler  
Nutella Pizza  
Monza Chocolate Hazel Cake

**\$42 / Person**