OUR STORY

Located in the heart of historic Old Town Manassas, Monza is a super-comfy bistro the whole family will enjoy any night of the week! You'll love our delicious brick oven pizzas, homemade pasta, salads, & sandwiches. Not only do we have the best craft beer and wine selection in town, our bar serves up the freshest, most creative cocktails for miles. All this, with live music on weekends and sports playing on the big screens and you can see why we are the area's favorite neighborhood hang out. Join us and stay awhile!

The Autodromo Nazionale Monza racing track is the biggest event in the Formula One Italian racing Grand Prix circuit. It's been hosted there since the Sports Inception. This is where we get our name Monza.





Appetizers

Arancini

Fontina, Risotto, Chives, Onions, Garlic, Parmesan, Bread Crumbs, Cilantro Sauce \$8.5

Brick Oven Oysters Rockefeller

Rappahannock River Oysters, Spinach, Bacon, Fennel, Parmesan \$11

Bruschetta

Guacamole, Tomatoes, Fresh Mozzarella, Balsamic Reduction \$8

Buffalo Chicken Dip

Cream Cheese, Shredded Chicken, Buffalo Sauce, Ranch, Tortilla Chips \$10

Calamari Fritti

Lightly Battered Squid Fried \$10

Charcuterie & Cheese Platter

Assorted Cured Meats & Cheese, Dijon, Honey, Crostini \$13

Chicken Wings (10)

Choice Of Plain, Buffalo, BBQ, Teriyaki, Sweet & Sour Chili, Chipotle, With Ranch Or Blue Cheese Baked or Fried \$10 (Please allow a minimum of 30 Minutes for Baked)

Drunken Smoked Bacon Mussels

Garlic, Shallots, Dijon Crème Fraîche, Crostini \$10

Baked Spinach Artichoke Crab Dip

Spinach, Arichokes, Crab, Cream Cheese, Sour Cream, Mayo, Parmesan Cheese, Tortilla Chips \$13

Sesame Crusted Ahi Tuna

Ponzu, Wasabi, Pickled Ginger, Siracha Aioli Half \$12.5 Full \$23

Stuffed Jalapeños

Cream Cheese, Bacon, Cheddar, Chipotle Aioli \$8

Tuscan Pizza Rolls (4)

Chicken, Artichokes, Sundried Tomatoes, Mozzarella Cheese, Pesto Sauce \$10

Mozzarella Sticks

Made In House And Deep Fried \$9

Swedish Meatballs (5)

Swedish Meatballs, House Demi-Glaze \$10

Soup of the Day

Cup \$4 Bowl \$7

Salads

Small \$6 Large \$10

Add

 Grilled Chicken + \$6
 Shrimp + \$8

 Steak Tips + \$8.5
 Salmon + \$9.5

 Swordfish + \$9.5
 Ahi Tuna + \$10

Monza Salad

Mixed Baby Greens, Tomatoes, Dried Cranberries, Onions, Cucumber, Walnuts, Feta, Balsamic Vinaigrette

Arugula Salad

Shaved Parmesan, Almonds, Citrus Vinaigrette

Spinach Salad

Baby Spinach, Grilled Asparagus, Strawberries, Roasted Almonds, Balsamic Vinaigrette

Cobb Salad

Applewood Smoked Bacon, Gorgonzola, Avocado, Boiled Egg, Cherry Tomatoes, Red Onions, Ranch Dressing

Garden Or Caesar Salad Available Upon Request

Sliders

Beef Sliders (3)

All Beef Patties, Cheese, Bacon, Lettuce, Tomato, Onion, Ketchup, Mayo \$14

Hula Pig Sliders (3)

BBQ Pulled Pork, Cilantro, Pineapple, Bacon, Jalapeños \$13.5



Sandwiches

Choice of Fries, Jalapeño Chips, Colesiaw, Sub Soup Or Side Monza/Caesar Salad For \$3

Chipotle Grilled Chicken

Blackened Grilled Chicken, Jalapeños, Lettuce, Red Onions, Tomato, Mozzarella, Chipotle Dressing, Ciabatta \$13.5

Italian Sub

Salami, Coppa, Proscuitto, Mozzarella, Banana Peppers, Lettuce, Tomato, Red Onion, Pesto Mayo, Sub Roll \$12.5

Big Pig

BBQ Roasted Pulled Pork, Pineapple, Cilantro, Creamy Coleslaw, Jalapeños, Brioche Bun \$13

Godfather Sub

Beef Meatballs, Mozzarella, Zesty Marinara, Sub Roll \$12

Chicken Parm Sandwich

Lightly Breaded Chicken Breast, Mozzarella, Marinara, Ciabatta \$13.5

\$2 Off Sandwiches And Pasta 11:30 PM-2:30 PM Monday-Friday Excludes Jack's Special

Burgers

All Burgers Served On Brioche Bun Choose ½ Ib Beef Patty, Turkey Patty, or Fresh Portobello Mushroom

Whiskey Glazed Burger

Whiskey Glaze, Sautéed Mushrooms, Sautéed Onions, Swiss \$13

Build Your Own Burger \$10

BBQ Sauce + .5 Avocado + \$1.25 Sautéed Onions +\$1 Mushrooms +\$1

Bacon + \$1.25 Blackened Seasoning +.5
Banana Peppers + \$1 Gorgonzola + \$1.5
Jalapeño Chips .75 Fresh Mozzarella \$1.5

Cheddar, Swiss, or Mozzarella \$1.25

Sides

Curly/Steak/Sweet Potato Fries \$4 Basket Of Bread \$2.5 Sautéed Seasonal Veggies \$4.5 Cole Slaw \$2.5 Side Meatballs (3) \$7 Bacon Mac & Cheese \$7 Red Beans & Rice \$5 Spaghetti & Meat Sauce \$7

Entrées

Mushroom Risotto & Filet Tips

Blackened Filet Mignon Tips, Wild Mushroom Risotto, Butter, Parmesan \$18

Salmon Almondini

Pan Seared Salmon, Roasted Almonds, Lemon White Wine Sauce, Green Beans, Tomato Rice \$18

Chicken Marsala

Grilled Boneless Chicken Breast, Marsala Wine Sauce Spaghetti with Tomato Sauce, Seasonal Vegetables \$16

Slow Braised Grilled St. Louis Ribs

Bacon Mac & Cheese, Creamy Coleslaw Half \$14.5 Full \$23.5

Chicken Parmesan

Lightly Breaded Chicken Breast, Mozzarella, Spaghetti, Tomato Sauce \$18

Bacon Black & Blue NY Strip Steak

Blackened 8 oz NY Strip Steak Topped With Bacon, Gorgonzola Cheese, Brussels Sprouts, Steak Fries \$18

Linguica Red Beans & Rice

Grilled Portuguese Sausage, Red Beans, Rice, Onions, **Tomat**oes \$13



Pasta

Jack's Special

Capellini, Shrimp, Crabmeat, Scallops, White Wine Lemon Butter Sauce \$22

Tortellini Crema Rosa

Cheese Tortellini, Chicken, Mushrooms, Rose Cream Sauce \$15

Capellini With Meatballs

Beef Meatballs, Capellini, Tomato & Garlic Olive Oil Sauce \$16

Fettuccini Alfredo \$10.5

Add Chicken \$6 Add Shrimp \$8

Cheese Ravioli

Ravioli, Italian Sausage, Tomato Meat Sauce, Parmesan Cheese \$14

Lasagna Bolognese

Pasta Layered With Ricotta Cheese, Sausage & Veal Baked In A Tomato Sauce \$16

Melanzene Parmigian

Breaded Sliced Zucchini, Tomato Sauce, Mozzarella & Parmesan Cheese Over Penne Pasta in Pesto Sauce \$16

Munchkins Menu

Cheese Flatbread \$7
Add Pepperoni + \$1
Mac & Cheese \$7
Spaghetti & Meatballs \$7
Mini Cheeseburger/Fries \$7

Brick Oven Pizza & Flatbread

Monza

Italian Sausage, Pepperoni, Chicken, Mozzarella, Marinara F/\$10.5 P/\$12.5

Queen Margarita

Fresh Mozzarella, Tomatoes, Basil, Tomato Sauce F/\$10.5 P/\$12.5

New York White Pizza

Mozzarella, Parmesan, Garlic Olive Oil Fresh Herbs F/\$9 P/\$11

Arugula

Fresh Mozzarella, Proscuitto, Arugula, Balsamic Reduction F/\$11 P/\$13

Hawaiian Pulled Pork

Pulled Pork, Bacon, Cilantro, Jalapeños, Pineapple, Mozzarella, BBQ Sauce F/\$12.5 P/\$14.5

Buffalo Chicken

Buffalo Sauce, Shredded Chicken, Gorgonzola Mozzarella Cheese, Red Onion F/\$11 P/\$13

Seafood Pizza

Shrimp, Mozzarella, Crema Rosa Sauce F/\$14 P/\$16

1/2 Off All Pizzas & Flatbreads 10PM-Midnight Fridays & Saturdays Bar Area Only



Brunch

10:30 AM-2:30 PM Saturdays & Sundays

French Toast

2 Slices Of French Toast, Bacon, 2 Eggs Any Style \$8.5

Belgian Waffles

2 Belgian Waffles, Crème Fraîche, Mixed Berries \$10.5

Eggs Benedict

Sliced Filet Mignon, Béarnaise Sauce, Biscuit, Home Fries \$15

Biscuits & Gravy

3 Biscuits, Sausage Gravy \$9 Add Cheddar & Bacon + \$2

Smoked Salmon

Smoked Salmon, Hash Brown Potato Cake, Sliced Hard Boiled Egg, Cream of Dill, Capers \$13

Steak & Eggs

4 oz NY Strip Steak, Two Eggs Any Style, Sweet Potato Fries \$14

Create Your Own Omelette \$7.5

Spinach + \$1

Cheddar, Swiss, or Mozzarella \$1.25

Fresh Mozzarella + \$1.25

Brunch Sides

Home Fries \$3

Bacon (3) \$3.25

Sausage (3) \$3.25

Eggs Any Style (2) \$3

French Toast (2) \$2.5

Biscuits & Gravy (2) \$5

Toast (2) \$2

Brunch Cocktails

Cranberry Mimosa

Deep Eddy Cranberry Vodka, Apple Cider, Champagne \$8.5

Strawberry Bellini

Fresh Strawberries, Pure Cane Sugar, Cava, Pink Sugar Rim \$8.5

Pumpkin Irish Coffee

Bushmills Irish Whiskey, Pumpkin Simple Syrup, Coffee, Whipped Cream, Cinnamon \$8

Jammin' Berry

Clyde May's Bourbon, Fresh Squeezed Orange & Lime Juice, Strawberry Simple Syrup, Raspberry Jam \$8.50

Mimosas & Irish Coffee Also Available



Wine by the Glass

(\$1.5 Off House Wine at Happy Hour)

Red

House Pinot Noir \$7.5

House Merlot \$7.5

House Cabernet Sauvignon \$7.5

House Portuguese Red \$7.5

Diseno Malbec, Argentina \$9.5

Don & Sons Pinot Noir, CA \$9

Quinta De Chocapalha, Portugal \$9.5

Aquinas Cabernet, CA \$9.5

Seven Falls Merlot, WA \$9

Famiglia Castellani Arbos Chianti, Italy \$10

White

House Chardonnay \$7.5

House Pinot Grigio \$7.5

House Sauvignon Blanc \$8.5

House Moscato \$7.25

House Riesling \$8.25

House Portuguese White \$7.5

Luigi Baudana 'The Dragon' Langhe Bianco, Italy \$9.5

Monte Velho, Portugal \$8

Millesimato Prosecco, Italy \$6.5

Rosé

Rio Madre Rosé Rioja \$8.5

Sangria

Made With Fresh Fruit

Available by the Glass or Pitcher

Cider Sangria

Our House Infused Apple Cinnamon Vodka, Apple Cider, Moscato, Honey Liqueur, Club Soda Glass \$10.5 Pitcher \$40

Blackberry Sangria

Muddled Blackberries, Blackberry Liqueur, Apricot Brandy, Moscato, Club Soda Glass \$10.5 Pitcher \$40

Red, White, Or Rosé Sangria

Glass \$8 Pitcher \$30

Port Cocktails

Port Sour

Signature Cocktail Crown Vanilla, Lemon Juice, Pure Cane Sugar, Topped With A Layer Of Ferreira Ruby Port \$9

Bar Drake Manhattan

Bulleit Bourbon, Borges Ruby Port, Maple Syrup, Dash Bitters \$10.5

Prosecco Press

Porto Bronco, Cucumber Vodka, Pure Cane Sugar, Seltzer, Rosemary \$8.5

Bottle Beer & Draft Beer List Available Upon Request

Draft Beer Menu Updated Daily On Untappd Ask Your Server About Today's Selection



Red Wine by the Bottle

#Nb Famiglia Argos Chianti \$38 #226 Chiarlo Barbera D'asti \$38 #229 Di Majo Sangiovese \$38 #336 Cabriz Colheita Seleccionada \$38 #337 Quinta Do Encontro Tinto \$38 #338 Paulo Laureano Classico \$36 #341 Quinta Da Pacheca Superior \$38 #342 Luis Pato Beira Atlântico \$36 #343 Esporão Defesa \$39 #344 Quinta De Chocapalha \$38 #417 J. Lohr Seven Oaks Cabernet \$38 #505 Kiona 'Red Mtn.' Lemberger \$38 #515 Elouan Pinot Noir \$38 **#Nb Seven Falls Merlot** \$38 **#703 Raimat Tempranllo** \$38 **#Nb Honoro Vera Garnacha** \$38

#708 Caligiore Syrah

White Wine by the Bottle

#108 Anna Brut Rosé		\$35
#Nb Luigi Baudana 'The Dragon' Bian	co	\$38
#113 Barone Fini Pinot Grigio	\$38	
#120 Esporão Monte Velho		\$35
#124 Monte D'oiro Viognier		\$39
#128 Educated Guess Chardonnay		\$39
#129 J. Lohr River Stone Chardonnay	\$38	
#Nb Klein Constantia Sav Blanc		\$34
#136 Backsberg Chenin Blanc	\$38	
#137 Raimat Alberiño		\$36
#138 Bluefish Riesling	\$32	



\$38

Martini List

All Martinis \$5.5 Every Monday

Asian Pear

Absolut Pear Vodka, Domaine De Canton, Pear Nectar, Fresh Lime Juice \$9.5

Double Espresso

Smirnoff Vanilla Vodka, Kahlua, Chocolate Liqueur, Crème De Cacao, Crema Fina, Espresso, Cream \$9.5

Honey Apple Martini

Our House Infused Apple Cinnamon Vodka, Barenjager Honey Liqueur, Apple Liqueur, Ginger Beer, Cinnamon \$9.5

Key Lime Pie

Absolut Lime Vodka, Fresh Lime Juice, Cream, Pineapple, Graham Cracker Rim \$9.5

Kahlua Pumpkin Spice

Kahlua, Sugar Island Spiced Rum, Pumpkin Simple Syrup, Cream, Graham Cracker Crust Rim \$9.5

Watermelon Breeze

Smirnoff Watermelon Vodka, Watermelon Liqueur, St. Germaine Elderflower Liqueur, Muddled Cucumber, Cranberry \$9.5

Navy Sunrise

KO Navy Strength Gin, Amaretto, Cranberry, Apple Cider, Angostura Bitters \$9.5

Milky Way

Smirnoff Caramel Vodka, Crème De Cacoa, Crema Fina, Cream, Caramel \$9.5

Craft Cocktails

Blackberry Mojito

Captain Morgan's White Rum, Muddled Blackberry & Mint, Pure Cane Sugar, Club Soda \$9.5

Monzarita

1800 Silver 100% Agave Tequila, St. Germaine Elderflower Liqueur, Apple Cider, Fresh Squeezed Citrus Juice, Cinnamon, \$8.75

Sparkling Raspberry Lemonade

Absolut Raspberry Vodka, Chambord, Muddled Raspberries, Fresh Lemonade, Topped With Sparkling Wine \$8.5

Cranberry Mule

Deep Eddy Cranberry Vodka, Fresh Muddled Mint, Lime Juice, Gosling's Ginger Beer \$8.5

Honey Bear

Larceny Bourbon, House Made Honey Sage Syrup, Sage \$9.5

Pêssego Old Fashion

Courvousier VSOP, Muddled Orange & Cherry, Pure Cane Sugar, Peach Bitters \$10.75

Battle Street Stonewall

Sugar Island Spiced Rum, Apple Cider, Fresh Squeezed Lemon Juice, Pure Cane Sugar, Gosling's Ginger Beer \$9

Fall Fizz

Smirnoff Vanilla Vodka, Domaine de Canton Ginger Liqueur, Fresh Squeezed Lemon Juice, Apple Cider, Brown Sugar, Club Soda \$8.5

Scottish Cider

The Famous Grouse Scotch, Butterscotch Schnapps, Apple Cider \$8.5

