

## OUR STORY

Located in the heart of historic Old Town Manassas, adjacent to sister restaurant Carmello's, Monza is a vibrant, 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.

---

monza

## Appetizers

### Arancini

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

### Brick Oven Oysters Rockefeller

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

### Bruschetta

Marinated Diced Tomatoes, Roasted Peppers, 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 Fingers (4)

Breaded, Deep Fried Chicken Tenderloins, BBQ, Ranch, or Blue Cheese Dipping Sauce \$10

### 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)*

### Baked Spinach Artichoke Crab Dip

Spinach, Artichokes, 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

### BB's BBQ Pizza Rolls (4)

Chicken, BBQ Sauce, Bacon, Mozzarella Cheese \$10

### Mozzarella Sticks

Made In House And Deep Fried \$9

### Italian Meatballs (5)

Veal, Pork, Beef, Onions, Peppers, Garlic, Italian Herbs, Bread Crumbs, Eggs, Parmesan Cheese, Tomato Sauce \$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

Ahi Tuna + \$10

Extra Dressing .5

### 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, Corn, 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, Coleslaw,  
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 Parmesan Sandwich

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

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

## Burgers

All Burgers Served On Brioche Bun  
Choose ½ lb 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, Mushrooms, 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

### Linguiça Red Beans & Rice

Grilled Portuguese Sausage, Red Beans, Rice,  
Onions, Tomatoes \$13

## Pasta

### Pasta Vegetarian

Noodles Made From Zucchini, Squash, Carrots, Celery, Onion, Garlic Pesto Sauce \$15

### 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

### Zucchini Parmigian

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

## Munchkins Menu

Chicken Fingers/Fries (2) \$7

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

½ Off All Pizzas & Flatbreads

10PM-Midnight Fridays & Saturdays

Bar Area Only

monza

## 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, Whipped Cream, 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

### Country Fried Steak

Breaded Deep Fried Steak, Sausage Gravy, Home Fries \$12.5

### Steak & Eggs

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

### Create Your Own Omelette \$7.5

Bacon + \$1.25	Crab + \$4
Sausage + \$1.25	Shrimp + \$4
Ham + \$1.25	Avocado + 1.25
Mushrooms + \$1	Onions + \$1.25
Peppers + \$1	Tomatoes + \$1
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

### Chouriço Bloody Mary

Tomato Juice, Horseradish, Worcestershire Sauce, Old Bay Rim, Grilled Chouriço, Pimento Stuffed Olives, Celery \$10

### Jammin' Berry

Clyde May's Bourbon, Fresh Squeezed Orange & Lime Juice, Strawberry Simple Syrup, Raspberry Jam \$8.5

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

Finca Malbec, Argentina \$8.5

Elouan Pinot Noir, CA \$9.5

Quinta De Chocapalha, Portugal \$9.5

J. Lohr Cabernet, CA \$9.5

Seven Falls Merlot, WA \$9

Arbos Classico Chianti, Italy \$10.5

### 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

House White Zinfandel \$7

Planalto White Portugues \$8

Monte Velho, Portugal \$8

Millesimato Prosecco, Italy \$7.5

### Rosé

Vinha Grande Rosé \$9

House Rosé \$7

## Sangria

Made With Fresh Fruit

Available by the Glass or Pitcher

### Strawberry Basil Mint Sangria

Muddles Fresh Strawberries, Basil & Mint,  
Strawberry Vodka, Orange Liqueur, Moscato,  
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 Arbos Classico Chianti	\$40
#229 Di Majo Sangiovese	\$38
#337 Quinta Do Encontro Tinto	\$38
#341 Quinta Da Pacheca Superior	\$38
#343 Esporão Defesa	\$39
#344 Quinta De Chocapalha	\$38
#417 J. Lohr Seven Oaks Cabernet	\$38
#515 Elouan Pinot Noir	\$38
#Nb Seven Falls Merlot	\$36
#Nb Solmayor Tempranillo	\$37

## White Wine by the Bottle

#NB Planalto White Portugese	\$32
#113 Barone Fini Pinot Grigio	\$38
#120 Esporão Monte Velho	\$34
#124 Monte D'oiro Viognier	\$39
#Nb Klein Constantia Sav Blanc	\$38
#NB Vinha Grande Rosé	\$38
#138 Bluefish Riesling	\$32

## 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

### Blood Orange

Effen Blood Orange Vodka, Solerno Liqueur, Orange Juice, Cranberry Juice, \$9.5

### Key Lime Pie

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

### Sonic Slap

Blueberry Vodka, Peach Schnapps, Cranberry Juice, Pineapple Juice, \$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 Cacao, Crema Fina, Cream, Caramel \$9.5

## Craft Cocktails

### The Old Cuban

Muddled Fresh Mint, Bacardi 8 Años Rum, Angostura Bitters, Fresh Lime Juice, Pure Cane Sugar, Champagne \$9.75

### Pama Margarita

Sauza 100% Agave Tequilla, Grand Marnier, Pama Liqueur, Sparkling Wine, Fresh Lime, Pink Sugar Rim \$10.5

### 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

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

### Blue Hawaiian

Don Q Coconut Rum, Blue Curaçao, Pineapple Juice, Fresh Lime Juice \$8.5

### Hendrick's Hugo

Muddled Mint, Hendrick's Gin, St. Germaine Elderflower, Fresh Lemon Juice, Prosecco, Club Soda, \$10.5

### Rosé Refresher

Deep Eddy Grapefruit Vodka, Rosé Wine, Seltzer Water, Pink Sugar Rim, Mint \$8.5