

APPETIZERS

CALAMARI FRITTI

Lightly Breaded Tender Fried Calamari 13

OYSTERS ROCKEFELLER

Oysters on the Half Shell Baked with Spinach, Prosciutto, Garlic, and Bread Crumbs 13

BRUSCHETTA

Baked Crostini Topped with Fresh Tomato and Feta Cheese, drizzled with House made Balsamic Reduction 9

ARANCINI

Flash-Fried Risotto Fritters 12

SOUPS

HOUSEMADE RED PEPPER BISQUE

Heavy Cream and Red Peppers, Topped with Smoked Gouda Cheese 8.5

HOUSEMADE ITALIAN WEDDING SOUP

Beef Broth, Spinach, Julienne Vegetables, Mini Meat Balls, Barley, Shaved Parmesan Cheese 8.5

SALADS

INSALATA CARMELLO'S

Iceberg Lettuce, Corn, Tomatoes, Pancetta, Cheddar, Crispy Onions, Buttermilk Ranch 8.75

INSALATA ALLA CAESAR

Traditional Caesar Salad, House made Caesar Dressing, Crostini 8.50

ARUGULA SALAD

Arugula Tossed in House made Citrus Vinaigrette Topped with Parmesan Cheese and Thinly Sliced Almonds 8.50

MONZA SALAD

Mixed Baby Greens, Cucumber, Dried Cranberries, Tomato, Onions, Feta Cheese, House made Balsamic Vinaigrette 8.50

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ENTREES

LASAGNA VEGETERIANA

Ricotta, Pecorino Romano, and Mozzarella Cheeses, Spinach, Mushrooms, Zucchini, Egg Plant Garlic, Onions, and Shaved Parmesan Cheese 20

LASAGNA BOLOGNESE

Ricotta and Romano Cheeses, Garlic, Bolognese Meat Sauce, Smothered in Melted Mozzarella 20

SALMON CLEOPATRA

Pan-Seared Salmon, Served Over Angel Hair Pasta Tossed in Garlic & Olive Oil, topped with Artichoke Hearts, Spring Onions, Lump Crabmeat, and Our Housemade Lemon Butter Sauce 26

JACK'S SPECIAL

Sautéed Shrimp, Scallops, and Lump Crabmeat served over Cappellini Pasta tossed in Our Housemade Lemon Butter Sauce 26

CHICKEN PICATTA

Grilled Seasoned Chicken Breast topped with Picatta Sauce and Capers served over Spaghetti tossed in Housemade Tomato Sauce and Seasonal Vegetables 20

SHORT RIB RISOTTO

Wild Mushroom Risotto topped with Slow Braised Boneless Short Rib 26

BBQ RIBS

Choice of Half or Full Rack of Ribs served with Creamy Cole Slaw and Housemade Bacon Mac and Cheese ½ Rack 17 Full Rack 26

LAMB RAGU

Slow Cooked Lamb served over Mafaldine Pasta, Garlic, Celery, and Carrots 22

NEW YORK STRIP

Grilled New York Strip topped with Bordelaise Sauce, Sautéed Onions and Peppers, served with Steak Fries and Apple Wood Smoked Bacon Brussel Sprouts 26

SURF & TURF

4oz Crab Cake over Housemade Goat Cheese Mashed Potatoes topped with Filet Mignon Tips and Sautéed Shrimp, Crowned with Lump Crabmeat then Drizzled with Housemade Lemon Butter Sauce 33

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness especially if you have certain medical conditions.*

**** Ask to Sub Gluten-Free Penne Pasta*

HAPPY VALENTINE'S DAY!

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