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. 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

House made mixture of Fontina & Parmesan cheeses, risotto, chives, onions, garlic & bread crumbs with marinara sauce on side 14

Brick Oven Oysters Rockefeller

Fresh Rappahannock oysters baked with spinach, bacon, breadcrumbs, fennel & Parmesan topping 16

**Bruschetta**

Crostinis topped with marinated diced tomatoes, roasted red pepper & fresh mozzarella crumbles with balsamic reduction 12

**Buffalo Chicken Dip**

Mixture of cream cheese, shredded chicken, buffalo sauce & ranch, served with house made tortilla chips 16

**Calamari Fritti**

Lightly battered fresh squid, deep fried & served with marinara sauce 14

**Charcuterie & Cheese Platter**

Assorted cured meats & cheeses with sides of Dijon, honey &  
crostini 19.25

**Chicken Tenders (4)**

Breaded & deep fried chicken tenderloins 13

**Chicken Wings (10) Baked or Fried**

Choices: Plain, Buffalo, BBQ, Teriyaki, Sweet & Sour, Chili or Chipotle   
Dipping sauces: ranch or bleu cheese or both (.50 for extra sauce) 14.75  
***(Minimum of 30 minutes for baked wings)***

**Baked Spinach Artichoke Dip**

House made mixture of spinach, artichokes, cream cheese, sour cream, mayo & Parmesan with tortilla chips 16.25

**Bacon Wrapped Drunken Shrimp (5)**

Bacon wrapped shrimp with drunken sauce drizzle 16

**Sesame Crusted Ahi Tuna**

Ponzu, wasabi, pickled ginger, sriracha aioli

Half 18.25 Full 32.25

**Stuffed Jalapeños**

Bacon wrapped and stuffed with cheddar and cream cheese, with chipotle aioli drizzle & Ranch dressing 13

**Mozzarella Sticks**

Homemade, hand battered & deep fried with Marinara 13.5

Italian Meatballs (3)

House made with veal, pork, beef, onions, peppers, garlic, Italian herbs, bread crumbs, eggs, fresh mozzarella, parmesan & tomato sauce 12.75

Soup of the Day

Cup 7

Bowl 9

Salads

Monza

Mixed baby greens, tomatoes, dried cranberries, red onion, diced cucumber, walnuts & feta with Balsamic Vinaigrette*Small 9.50 Large 14*

**Arugula**

Arugula, almonds, shaved Parmesan with Citrus Vinaigrette *Small 8.50 Large 13.25*

Cobb

Applewood smoked bacon, gorgonzola, avocado, sliced boiled egg, corn, cherry tomato & red onion with Ranch dressing *Small 9.50 Large 14*

**Garden**

Baby greens, cherry tomato, chickpeas & shredded carrot with creamy Italian dressing *Small 8.25 Large 13*

**Caesar**

Fresh romaine, shaved parmesan, house made Caesar dressing *Small 8.25 Large 13*

|  |  |
| --- | --- |
| *Salad Additions:*  Grilled Chicken 8.5 | Shrimp 12 |
| Filet Tips 13 | Salmon 12 |
| Ahi Tuna 14.5 |  |

Healthy Choices

**Beyond Burger™**

Plant based burger with lettuce, tomato, onion & side choice 17.25

**Vegan Nuggets (6)**

Tempura battered plant based nuggets with side choice & dipping sauce 14.25

**Pasta Vegetarian**

House made noodles zucchini, yellow squash, carrots, celery & onion with garlic pesto sauce 17.75

**Chicken Griglia**

Grilled chicken breast topped with diced tomato, olive oil, & Balsamic Vinaigrette with seasonal vegetables 22

**Salmon & Vegetables**

Fresh oven baked salmon filet with seasonal vegetables 25

Sides

|  |  |
| --- | --- |
| Curly, steak or sweet potato fries 6.25 | |
| Bread Basket 5.25 | Cole Slaw 3.25 |
| Broccoli 6.25 | Meatballs (2) 8.50 |
| Bacon Mac & Cheese 10  Mac & Cheese 8 | Seasonal Fruit 7.5 Side Salad (see salads) 6.25 |
|  |  |

Sandwiches

Side Choice: Curly, steak or sweet potato fries, Jalapeño chips, coleslaw or broccoli

Substitute: Cup of soup, fruit or side salad 4.5

Chipotle Grilled Chicken

Blackened grilled chicken, mozzarella, jalapeños, lettuce,

red onion, tomato & Chipotle sauce on Ciabatta 18.25

Southern Fried Chicken BLT

Fried chicken breast, bacon, mozzarella, lettuce, tomato, red onion & ranch on Ciabatta 18.25

Big Pig

BBQ roasted pulled pork, pineapple, cilantro, coleslaw & jalapeños on a brioche bun 18.25

**Club Sandwich**

Ham, bacon, cheddar, tomato, red onion, mayo & mustard on Texas toast 18.25

**Steak & Cheese**

Shaved ribeye, mozzarella, lettuce, tomato, banana peppers on a sub roll 18.75

Add bell peppers & onions 2

Add Mushrooms 2

**Smoked Salmon Croissant**

Smoked Salmon, brie, bacon, capers, lettuce, tomato, red onion on an all butter Croissant 18.25

**Godfather Sub**

Meatballs, Mozzarella, Zesty Marinara, Sub Roll 18.75

**$2 Off Sandwiches & Pasta**

**11:30 AM – 2:30 PM Monday–Friday**

**DOES NOT INCLUDE: Sliders, Burgers and Seafood**

Build Your Own Burger

**Choose: ½ lb. beef patty, turkey patty or**

**fresh Portobello mushroom starting at 13.5**

**Side Choice:**

Curly, steak or sweet potato fries Jalapeño chips, coleslaw or broccoli

Substitute: Cup of soup, fruit or side salad 4.5

**Additions:**

|  |  |
| --- | --- |
| BBQ Sauce .50 | Avocado 2.5 |
| Sautéed Onions 1.75 | Mushrooms 2 |
| Bacon 2.5 | Blackened Seasoning 1.25 |
| Banana Pepper 1.75 | Whiskey Glaze 2.5 |
| Cheddar, Swiss, Mozzarella, or Gorgonzola 2 | |

Munchkins Menu

Mini Cheeseburger/Fries 9.75

Chicken Tenders/Fries (2) 9.75

Cheese Flatbread 12

Pepperoni & Cheese Flatbread 13

Mac & Cheese 10

Spaghetti & Meatballs 10

Entrées

**Salmon Almondini**

Pan seared salmon, roasted almonds with white wine lemon butter sauce & green beans. Choose from tomato rice or capellini with garlic olive oil 25

**Chicken Marsala**

Grilled boneless chicken breast with mushrooms & Marsala demiglace, served with spaghetti with tomato sauce & broccoli 22

Chicken Picatta  
Grilled boneless chicken breast, with white wine lemon butter sauce & capers, served with spaghetti with tomato sauce & broccoli 22

Slow Braised Grilled St. Louis Ribs

1/2 or whole rack of ribs, served with bacon mac & cheese & coleslaw Half Rack 18.5 Full Rack 30

**Monza Pot Roast**

Marinated & slow cooked roast with carrots & potatoes in savory juices 24

Frango de Churrasco

Marinated & oven roasted half chicken with spicy olive oil, served with broccoli & choice of tomato rice or steak fries 22

**NY Strip alla Funghi**

10oz NY strip, grilled and topped with Shitake mushrooms sautéed in garlic butter, served with steak fries & broccoli 29

**Chicken Parmesan**

Lightly Breaded Chicken Breast, Mozzarella, Spaghetti, Tomato Sauce 22

Sliders  
Side Choice: Curly, steak or sweet potato fries, Jalapeño chips, coleslaw or broccoli

Substitute: Cup of soup, fruit or side salad 4.5

Beef Sliders (3)

All beef patties with bacon, cheese, lettuce, tomato, onion, ketchup & mayo 18.75

**Hula Pig Sliders (3)**

BBQ pulled pork, coleslaw, cilantro, pineapple & jalapeños 18.75

Pasta

**Jack’s Special**

Shrimp, scallops & crab meat with capellini tossed in a creamy white wine lemon butter sauce 32

**Bucatini Diablo**

Grilled chicken, spicy Italian sausage, sauteed red & green peppers tossed with Bucatini pasta & Cajun cream sauce 22

**Scampi Ligure Or Marinara**

Sautéed shrimp & linguini, with choice of garlic lemon butter or marinara sauce 26

**Tortellini Crema Rosa**

Cheese tortellini with chicken & mushrooms, tossed in crema rosa sauce 21

**Capellini With Meatballs**

House made meatballs with capellini tossed with tomato & garlic olive oil sauce 21

**Fettuccine Alfredo**Fettucine tossed in Alfredo sauce 13.50

With chicken 8

With shrimp 12

**Spaghetti Carbonara**

Spaghetti with sautéed onions, bacon, Pecorino Romano & Parmesan cheeses in a cream sauce 21

**Lasagna Bolognese**

Pasta sheets layered with Ricotta, beef, sausage & veal, baked in house made tomato sauce 21

**Beef Ragu**

Short ribs, carrots, fennel, onions in demi glace over pappardelle 25

Pizza & Flatbread

All pizzas & flatbread served with Parmesan & red pepper flakes on side

**Monza**

Italian sausage, pepperoni, chicken & mozzarella with marinara sauce base

Flatbread 14.25 | Pizza 12” - 16.25, 16” - 21.75

**Queen Margarita**

Fresh mozzarella, fresh tomato with tomato sauce base, topped with fresh basil

Flatbread 14.25 | Pizza 12” - 15.75, 16” - 20.75

**New York White Pizza**

Mozzarella, parmesan, garlic olive oil & herbs

Flatbread 13.5 | Pizza 12” - 15.25, 16” - 20.75

**Arugula**

Fresh mozzarella, prosciutto, arugula & balsamic reduction drizzle

Flatbread 14.75 | Pizza 12”- 16.75, 16” - 21.75

**Hawaiian Pulled Pork**

Pulled pork, bacon, cilantro, jalapeños, pineapple & mozzarella with BBQ sauce

Flatbread 14.75 | Pizza 12” - 16.75, 16” - 21.75

**Buffalo Chicken**

Shredded chicken, gorgonzola, mozzarella & red onion with buffalo sauce

Flatbread 14.25 | Pizza 12” - 16.25, 16” - 21.75

**Meathead**

Sliced meatballs, bacon, prosciutto, pepperoni, Italian sausage & mozzarella with a marinara sauce base

Flatbread 15.75 | Pizza 12” - 18.25, 16” - 23

**25% off all pizzas & flatbreads  
10PM-12AM ~ Friday & Saturday**

**Bar Area Only**

Brunch

**10:30 AM - 2:30 PM**

**Saturday & Sunday**

**French Toast**

2 slices french toast with bacon & 2 eggs any style 9.5

**Belgian Waffles**

2 Belgian waffles with whipped cream & fresh fruit topping 13

**Chicken & Waffles**

Buttermilk fried chicken breast atop a Belgian waffle 18

**Eggs Benedict**

Two poached eggs on an English muffin with Hollandaise sauce & home fries with red & green bell pepper & onion 16

**Add Protein 23**  
-Smoked Virginia Ham  
-Filet Mignon   
-Smoked Salmon

**Biscuits & Gravy**

3 biscuits with sausage gravy 11.50

Add Cheddar & Bacon 2

**Country Fried Steak**

Breaded deep fried steak with sausage gravy & home fries with red & green bell pepper & onion 15.5

**Steak & Eggs**

4oz petit Filet Mignon, 2 eggs any style & sweet potato fries 22

**Bacon, Egg, & Cheese English Muffin**

With home fries with red & green bell pepper & onion 13.50

Create Your Own Omelette   
8.5   
Additions:

|  |  |
| --- | --- |
| Bacon 2.5 |  |
| Sausage 2.5 | Shrimp 7 |
| Ham 2.5 | Avocado 2.5 |
| Mushrooms 1.75 | Onions 1.75 |
| Peppers 1.75 | Tomatoes 1.75 |
| Spinach 1.75 | Fresh Mozzarella 2.25 |

Cheddar, Swiss, or Mozzarella 2

Brunch Sides

1 egg any style 2.5

2 biscuits with sausage gravy 8

Cup of sausage gravy 6

3 Pieces of Bacon 5

3 Pieces of Sausage 5

2 Pieces of Toast 4

Home Fries 5

Seasonal Fruit 7

Brunch Cocktails

**Bacon Wrapped Bloody Mary**

Murlarkey Salsa Borracha Whiskey, house bloody mary mix, lime, celery, bacon wrapped shrimp 14.5

**Elderflower Bellini**

St. Germain elderflower liqueur, sparkling white wine, pineapple juice 10.5

**Pumpkin Spice White Russian**

Tito’s, Kalhua, cream, and pumpkin elixir 10 .5

Zero Proof Cocktails

**Ginger Shandy**

Ginger beer, lemonade, lemon twist 5

**Glass Half Empty**

Pineapple juice, grapefruit juice, lime juice, Angostura bitters, seltzer 6.25

**Sparkling Cherry Limeade**

Grenadine, lime juice, club soda 4.25

**Summer In November**

Ginger beer, seltzer, muddled mint, fresh lime juice, blackberry vanilla bean syrup 6.25

Wine by the Glass

$1.5 Off House Wine glasses during Happy Hour

Red

House Pinot Noir 9.5

House Merlot 9.5

House Cabernet Sauvignon 9.5

House Portuguese Red 9.5

San Vito Chianti 12

Finca Malbec, Argentina 11.5

Elouan Pinot Noir, CA 12.5

Quinta De Chocapalha, Portugal 11.5

J Lohr Cabernet Sauvignon, CA 12.5

Seven Falls Merlot, WA 11.5

White

House Chardonnay 9.5

House Pinot Grigio 9.5

House Sauvignon Blanc 9.5

House Moscato 9.5

House Riesling 9.5

House Portuguese White 9

House White Zinfandel 9

Monte Velho, Portugal 11

Antonio Facchin Prosecco, Italy 9.5

Rosé

House Rosé 9.5

Sangria

Made With Fresh Fruit

Available by the Glass or Pitcher

**Blackberry Sangria**

Muddled blackberries, blackberry liqueur, apricot brandy, Moscato, club soda

Glass 12 Pitcher 45

**Strawberry Basil Mint Sangria**

Muddled strawberry & mint & basil, Smirnoff Strawberry, strawberry liqueur, moscato, club soda

Glass 12 Pitcher 45

**Red, Rosé, or White Sangria**

Glass 12 Pitcher 45

Port Cocktails

**Bar Drake Manhattan**

Tincup Whiskey, ruby port, maple syrup & bitters 13.5

**DayTripper’s Bramble**

Hendrick’s gin, fresh lemon juice, pure cane sugar & ruby port 11.5

**Port Sour**

Crown Royal Vanilla Whiskey, lemon juice, pure cane sugar, egg white topped with Ferreira ruby port 11.5

Bottle Beer & Draft Beer List Available Upon Request

Draft Beer Menu Updated Daily On Untappd   
Ask your server or see our Untappd List on TVs

Red Wine by the Bottle

#NB San Vito Chianti 42

#229 Di Majo Sangiovese 38

#337 Quinta Do Encontro Tinto. 38

#341 Quinta Da Pacheca Superior 38

#344 Quinta De Chocapalha 40

#515 Elouan Pinot Noir 45

#NB Seven Falls Merlot 39

#NB Lar de Paula Temprañillo 39

White Wine by the Bottle

#122 Quinta de Soalheiro Alvarinho 48

#120 Esporão Monte Velho 38

#NB Spy Valley Sauvignon Blanc. 42

#NB Two Mountain Riesling 35

Flights

Jameson Flight 25

*(IPA, Cold Brew, Black Barrel)*

The Glenfiddich Flight 32

*(12 Year Malt, 14 Year Bourbon Barrel Aged, 18 Year)*

The Glenlivet Flight 32

*(Caribbean Cask, 12 Year Single Malt, 15 Year French Oak Reserve)*

Hennessey Flight 32

*(Hennessey XO, Hennessey VSOP, Hennessey VS)*

Taste of Luxury Flight 47

*(Don Julio 1942, Hennessy XO, Glenmorangie Signet)*

**Martini List**

All House Martinis $6.5 Every Monday

**Caramel Apple Martini**

caramel vodka, sour apple pucker and apple cider garnished with an apple slice 11.5

**Blood Orange**

Effen Blood Orange Vodka, Solerno Blood Orange liqueur, orange & cranberry juices 11.5

**Blackberry Sidecar**

Ketel One Vodka, triple sec, fresh lemon juice, muddled blackberries with a sugar rim 11.5

**Pumkin Double Espresso**

Smirnoff Whipped Vodka, Bailey’s Irish Cream, pumpkin elixir and espresso 11.5

**Pumpkin Pie Martini**

Smirnoff Whipped Vodka, orange juice, pumkin elixir and whipped cream with a cinnamon sugar rim 11.5

**Asian Pear Martini**

pear vodka, elderflower liquor, and pinnapple juice 11.5

**Cinnamon Cream Martini**

cinnamon whiskey, vanilla vodka, Baileys Irish Cream, whole milk, and ground cinnamon 13.5

**Craft Cocktails**

**Spiced Cinnamon Pear**

Kraken, cinnamon whiskey, pear nectar and vanilla simple syrup 10.5

**Cinnamon Paloma**

1800 Anejo, Tuaca, grapefruit, orange juice and cinnamon simple syrup 10.5

**Pumpkin Irish Coffee**

Bushmills Black, coffee, pumpkin syrup,

whipped cream, and nutmeg 12.5

**Maple Old Fashioned**

Makers Mark, bitters, maple syrup.

cherry, and orange peel 11.5

**Pumpkin Margarita**

Jose CuervoTradicianal Anejo, sweet and sour,

pumpkin elixer and orange liquor 10.5

**Orange Cream Sickle**

Three Olives Orange vodka, orange juice and sweetened condensed milk 10.5

**Dan’s Knockout Punch**

Makers Mark bourbon, salted honey simple syrup,

lemon, lime and a splash of ginger ale11.5

**Bees Knees**

Four Roses bourbon, honey syrup and

hand juiced lemon 11.5