

speciali specials

pizzoccheri: short buckwheat tagliatelle, fontina, savoy cabbage, sage, garlic, parmesan (v)	18	lasagna monello: layered spinach pasta, grandma's style beef ragú, besciamella, mozzarella, parmigiano	18
spaghetti alla aragosta: spaghetti, lobster bisque & brandy cream sauce, 1lb maine lobster	35	caramelle: handmade pasta filled with porcini and black truffle in a truffle cream sauce (v)	22
calzone monello: four calzone filled with cremini mushrooms, fontina and prosciutto cotto served with arugula, burrata & tomato	20	ravioli di ossobuco: handmade ravioli filled with veal ossobuco, marrow, ricotta and parmesan in a vegetable ragu	24
gnocchetti con midollo: small handmade spinach gnocchi, beef bone marrow, brown butter & sage sauce	25	casonsei alla bergamasca: handmade ravioli filled with beef & pork sautéed with butter, sage and bacon	24
gnocchi di zucca: butternut squash gnocchi, gorgonzola cream sauce (v)	19		



CIBO DA STRADA STREET FOOD



pani breads

FRESHLY BAKED IN HOUSE

focaccia: focaccia with Monello dip (v)	3
grissini rubata: breadsticks from piemonte	4
panzerotti: lightly fried mini calzones (v) POPULAR IN MILAN SINCE 1940	10
polenta <i>creamy yellow cornmeal</i>	15
porco: sausage & pork ribs (gf)	
porcini: porcini mushrooms (v)	
zola: gorgonzola dolce (gf & v)	
ragú: all beef red meat sauce, raspa dura (gf)	

salame meats

prosciutto al coltello: hand cut to order, selection changes daily	10
finocchiona: fennel salami	9
soppressata: regular or wild boar salami	8/9
felino: the king of salami	8
mortadella: traditional cooked salami	8
culatello: cured upper pork thigh	10

formaggio cheese

raspa dura: young lodigiano flakes (v)	8
lodigiano nero: aged 36 mo. black crust cow milk (v)	10
cacio al tartufo: sheep milk, fresh black truffles (v)	11
gorgonzola piccante: traditional cow's milk bleu cheese (v)	10
provolone alla piastra: grilled provolone, tomato pesto (v)	10
fresh mozzarella caprese: handmade by chef with seasonal tomatoes & black olives, basil, herb infused e.v.o.o. (v)	18

salumi misti: finocchiona, soppressata, felino, mortadella, salame mantovana, soppressata piccante & di cinghiale, capicola piccante	20
formaggi misti: raspa dura, lodigiano nero, cacio al tartufo, gorgonzola piccante (v)	25
salumi e formaggi misti: assortment of artisanal meats and imported cheeses	30

fritti from the fryer

calamari: calamari, balsamic aioli	14
gamberoni: tail-on shrimp, arrabbiata sauce	15
zucchine: zucchini sticks, mint aioli (v)	10
funghi: portobello mushrooms, black truffle aioli (v)	13
cavolfiore: cauliflower florets, spicy aioli (v)	11
suppli al telefono: ragu risotto cones, mozzarella, cheese & jalapeno sauce	13
misto: calamari, shrimp, zucchini	15

piadine rolled bites

A ROMAGNA TRADITION SINCE 1371

burrata: burrata cheese, arugula, parma prosciutto	15
porchetta: herb-roasted pork, fontina, arugula	15
alle verdure: grilled vegetables, fontina	15
salmone: smoked salmon, goat cheese, arugula, mint aioli	18

pasta housemade daily & 100% organic

fai da te pasta your way

PASTA:

spaghetti, maccheroni or gnocchi

SAUCE:

monello: marinara, cream, applewood smoked bacon	18
aglio, olio, peperoncino: garlic, e.v.o.o., puréed fresh fresno and jalapeno peppers, toasted bread crumbs (v)	16
ragú: grandma's style all beef red meat sauce	18
carbonara: bacon, pecorino, eggs, black pepper	18
cacio e pepe: e.v.o.o., black pepper, pecorino, raspa dura (v)	16
arrabbiata: marinara, garlic, chili flakes, jalapeno (v)	15

con pesce seafood pasta

lasagna di pesce: layered pasta, shrimp, scallops, cod, zucchini, lobster bisque besciamella	24
spaghetti neri con polipo: black squid-ink spaghetti, mildly spicy lobster bisque sauce, sautéed octopus	21
spaghetti alle vongole: homemade spaghetti, clams, garlic, e.v.o.o., parsley	20
spaghetti ai frutti di mare: homemade spaghetti served with mussels, clams, calamari, bay scallops and one large prawn in a mildly spicy red sauce	26
spaghetti di zafferano con gamberi: saffron spaghetti, shrimp, prosecco cream sauce	24

(gf) - gluten-free* option (v) - vegetarian option

*GF DISHES ARE PREPARED-TO-ORDER, DURING NORMAL KITCHEN OPERATIONS, INDIVIDUAL FOODS MAY COME INTO CONTACT WITH ONE ANOTHER DUE TO SHARED COOKING AND PREPARATION AREAS. THUS WE CANNOT GUARANTEE THAT CROSS-CONTACT WITH FOODS CONTAINING GLUTEN WILL NOT OCCUR. WHEN PLACING YOUR ORDER, PLEASE LET YOUR SERVER KNOW THAT YOU ARE ORDERING A GLUTEN-FREE MENU ITEM.

Here at Monello we strive to provide the true, authentic Milanese experience without having to travel so far. We do our utmost to encapsulate the heart and soul of Northern Italy between our food, service and ambience in order to share that unadulterated, highly sought after experience only found in Milano.

verdure *veggies*

del giorno: soup of the day (v)	9	verdure alla griglia: grilled vegetables (gf & v)	15
cicoria all'aglio: dandelion greens, garlic, e.v.o.o., raspa dura (gf & v)	10	tortino di cavolfiore viola: purple cauliflower soufflé, raspa dura cheese sauce (gf & v)	12
piatto sano: arugula, roasted peppers, beets, warm farro (v)	16	side mista: seasonal greens, balsamic vinaigrette (gf & v)	6
carpaccio di zucchini: thinly sliced raw zucchini, e.v.o.o., mint and mustard sauce, raspa dura (gf & v)	10	caesar monello: romaine, caesar dressing, herb croutons, parmesan crisp (v)	9

pizza da Monello

SPECIAL 4 DAY FERMENTATION - LIGHT, THIN & CRISPY

margherita: mozzarella, tomato sauce, basil (v)	15
marinara: tomato sauce, garlic, e.v.o.o. (v)	14
vegetariana: mozzarella, tomato, grilled vegetables (v)	20
formaggi: mozzarella, parmigiano, fontina, gorgonzola (v)	18
bencotto: bencotto sauce, mozzarella, ricotta cheese	18
piccante: mozzarella, arrabbiata sauce, spicy salame	17
monello: spinach, roasted bell peppers, sausage, raspa dura	20
porchetta: cheese sauce, porchetta, arugula	18
tartufo: cheese sauce, black truffle, cremini mushrooms (v)	20
ragú: cheese sauce, mildly spicy all beef ragu	18
prosciutto: prosciutto, balsamic figs, cheese sauce, raspa dura	24

TOPPINGS

pollo: chicken, 4
funghi: mushrooms, 3
salsiccia: sausage, 4
bresaola: cured beef, 5
raspa dura: 4
olive: olives, 2

carne *high quality meat offerings*

pollo arrosto: herb-roasted half jidori chicken, rosemary potatoes (gf)	22	battuta di pollo alla griglia: grilled chicken breast, arugula, raspa dura (gf)	20
coppa arrosto: roasted pork neck, mashed potatoes, balsamic cipollini onions (gf)	20	ossobuco di vitello: veal shank, porcini, mashed potatoes (gf)	28
		bistecca monello: grilled butcher steak, rosemary potatoes (gf)	26

pesce *seafood*

antipasti *appetizers*

fritto misto: lightly breaded & fried calamari, shrimp, octopus, balsamic and spicy aioli	16
lobster bisque: mildly spicy lobster bisque, sauteed scallops, parmesan crisp (gf)	12

polipo *octopus*

alla griglia: grilled polipo, arugula, fennel, tomatoes (gf)	20
insalata con patate: steamed polipo and potatoes, arugula, black olives, fennel, celery, tomato, pesto, e.v.o.o (gf)	18

piatti *entrees*

caciucco: seafood stew of mussels, clams, bay scallops, calamari and one large prawn in a mildly spicy tomato sauce served with bread crostini	26	branzino: herb roasted boneless whole seabass, thinly sliced rosemary potatoes (gf)	32
scampi alla griglia: four large grilled prawns, spicy aioli (gf)	26	capesante monello: sauteed sashimi grade gulf of maine scallops, white wine, garlic, bed of spinach, asparagus coins & cherry tomatoes (gf)	22