



Home of the first cheese wheel pasta experience in the US!
PLEASE ASK YOUR SERVER FOR OUR CURRENT SELECTION SERVED
IN A PARMIGIANO REGGIANO OR PECORINO ROMANO WHEEL

CIBO DA STRADA

STREETFOOD STARTERS TO SHARE

Salumi CURED MEATS

Served with piadina romagnola

PROSCIUTTO DI PARMA 20
18 months aged parma prosciutto
served with caramelized figs

SALUMI MISTI 20 | 28
chef's selection of artisanal italian meats

Formaggi CHEESES

Served with homemade bread

RASPADURA 18
young lodigiano flakes

FORMAGGI MISTI 20 | 28
selection of imported italian cheeses

SALUMI E FORMAGGI MISTI 22 | 39
artisanal meats & imported cheeses,
homemade bread & piadina romagnola

Fritti FROM THE FRYER

PANZEROTTI 16
mini calzones with tomato & mozzarella
POPULAR IN MILAN SINCE 1940

CALAMARI 19
calamari, balsamic aioli, marinara

TOMINO 20
fried tomino cheese, served with a spicy tomato
& balsamic dip

FIORI DI ZUCCA 20
zucchini flowers stuffed with cheese, served with
capers & cilantro aioli

SUPPLI AL TELEFONO 18
beef ragu risotto cones, mozzarella, cheese &
jalapeño sauce

CAVOLFIORI 15
cauliflower, spicy aioli

FUNGHI 18
portobello mushrooms, truffle aioli

PANE 4
homemade bread, herbs & Parmigiano dip

Piadine ROLLED BITES

A ROMAGNA TRADITION SINCE 1371

PARMA 20
burrata cheese, arugula, parma prosciutto

TARTUFO & FUNGHI 18
mushrooms, arugula, mozzarella,
truffle aioli

Antipasti APPETIZERS

POLPETTE 18
baked, lightly breaded all beef meatballs,
spicy tomato sauce dip
SERVED WITH BREAD

POLIPO ALLA GRIGLIA 23
our signature flat grilled octopus
served with arugula & tomatoes

CAPRESE 18
fresh mozzarella, seasonal tomatoes,
black olives & basil
SERVED WITH BREAD

BURRATA 20
fresh burrata, tomatoes, arugula, pesto
SERVED WITH BREAD

PASTA:

SPAGHETTI
egg, semolina flour, die-pressed

TAGLIATELLE
egg, semolina flour, hand cut fettuccine

PAPPARDELLE
egg, semolina flour, large hand cut fettuccine

PENNE
die-pressed, egg, semolina flour, tube shaped

TORTELLI + 3
egg, semolina flour pasta, filled with spinach, ricotta, parmesan

GNOCCHI
handmade potato dumplings

GNOCCHI RIPIENI AL BRASATO + 3
handmade large potato dumplings stuffed with braised beef

GLUTEN FREE PENNE OR GNOCCHI AVAILABLE UPON REQUEST

SAUCES:

MONELLO 23
marinara, touch of cream, applewood smoked bacon

RAGÙ 24
grandma's style all beef red meat sauce

PESTO 24
basil, Parmigiano & pecorino, pine nuts, garlic

FORMAGGI 23
creamy cheese sauce, raspadura

MARINARA 22
tomato sauce, basil

ARRABBIATA 22
tomato sauce garlic, chili flakes, jalapeno

SALSA AI PEPERONI "4 PEPPER SAUCE" 24
garlic, e.v.o.o., puréed green & yellow bell peppers,
jalapeno, and fresno peppers

specialita' specialty pastas

GNOCCHI DI ZUCCA 28
homemade butternut squash gnocchi, taleggio cream sauce

LASAGNA MONELLO 28
layered spinach pasta, grandma's style beef ragu', bechamel,
mozzarella, parmigiano

TORTELLONI AL TARTUFO 28
homemade tortelli filled with mushrooms & truffle,
in a truffle & mushroom cream sauce

SPAGHETTI ALLA CARBONARA 29
homemade spaghetti, egg yolk, Pecorino, guanciale,
black pepper - NO CREAM, JUST AS WE MAKE IT IN ITALY!

RAVIOLI DI GAMBERI 28
handmade ravioli filled with ricotta & shrimp,
in a delicate shrimp bisque

SPAGHETTI NERI CON POLIPO 29
black squid-ink spaghetti, lobster bisque sauce,
sautéed octopus

GNOCCHETTI CON MIDOLLO 35
small handmade spinach gnocchi in a butter and sage sauce,
beef bone marrow

SPAGHETTI DI ZAFFERANO CON GAMBERI 26
saffron spaghetti, shrimp, lemon zest,
prosecco cream sauce

zuppe e insalate soups & salads

VELLUTATA DI VERDURE 14
velvety soup of seasonal veggies, croutons,
raspadura flakes

LOBSTER BISQUE 19
mildly spicy lobster bisque, shrimp bites

INSALATA MISTA 14
mixed greens, tomatoes, pickled red onions,
almonds, cranberries, balsamic dressing

CAESAR MONELLO 18
romaine, caesar dressing, herb croutons,
raspadura cheese flakes

carne e pesce meat & seafood

POLLO ALLA VALDOSTANA 30
breaded chicken breast with Parmigiano cream sauce, ham,
mozzarella, served with garlic mashed potatoes

STINCO DI AGNELLO 40
lamb shank slowly roasted in herbs, vegetables and port red wine,
served with roasted potatoes

OSSOBUCO DI VITELLO 49
veal shank slowly stewed with celery, carrots & green peas,
served with garlic mashed potatoes

SALMON PICCATA 38
salmon filet in a white wine, lemon & capers sauce, roasted
tomatoes served with garlic mashed potatoes

*consuming raw or undercooked meats, poultry, shellfish or eggs may increase
your risk of foodborne illness, especially if you have certain medical conditions

La Pizzeria di Monello

Pizze Classiche

MARGHERITA 18

mozzarella, tomato sauce, basil

VEGETARIANA 23

mozzarella, tomato, seasonal vegetables

CAPRICCIOSA 26

mozzarella, tomato sauce, artichokes, olives, ham, shiitake mushrooms

PICCANTE 22

mozzarella, arrabbiata sauce, spicy salame

MONELLO 26

spinach, roasted bell peppers, sausage, raspadura

TARTUFO 22

cheese sauce, black truffle, shiitake mushrooms

PROSCIUTTO 26

parma prosciutto, cheese sauce, mozzarella, raspadura, figs

BRUNCH 26 (available anytime!)

cheese sauce, bacon, eggs, spinach

MONSERRANO 26

jamon serrano, raspadura, walnuts, chestnut honey

GENOVESE 23

pesto, sundried tomatoes, burrata, mozzarella

NORCINA 26

mozzarella, potatoes, shiitake mushrooms, bacon

EL CHINGON 27

mozzarella, 4 pepper sauce, jalapenos, chorizo

PIZZA BIANCA 10

EVOO, rosemary, salt

ADD PARMA PROSCIUTTO +10 ADD TALEGGIO CHEESE +10

PIZZA ALLA NUTELLA 15

crispy dough, warm nutella, sugar

Panini Mezzaluna

BOSCAIOLO 22

Parma prosciutto, mozzarella, mushrooms, mayo

MODENA 22

ham, mozzarella, sundried tomato, pink aioli

CAPRI 20

mozzarella, fresh tomato, pesto

ORTOLANO 20

mozzarella, bell peppers, mushrooms, artichokes



*Our pizza is traditional Northern Italian style -
light, thin and crispy*

OUR HOUSE MADE DOUGH RESTS FOR 72 HOURS,
LETTING THE YEAST DO ITS JOB - FERMENTING.

EATING WITH A FORK & KNIFE IS RECOMMENDED.

GLUTEN FREE PINSA ROMANA AVAILABLE UPON REQUEST +7

we purchase our gluten free pinsa from *Sogno Toscano*, imported directly from *Italy*

PLEASE BE AWARE THAT FLOUR IS HIGHLY PRESENT IN OUR PIZZA STATION, SO WHILE WE OFFER A GLUTEN FREE OPTION AS A PREFERENCE,
WE RECOMMEND THAT PEOPLE WITH SEVERE GLUTEN ALLERGIES REFRAIN FROM ORDERING OUR PINSA

Vegan Menu

TO START

INSALATA MISTA 14

mixed greens, tomatoes, pickled red onions,
almonds, cranberries, EVOO & balsamic dressing

PARMIGIANA DI MELANZANE 18

eggplant, tomato, vegan mozzarella

VEGAN CAPRESE 20

tofu, tomatoes, pesto, EVOO

PASTA YOUR WAY

1. choose PASTA:

RIGATONI, GF PENNE or GF GNOCCHI

2. choose SAUCE:

ARRABBIATA 23

MARINARA 22

4 PEPPER SAUCE 24

VEGAN PESTO 24

PIZZA

PIZZA MARGHERITA 18

vegan mozzarella, tomato sauce, basil

PIZZA VEGETARIANA 23

vegan mozzarella, tomato, bell peppers,
mushrooms, spinach, olives

PIZZA QUATTRO STAGIONI 23

vegan mozzarella, artichokes, olives,
shiitake mushrooms, sundried tomatoes

18% GRATUITY WILL BE ADDED TO ALL PARTIES OF 6 OR MORE

IN AN EFFORT TO UPHOLD THE QUALITY OF FOOD, BEVERAGES AND HOSPITALITY WE ARE KNOWN FOR,
A 3.99% FEE WILL BE ADDED TO ALL CREDIT CARD TRANSACTIONS