



# MONZU

~ITALIAN OVEN + BAR~

## Daily Bread

**Made with flour, water, salt, and love.**

Sliced, fresh off the loaf

**Extra virgin olive oil tasting** (offering of 3) - 8

**Vermont creamery cultured butter** - 3

**Manodori balsamic** (1 oz.) - 5

**Aged balsamic tasting** (offering of 3) - 12

**1-1-1** (featuring 1 EVOO, 1 aged balsamic, cultured butter) - 9

### It's all about the dough

Full of flavor and easy to digest, our naturally leavened dough made with our proprietary mother, is crafted over five days. To achieve its unique flavor profile, we developed one strain of starter with apricots from a local farm and added a mother starter said to be more than 300 years old!—from the Neapolitan island of Ischia.

**Take a loaf home - 5/7 (500g/1k)**

## Snacks + Drinks

### Taverna Snacks - 8

#### **Fried olives**

Ascolane style olives. stuffed mixed meats and soffritto breaded

#### **Truffle fries**

shoestring potatoes. truffle salt. sottocenere truffle cheese

#### **Garlic knots**

rosemary. garlic cloves. butter. e.v.o.o.

#### **Meatballs**

traditional pork and beef. mint. tomato sauce. pecorino romano

#### **Squash blossoms**

deep fried, with ricotta. mint. parmigiano

#### **Dates**

dates. parmigiano. pancetta Americana (aka bacon). parsley

#### **Sage leaves & anchovies**

Battered and crispy fried

**The Spritz - 12 - Pitcher 45** *The perfect aperitif. More than a drink, it's Italian culture.*

**Aperol** - orange bitter liqueur. prosecco. splash of soda. rosemary. orange.

**Bellini** - prosecco. white peach puree. hint of raspberry.

**Cynar** - artichoke liquor. soda water. mint. orange.

**Hugo** - elderflower liqueur. mint. prosecco. soda water. lemon.

### **Cocktails - 14\***

**Grappa Sour** - blood orange and basil house infused grappa. grill lemon sour.

**Anguria Paloma** - house infused fennel vodka. aperol. grilled lemon sour. watermelon. pink grapefruit. absinthe.

**Grape Thymes** - grappa. italicus. grilled lemon sour. lazzaroni amaretto. sparkling lemon soda. grapes. thyme.

**Blue Monk** - belvedere vodka, pasubio vino amaro, grilled lemon sour, blueberry jam, mint.

**Caprese Smash** - molleto gin. carpano bianco. grilled sour. Manodori balsamic. cherry tomato. basil.

**Coctel Tartufo** - maker's mark bourbon. carpano antica vermouth. grilled lemon sour. fig preserves. truffle salt.

**Lemon Drop** - housemade lemoncello, vodka, grilled lemon sour, basil, coffee grounds.

**Nero** - knob creek whiskey. averna amaro. cocchi torino vermouth. cardamom bitters.

\*Some cocktails may contain egg whites. Consuming raw or undercooked eggs may increase your risk of food borne illness. \*

### **Monzu Mocktails - 8** *all the flavors without the alcohol*

**Raspberry Orgeat** - Lyre's NA rum, raspberry, mint, almond, pineapple

**Blueberry Smash** - Lyre's NA aperitivo, rouge verjus, blueberry, basil, club soda

**Rosemary Fizz** - rosemary, pineapple, cranberry, lime, bood orange soda

**Peachy Mojito** - mint, peach, lime, rosemary, club soda

**Sunset Punch** - Lyre's NA amaretto, grape, Verjus blanc, rhubarb, thyme, grapefruit

### **Fever-tree soda - 4** *Perfect on their own or enjoy them with your favorite spirit*

**Sparkling Lemon** - Bright and refreshing. Goes great with whiskey.

**Pink Grapefruit** - Crisp and flavorful. Just add tequila.

**Ginger Beer** - Bold and spicy. This stuff helped make vodka popular.

**Elderflower Tonic** - Floral and bittersweet. Try this with our grappa.

**Aromatic Tonic** - Fragrant and bittersweet. This is gin's best friend.

**Mediterranean Tonic** - Rosemary and lemon notes. Pair with our Malfy gin.

### **Italian Craft Soda by Baladin - 6** *with no food coloring or preservatives*

**Mela Zen** - Apples and ginger.

**Cedrata** - Calabrian citron.

**Spuma Nera** - Chinotto (kumquat) and vanilla.

**Ginger** - Herbal and vanilla. as in Rogers, not root.

**Cola** - Kola nuts from Sierra Leone.

### **Grilled Rosemary Lemonade by the quart - 8** *more than enough to share*

We caramelize lemon at 500° in our Bertha wood burning grill & stir with a house-made rosemary infusion.

## Complimentary purified water service

Our state-of-the-art reverse osmosis water system is one of the cornerstones of our restaurant. Free of metals & chemicals, its' pure taste enhances everything we do: our dough, sauces, cocktails, and we happily share it with you every time you join us. So now, the only question is, "with or without bubbles?"

# MONZU

## ~ITALIAN OVEN + BAR~

Monzù (Master Chef) comes from a Southern Italian version of “Monsieur.” In the Kingdom of Two Sicilies in the 1800s, the Monzù became an emblem of refined dining—to the point where no noble house was considered complete without both an aristocrat and a Monzù in residence.

## Menu

### Chef's Table

Let chef Giovanni guide your dining experience with a menu especially tailored for you and your companions. Requires participation of entire table.

#### Primi

Pasta & Pizza

\$45 per person

#### Primi & Secondi

Pasta & Pizza  
Meats & Veggies

\$62 per person

#### Il Massimo

Minimum of 4 participants

pasta & pizza  
specialty items  
grigliata mista

\$98 per person

### The Ultra Board

Chef's selection of prized salumi and formaggi served with marinated olives, seasonal vegetables, and toasted walnuts. Assortment of antipasti

### Seasonal Salads

Refreshing offering of various greens and dressings

#### Dessert

Offering of various traditional & house-made desserts

#### Antipasti - Appetizers

**Stuffed lemon leaf** - charcoal grilled. beef, pork, lamb croquettes. 11

**Baccalà mantecato e caviar** - milk poached whipped salt cod. 7 grams agroittica lombarda golden ossetra. 35

**Pumpkin & gizzard agro dolce** - heirloom pumpkin, chicken gizzards. Sicilian sweet & sour. mint. 12

**Burrata bruschetta** - grilled bread. Angelo & Franco burrata. sweet tomato confit. basil. aged balsamic. 14

**Grilled artichokes** - lemon. mint. shallots. garlic. e.v.o.o. bread crumbs 10

**The “Mega Board” (...it's epic)** - Selection of prized salumi and formaggi. marinated olives. pickled vegetables. toasted nuts. torta frita. 29 | 58

#### Insalate, Verdure, Zuppe - Salads, Vegetables, Soups

**Giovanni's salad.** tomato. fennel. cucumber. onion. fresh mozzarella. vinaigrette. 13

**Antipasto.** romaine. arugula. tomatoes. onion. mozzarella. salame. ham. chick peas. black mediterranean olives. roasted bell peppers. house vinaigrette. 15

**Rucola, bresaola & burrata** by Angelo & Franco. beef prosciutto. beech mushrooms. lemon vinaigrette. 17

**Roasted root vegetables & grilled chicken.** Mary's airline chicken breast. erbe fini. vin cotto. 18

**Cauliflower affogato.** wine braised cauliflower. colatura. pecorino. bread crumbs. 10

**Roasted chestnut & lentil soup** - Umbrian lentils. chard. soffritto. EVOO. chestnuts. 10

**Golden beet soup** - heirloom beets. pine nuts. Laura Chenel goat cheese. herb EVOO. Manodori balsamic. 12

#### Pasta

**Risotto della valle** - carnaroli rice. pomegranate. duck confit. walnut. Parmigiano-Reggiano. 32

**“Spaghetti + meatballs”** - traditional of Teramo: house-made chitarra spaghetti. pallottine. tomatoes. 21

**Pisarei e fasò** - bread gnocchi traditional of Piacenza. sausage. borlotti beans. soffritto. 22

**Tagliatelle** - house-made ribbon pasta. field mushrooms. prosciutto cotto. cream. 24

**Carbonara\*** - Rome traditional: guanciale. Marx family farm eggs. pecorino. mezze rigatoni pasta. 20

**Bucatini** - cauliflower/romanesco pesto. oil cured olives. breadcrumbs. 20 (if you're old school add anchovy +5)

**Potato gnocchi** - house made potato gnocchi. cream. gorgonzola dolce. walnuts. 22 (if you're cool add 'nduja +5)

**Crespelle al forno** - “crepe lasagna” made with house crepes. meat sauce. béchamel. peas. eggs. 24

**“Caramelle”** - house-made ricotta stuffed pasta. mint. porcini dust. cultured Vermont creamery butter. 22

**Pizza** small 20 | family 39

*t.b.m.* = crushed tomatoes. basil. mozzarella & parmigiano

**Biellese pepperoni** - premium artisan naturally fermented Biellese pepperoni. *t.b.m.*

**Regina margherita** - cherry heirloom tomatoes. Angelo & Franco buffalo mozzarella. e.v.o.o. *t.b.m.*

**Marinara** - NO mozzarella. crushed tomatoes. anchovies. Sicilian oregano. pecorino e.v.o.o.

**Calabrese** - artisan salame calabrese. hot peppers. black mediterranean olives. *t.b.m.*

**Classic combo** - sausage. pepperoni. mediterranean olives. caramelized onions. mushrooms. peppers. *t.b.m.*

**Pork reigns** - braised pork. house sausage. apple-wood bacon. cotto ham. salame calabrese. guanciale. *t.b.m.*

**Vegas meets Italy** - scamorza. ricotta. pistacchio. dates. heirloom tomato. arugula. prosciutto. date cream.

**Apricot** - apricot jam. bacon. Laura Chenel goat cheese. pine nuts. arugula.

**'Nduja** - mozzarella. gorgonzola. 'nduja (spicy spreadable salame). walnuts. honey.

**Mortadella** - taleggio. mozzarella. artisan mortadella. pistachio pesto. basil.

**“The Robbie”** - mozzarella. white sauce. rapini. house made sausage. roasted garlic.

#### Secondi - Main Course

**Grilled swordfish\*** - swordfish loin. fennel. orange. chick pea purée. lemon vinaigrette. 28

**Bone-in Santa Carota ribeye\*** (for two) - 32 oz grass-fed carrot finished. hardwood grilled. herbs. e.v.o.o. 89

**Grilled lamb chops\*** - mint pesto. fennel potatoes. 39

**Capretto** - braised young goat flavored with artichokes and asparagus. tomatoes. egg. bread crumbs. cheese. 34

**Sea bream** - orata. capers. heirloom tomatoes. taggiasca olives. saffron sfumato. roasted vegetables. e.v.o.o 32

**Roasted chicken “i Vernizzi”** - Mary's chicken. onion. garlic. potatoes. white wine. 25

**Farcita sausage** - pecorino. peppers. onion. potatoes. fennel salad. 22

\* Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of food borne illness. \*