



EXPERIENCE OUR EXCLUSIVE MEZZO MEZZO—SUSHI WITH A MEDITERRANEAN TWIST.

Our Dining Room, Lounge, La Cantina Wine Bar, Corporate Dining Room and Summer Patio are all available for private functions for up to 150 guests. We also offer a large table in a private setting to seat up to 30 guests.

Our newest venue, La Cantina, is designed for the wine lover in everyone. Sample 20 different varieties of wine by the glass with our automated Eno Wine Card System. A selection of over 250 wines is also available for your enjoyment.



catering services available upon request

- bar service
- chef service
- serving personell

For all occasions, special events, birthdays, weddings, office lunches, or any other catering needs, please give us a call at 488-3687.

We cater to food lovers everywhere!

Our food is authentic southern Italian cuisine. Homemade pasta, sauces, breads, and desserts are our speciality. Our homemade pizza has been called a work of art. We also offer Gluten-free pizza, pasta dishes and desserts and can accommodate other dietary requirements.





Mona Lisa Ristorante Italiano
 — where food is love.

Why cook when Mona Lisa can cater your special event with a menu to fit your budget and delivered to your door?

We are experts in designing custom menus and hosting special events. For a truly unique dining experience for you and your guests, our staff is available to cook and serve in your home.

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(Minimum party of ten)



complete your meal by ordering by the dozen

italian meatballs	\$10.00
bragioni (rice, meat or potato)	\$10.50
pane bowties w/prosciutto	\$17.50
panini piccoli	\$12.95
panini grande	\$80.00
cheese toast	\$19.50
garlic toast	\$14.95
chicken skewers	\$12.95
chicken fingers	\$14.95
shrimp skewers	\$16.95
asparagus wrapped w/prosciutto	\$17.95
scallops w/pancetta	\$17.95

mezzo mezzo;
 italian-style sushi

Sushi-style rolls made with the finest Italian meats, cheeses, zucchini, eggplant and grilled peppers. Our traditional rolls are prepared with the freshest salmon, tuna, clams shrimp and octopus. Please speak to us about styling your Mezzo Mezzo Platter.

trays

our trays serve up to 25 people

fresh fruit tray \$65.00
 An assortment of In-Season Fruits arranged on garnished tray

fresh vegetable tray \$65.00
 An assortment of fresh cut vegetables complete with a delicious dip arranged on garnished tray

assorted cheese & crackers \$75.00
 A selection of assorted cheeses with crackers arranged on garnishes tray

grilled vegetables \$62.50
 A selection of fresh vegetables, seasoned and fire grilled to perfection

rapini \$45.00
 Tender Rapini flowerets sautéed with garlic and olive oil, lightly seasoned.

mamma angelina's
 desserts

Joe's mamma, Angelina, makes our homemade desserts in-house

tiramisu, per piece	\$7.00
assorted cheese cakes, per piece	\$7.00
cannoli, 2 pieces	\$6.00
biscotti, 2 pieces	\$3.75

whole cake,
 please allow two days notice to prepare.
 8-inch \$59.00
 12-inch \$89.00

bevande

two-litre soft drinks-	\$4.00
soft drink- can 355 ml -	\$2.50
mona lisa bottled water	\$2.50
san pellegrino 500 ml	\$4.00
san pellegrino 750 ml	\$6.00

invite your friends to Lisa Italiano.



vitello

two 3 oz pieces per person

al boscaiolo \$9.50

veal scaloppine simmered with fresh mushrooms, onions, garlic and parsley served in a frangelico liqueur cream sauce.

alla parmigiana \$9.50

scaloppa of lightly breaded veal, topped with mozzarella and baked in a fresh tomato sauce.



pesce

(per person)

frittura di pesce \$5.95

a collection from the sea—scallops, octopus, calamari and large shrimp lightly battered and fried.

peppercorn salmon \$4.75

fresh atlantic salmon in a peppercorn rub served with fresh lemon.

gamberi al limone \$4.50

tiger shrimp in a velvety white wine, lemon herb butter sauce.

pickerel \$5.25

fillet of pickerel lightly seared, and served with lemon butter.



antipasto

(per person)

pane fritto \$2.50

pillows of fluffy homemade deep-fried bread, served with a fresh tomato sauce.

misto italiano \$6.00

an assortment of italian deli meats, marinated vegetables and imported cheeses.

frittura portobello \$4.50

fresh sliced portobello mushrooms, lightly battered and pan fried.

frittura di calamari \$3.60

tender rings of lightly breaded deep-fried squid, served with lemon.



salsicce calabrese \$4.75

spicy homemade calabrese sausage, served with red peppers

gamberi piccanti \$4.20

large tiger prawns sautéed in serrano oil, black pepper, fresh herbs and garlic.
three prawns per person

mozzarella frita \$1.95

homemade mozzarella croquettes made of the finest mozzarella.
one croquette per person

bruschetta fredda \$1.50

tomatoes marinated with onions, oregano, fresh basil, and extra virgin olive oil, served on crostini.
one crostino per person

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insalate (per person)

all'italiana \$3.25

mixed greens with tomatoes, cucumbers, red onions and olives.

al giulio cesare \$3.25

romaine lettuce, romano cheese, homemade croutons, topped with caesar dressing.

bocconcini e pomodoro \$4.25

fresh bocconcini cheese, onions, olives, served with extra virgin olive oil.

insalata feta \$3.50

mixed greens with tomatoes, cucumbers, red onions and feta cheese.

al formaggio \$3.75

mixed greens with tomatoes, cucumbers, red onions and olives topped with fine mozzarella, cheddar, feta and parmigiano.

pasta (per person)

cannelloni \$5.49

tubes of pasta stuffed with ricotta and veal. one tube per person

rigatoni calabrese \$5.75

spicy homemade calabrese sausage mixed with fresh garlic, olive and parmigiano cheese.

penne al salmone \$5.95

fresh salmon in a white wine and dill cream sauce.

fusilli tre colore al pollo \$5.49

spinach, sun-dried tomatoes and chicken served in a white wine cream sauce.

lasagne al forno \$5.75

homemade noodles with beef, veal, mozzarella and parmigiano.

penne al pollo rosso \$5.49

strips of chicken breast sautéed with garlic, sun-dried tomatoes, olive oil and diced tomatoes.

conchiglie con gamberi \$3.95

jumbo sea shell pasta filled with a blend of fine cheeses, stuffed with large shrimp and served in a fresh tomato sauce.

pescatore \$11.00

mussels, baby clams, scallops and shrimp in a plum tomato sauce served with penne.

penne al diavolo \$5.49

spicy "hot" plum tomato sauce of peppers, mushrooms, onions and capicollo.

vegetarian pasta

cannelloni spinaci \$3.49

cannelloni tubes stuffed with spinach and ricotta cheese. one tube per person

penne alla pizzaiola \$4.25

fresh vegetables sautéed in a plum tomato sauce

gnocchi alla brambilla \$3.95

large potato pasta dumplings with your choice of sauce

penne all'alfredo \$4.49

homemade alfredo sauce made with parmigiano cheese, cream and garlic

penne al pomodoro \$3.99

fresh homemade tomato sauce and penne noodles

add-ons

parmigiano; 500 ml \$5.00
serrano peppers; 500 ml \$5.00

pizza

cheese

small-9"	medium-11"	large-15"
\$12	\$14	\$18

additional toppings

small	medium	large
\$1.50	\$2.50	\$3.50

shrimp	cheddar
anchovies	provolone
artichokes	onions
ham	capicollo
bacon	capers
salami	pesto chicken
beef	pineapple
pesto	calabrese sausage
pepperoni	banana peppers
spinach	black olives
tomatoes	green olives
mushrooms	green peppers
feta	spicy eggplant

Gluten free Pizza also Available

Whole Wheat and Gluten-Free Pasta add \$1.50 per person, minimum party of ten

Buon!
petit
from your
at Mona
Ristorante It