Dinner Menu

APPS

Arancini • — 19
Crispy fried pesto rice balls with mozzarella cheese & served with Nonna C's tomato sauce.

Escargot ○ — 20
Escargot & mushrooms in a white wine garlic cream sauce topped with walnut pesto. Served with crostini.

Czar Sprouts ○ — 18
Fried brussels sprouts tossed in Czar dressing with crispy bacon & parmesan.

Marinated Olives •• — 10
House marinated Manzanilla & Kalamata olives with garlic, herbs, citrus & chilis.

Bruschetta •○ — 16
Tomato, basil, garlic, balsamic drizzle & parmesan on warm crostini.

Garlic Parm Bites • — 19
Halloumi in crispy panko tossed with garlic oil & parmesan. Served with Nonna C's tomato sauce.

Meatballs — 20
Trio of our meatballs smothered in Nonna C's sauce with black pepper ricotta, crispy onions & parmesan. Served with toasted garlic focaccia.

Carpaccio ○ — 24
Shaved thin raw beef tenderloin, parmesan, truffle aioli, arugula, chili oil & garlic toast.

Sicilian Calamari • — 21
Dulse flecked chickpea flour coated calamari served with a zesty tomato sauce & mixed olives.

Shrimp & Fish Cakes — 22
Panko crusted fish cakes with haddock & shrimp. Served with spicy aioli.

SALADS

REGULAR / MINI

MoCo ••
16 / 8

Acadian greens, shredded carrots, candied almonds, scallions, cranberries, goat cheese & honey balsamic dressing.

Czar ○
16 / 8

Acadian greens, bacon, herb dusted croutons, parmesan & house parmesan dressing.

Beet ••
16 / 8

Acadian greens, roasted beets, citrus, toasted hazelnuts, goat cheese & brown butter dressing.

Mista ••
14 / 7

Acadian greens, cherry tomatoes, cucumbers, shaved onions & red wine herbed vinaigrette.

● VEGETARIAN ● GLUTEN SENSITIVE ○ GS OPTION AVAILABLE — CHARGES MAY APPLY

mo·co downtown

PASTA

Mushroom Ravioli • — 29
Handmade pasta stuffed with roasted garlic mushrooms in a rich truffle cream sauce. Topped with a soft-poached egg.

Braised Beef Tagliatelle ○ — 30
Slow cooked braised beef, house made tagliatelle, Nonna C's sauce. Topped with crispy onions & marinated olives.

Gnocchi Gorgonzola — 30
Handmade potato dumplings in a gorgonzola cream sauce with crispy bacon, mushrooms & toasted breadcrumbs.

Chicken Parmesan ○ — 35
Panko fried cutlet with Nonna C's sauce & MoCo cheese. Served with fettuccine in tomato, alfredo or rose.

Aglio e Olio •○ — 20
Olive oil, garlic, chili flakes, spaghetti, breadcrumbs & parmesan crown.

Luna Zucca • — 29
Ricotta stuffed ravioli, roasted squash, brussels sprouts, brown butter sage & pumpkin pesto.

Sausage Rigatoni ○ — 30
Mild Italian sausage, house made rigatoni, kale, semi-dried tomatoes, sage & brown butter sauce.

Sambuca Shrimp Linguine ○ — 32
Jumbo shrimp & cherry tomatoes in a Sambuca cream sauce with linguine.

Sunday Pasta — 32
Trio of our 3 Beast meatballs smothered in Nonna C's tomato sauce with housemade fettuccine. Topped with parmesan.

Fettuccine Alfredo •○ — 22
Handmade fettuccine classic, made to order garlic cream sauce & parmesan.

Perfect Additions
Sautéed Mushrooms **6** · Grilled Chicken Breast **10** · Garlic Butter Shrimp **12** · Meatballs **15** · Seared Salmon Filet **20**

SECONDI
SERVED WITH SEASONAL ROASTED VEGETABLES & CHOICE OF CONTORNI

Chicken Marsala ○ — 35
Butterflied chicken breast pan-fried & topped with a mushroom Marsala cream sauce.

Pork Saltimbocca ○ — 34
Pork scaloppine, prosciutto, provolone & sage, topped with a butter white wine pan sauce.

Salmon Piccata • — 36
Seared salmon filet in a caper lemon cream sauce.

Beef Tenderloin • — 50
Filet mignon cooked to your liking topped with blue cheese butter & jus.

Lamb Shank • — 36
Braised lamb topped with a fig whiskey jus.

Contorni
Garlic Parm Mashed Potatoes
Butter Parm Risotto
Truffle Parm Fries
Spaghetti Aglio e Olio
Brussels Sprouts

Add an additional contorni $10

● VEGETARIAN ● GLUTEN SENSITIVE ○ GS OPTION AVAILABLE — CHARGES MAY APPLY