

dinner menu



apps

Arancini ●

Crispy fried pesto rice balls stuffed with mozzarella cheese & served with Nonna C's tomato sauce. 12

Garlic Parm Cheese Bites ●

Halloumi fried up in crispy panko tossed in garlic butter & parmesan. Served with Nonna C's sauce. 14

Shrimp & Fish Cakes

Decadent shrimp & fish cakes in a golden crispy panko breading. Served with a spicy aioli. 16

Brie & Artichoke Dip ●★

Artichokes & brie pair perfectly with crispy crostini's for dipping. 15

Sambuca Scampi ★

Black tiger shrimp in a garlic cream sauce flambéed with Sambuca. 16

Sicilian Calamari ●

Dulse flecked chickpea flour coated calamari served with a zesty tomato sauce & mixed olives. 15

Escargot ★

Escargot & mushrooms in a white wine garlic cream sauce with walnut pesto & crostini. 15

Carpaccio ★

Shaved thin raw beef tenderloin, parmesan reggiano, roasted garlic aioli, arugula & chili oil. 15

Mushrooms on toast ●★

Mixed mushrooms in a truffle cream sauce on country white bread. Topped with a poached egg. 15

Four Cheese Bruschetta ●★

Grilled baguette topped with roasted garlic butter, cheddar, mozzarella, parmesan & goat cheese. Served with sundried tomato pesto. 15

Prosciutto Bruschetta ★

Grilled baguette topped with honey whipped ricotta, prosciutto, arugula & parmesan. Served with fig bacon jam. 15

greens

MoCo Salad ●●

Mixed greens with shredded carrots, candied almond slivers, scallions, cranberries & goat cheese. Honey balsamic vinaigrette. 14/8

Czar ★

Hearty greens with our in house parmesan dressing. Topped with bacon, herb dusted croutons & shaved parmesan. 14/8

Beet Salad ●●

Roasted NB beets with baby greens. Layered with citrus, hazelnuts & goat cheese. Brown butter dressing. 14/8

Charcuterie Board ★

Assorted cured meats & cheeses with olives, house made pate & crostini. 24

● Vegetarian

● Gluten sensitive

★ Can be made Gluten Sensitive \$2

Parties of 8 or more may be subject to an 18% gratuity

pasta

Mushroom Ravioli ●

Handmade pasta stuffed with roasted garlic mushrooms & tossed in a rich, silky truffle cream sauce. Topped with a soft poached egg. 22

Luna Zucca ●

Ricotta stuffed fresh pasta in a brown butter sauce with roasted butternut squash, Brussel sprouts & pumpkin seed sage pesto. 22

Aglio e Olio ★ ●

Simply olive oil, garlic & chili flakes tossed with perfectly cooked spaghetti. Crowned with breadcrumbs & parmesan. 13

Chicken Fettuccine Alfredo ★

Handmade fettuccine with grilled chicken in our classic garlic Alfredo sauce. 22

Sunday Pasta

Nonna C's tomato sauce tossed with our handmade fettuccine & topped with 3 Beast meatballs & shaved parmesan. 22

secondi

Cod ★

Seared cod filet served on house made seafood chowder with lemon herbed gremolata. Choice of contorni. 25

Chicken Marsala ★

Butterflied chicken breast pan-fried & topped with a mushroom Marsala cream sauce. Choice of contorni & roasted vegetables. 25

Roman Veal Saltimbocca

Lightly breaded milk-fed veal scaloppini topped with sage, prosciutto & lemon butter sauce. Choice of contorni & roasted vegetables. 25

Porchetta ●

Roasted herbed pork loin wrapped in pork belly. Served with a bacon fig jam, natural jus, choice of contorni & roasted vegetables. 25

Seared Scallop & Squash Risotto ●

Sea scallops served on butternut squash risotto topped with crispy prosciutto. Paired with broccolini. 26

Beef Tenderloin ●

Filet mignon grilled to your liking and finished with an herbed blue cheese butter & jus. Choice of contorni & roasted vegetables. 33

Shrimp Puttanesca ★

Black tiger shrimp & spaghetti in a spicy tomato sauce with garlic, anchovies & olives. Finished with a 'lil goat cheese. 26

Gnocchi Gorgonzola

Handmade potato dumplings in a Gorgonzola cream sauce with crispy bacon, mushrooms & toasted bread crumbs. 22

Chicken Parmesan ★

Panko fried cutlet topped with Nonna C's tomato sauce & mozzarella. Served with fresh pasta in your choice of tomato, alfredo or rose sauce. 25

Braised Beef Pappardelle ★

Slow cooked melt-in-your mouth beef ragu tossed with house made pappardelle. Topped with crispy fried onions & sweet drop peppers. 26

Perfect Additions

Garlic Butter Shrimp 8

Sautéed Mushrooms 5

Grilled Chicken Breast 6

Seared Sea Scallops 12

contorni

Parmesan mashed potatoes
Handcut fries & truffle mayo
Spaghetti Aglio e Olio
Butter parmesan risotto
Roasted vegetables
Brussel sprouts
MoCo Salad \$2
Czar Salad \$2
Beet Salad \$2