

Monty's

Restaurant and Pizzeria

EST. 1983

DINNER MENU



APPETIZERS

Artichoke Bruschetta 14.5

Marinated Artichokes in our special recipe served Hot on Toasted Slices of Fresh Bread

Caprese Bites (GF) 13

Bite-size Fresh Mozzarella balls, Grape Tomatoes & Fresh Basil Drizzled with our Balsamic Nectar

Cheese Sticks 13

Battered Mozzarella Sticks with our Marinara Sauce

Chicken Wings 18

10 Jumbo Wings Fried, Tossed in Hot, Medium or Mild Sauce, served with Celery Sticks, & Ranch or Blue Cheese Dressing

Clams Casino (GF) 16

Fresh Middle Neck Clams Topped with our homemade Casino Mix of Roasted Red & Green Peppers, Prosciutto & Bacon

Fried Calamari 16.5

Hand Tossed to order in a Blend of Seasoned Flour, Fried perfectly, with Lemon & Marinara Sauce

Garlic Bread 5

Fresh Italian Bread Toasted with Garlic Butter, Grated Cheese & a Blend of Spices
- Add Mozzarella +2

Garlic Knots

“Best in Town”

Bakers Dozen 12 Half Dozen 6
(13 Knots) (6 Knots)

Hand-tied with our homemade Pizza Dough, Drizzled with Fresh Garlic & Oil, Topped with Grated Cheese. Includes side of Tomato Sauce

Mussels Marinara (GF) 15.5

New Zealand Green Lip Mussels Sautéed in our homemade Marinara Sauce with your Choice of spice, Hot, Medium or Sweet

Zucchini Fries 10.5

Lightly Battered Zucchini served with Ranch

HOMEMADE SOUPS

8oz Cup 7 16oz Bowl 11

Minestrone Tomato base with mixed vegetables

Pasta Fagioli Great Northern Beans, Bacon & Prosciutto in a savory broth

Italian Wedding Mini-meatballs, Carrots & escarole in a rich chicken broth

GLUTEN FREE ITEMS AVAILABLE

(GF) indicates the meal is GLUTEN FREE or can be prepared GF BY REQUEST!
(Gluten Free Pasta Additional 2)

Consuming Raw or Under Cooked Meats, Poultry, Seafood, or Eggs may increase your risk of Food Borne Illness, especially if you have certain Medical Conditions

SALADS

Add Chicken 7.5 Salmon 10.5

Steak 12 Jumbo Shrimp 15

Antipasto (GF) 18.5

Ham, Salami, Capicola, Mortadella & Prosciutto on a bed of Romaine Lettuce, with Cucumbers, Tomatoes, Red Onions, Gardeniera, Kalamata Olives, Sicilian Olives & Imported Provolone with Italian Dressing on the side

Artisan (GF) 16.5

Sautéed Bacon & Chick Peas on a bed of Romaine Lettuce, with Cucumbers, Tomatoes & Feta, with homemade Artisan Dressing on the side

Caesar (GF) 14.5 Side Caesar (GF) 8

Romaine Lettuce, Grated Parmesan, Freshly baked Croutons & homemade Caesar Dressing on the side

Caprese (GF) 15.5

Bite-sized Fresh Mozzarella balls, Grape Tomatoes & Fresh Basil over a 5 leaf Arcadian Blend of Lettuce served with Balsamic Vinegar, EVOO & homemade Balsamic Nectar on the side

Chicken (GF) 15 Salmon (GF) 18

Steak (GF) 19.5

Grilled Chicken, Salmon or Steak on a bed of 5 leaf Arcadian Blend Lettuce, Grape Tomatoes, Red Onions, Dried Cranberries, Imported Provolone, with Balsamic Ranch Dressing on the side

Tuna Salad Platter (GF) 14

Fresh made Tuna Salad served on a bed of Romaine Lettuce, with Cucumbers, Tomatoes, Onions & your Choice of Dressing on the side

Side Salad (GF) 7.5

Romaine, Cucumbers, Tomatoes & Red Onions & your Choice of side dressing

Ranch, Blue Cheese, Italian or French

12" HEROS

Our Bread is Delivered Fresh Daily from a Local Baker made exclusively for our Restaurant.

Limited quantity available

COLD HEROS

Our Cold Heros Come Bread Toasted, Meat Cold, Lettuce, Tomato, Onion & Italian Dressing

Ham & Provolone 14

Salami & Provolone 14

Ham, Salami & Provolone 14

Tuna Salad 14

Monty's Italian 18

Ham, Salami, Mortadella, Capicola & Provolone

HOT HEROS

Eggplant or Chicken Parmigiana 16

Meatball or Sausage Parmigiana 16

Mild or Spicy Sausage, Peppers & Onions 16

Veal Parmigiana 18

Steak & Cheese 18

In-House Sliced Strip Loin Steak, Mushrooms, Onions & White American Cheese

All Entrees Are Served With A Side Salad Or Cup Of Soup & Our Homemade Bread With Seasoned Dipping Oil

PASTAS & BAKED ENTREES

Baked Ziti (GF) 18.5

Our lighter version tossed in Grated Cheese & Tomato Sauce covered with Mozzarella

Broccoli & Pasta (GF) 16.5

Broccoli Sautéed in a light Garlic Butter Sauce Over your Choice of Pasta

Cheese Stuffed Shells 18.5

4 Jumbo Shells filled with our Blended Ricotta covered with Tomato Sauce & Mozzarella

Cheese & Sautéed Spinach 20

Cheese & Seasoned Ground Beef 21.5

Eggplant Parmigiana 22

Battered Eggplant covered with Tomato Sauce & Mozzarella served with a Side of Pasta

Fettuccine Alfredo 19.5

Egg-nest Fettuccine Pasta in our homemade Creamy Alfredo Sauce

Add Chicken 7.5 Salmon 10.5

Steak 12 Jumbo Shrimp 15

Lasagna 20

Layers of Pasta, Sliced Sausage, Ground Beef & Blended Ricotta, covered with Tomato Sauce & Mozzarella

Marinara (GF) or Tomato Sauce (GF) 16

Marinara - Light Chunky Sauce (Meatless)

Tomato - Thick Smooth Sauce Cooked With Meat Over your Choice of Pasta

Meat Sauce (GF) 19

Our homemade Tomato Sauce mixed with our Seasoned Ground Beef Over your Choice of Pasta

Meatballs (NOT GF) or Sausage (GF) 22

2 Jumbo homemade Meatballs (NOT GF) or 2 Mild Sausage Links (GF), with Tomato Sauce Over your Choice of Pasta

Ravioli 17

7 Jumbo Cheese filled Ravioli, with Tomato Sauce

Sausage & Peppers (GF) 22

Traditional Mild Italian Sausage, Roasted Green Peppers & Onions in Tomato Sauce Over your Choice of Pasta

Spicy Sausage & Peppers (GF) 22

Hot Italian Sausage with Roasted Green Peppers & Onions in Marinara Sauce Over your Choice of Pasta

Tortellini Bolognese 21

Cheese filled Tortellini, Italian Sausage & Fresh Mozzarella Simmered down with Tomato Sauce

White or Red Clam Sauce (GF) 22

Fresh Chopped Clams with Garlic & Spices in their Natural Juices to form a Light Sauce Over your Choice of Pasta

Red Includes a Dash of Marinara Sauce

Ziti Alla Vodka (GF) 21

Our homemade Vodka Tomato Cream Sauce with Bacon & Prosciutto tossed with Ziti

*Available Pasta Options

Spaghetti – Linguini – Ziti – Angel Hair

-Gluten Free Penne +3

-Egg-Nest Fettuccini +2

-Substitute Vegetable or Broccoli +2

CHICKEN ENTREES

Chicken Francese 23

Chicken dipped in Egg Batter & Sautéed in our White Wine Lemon Butter Sauce Over your Choice of Pasta

Chicken Marsala 23

Chicken & Fresh Mushrooms Sautéed in our Sweet Marsala Wine Sauce Over your Choice of Pasta

Chicken Parmigiana 23

Freshly Breaded Fried Chicken Cutlet, covered with Tomato Sauce & Mozzarella Served with a Side of Pasta

VEAL & STEAK ENTREES

Veal Francese 26.5

Veal dipped in Egg Batter & Sautéed in our White Wine Lemon Butter Sauce Over your Choice of Pasta

Veal Marsala 26.5

Veal & Fresh Mushrooms Sautéed in our Sweet Marsala Wine Sauce Over your Choice of Pasta

Veal Parmigiana 26.5

Freshly Breaded Fried Veal Cutlet, covered with Tomato Sauce & Mozzarella served with a Side of Pasta

Steak Dinner (GF) 25

8oz Grilled Strip Loin, with Sautéed Zucchini, Yellow Squash Mix & Fries (GF Double Veggies No Fries)

Steak Sophia (GF) 25

8oz Grilled Strip Loin, with Sautéed Zucchini & Yellow Squash Mix, All Topped with Lemon Basil Feta Compote

SEAFOOD ENTREES

Calamari (GF) 25

Squid Sautéed in Marinara Sauce with your Choice of Spice, Hot, Medium or Sweet, Over your Choice of Pasta

Mussels Royale (GF) 27

New Zealand Green Lip Mussels Sautéed in our White Clam Sauce, with Roasted Red & Green Peppers, Prosciutto & Bacon, Over your Choice of Pasta

Salmon Pomodoro (GF) 26

Grilled Salmon atop a bed of your Choice of Pasta Sautéed in a Freshly Chopped Tomato, Garlic, Basil & Grated Cheese Mix

Salmon Sophia (GF) 24

Grilled Salmon, with Sautéed Zucchini & Yellow Squash Mix, All Topped with Lemon Basil Feta Compote

Shrimp Parmigiana (GF) 27

6 Jumbo Shrimp (not breaded) Sautéed in Marinara & covered with Mozzarella Over your Choice of Pasta

Shrimp Scampi (GF) 27

6 Jumbo Shrimp Sautéed in a White Wine, Garlic & Lemon Sauce Over your Choice of Pasta

PIZZA TOPPINGS

MEATS 3 Each 1.5 Half GF 1

Pepperoni – Sausage - Ground Beef – Ham - Bacon – Anchovies - Extra Cheese

VEGGIES 2 Each 1 Half GF .75

Mushrooms – Onions - Green Peppers - Broccoli – Tomatoes - Garlic - Black Olives
Green Olives - Jalapenos - Banana Peppers - Pepperoncini – Pineapple - Extra Sauce

SPECIALTY 4 Each 2 Half GF 1.5

Sautéed Spinach – Eggplant – Feta - Roasted Red Peppers - Our Ricotta Blend

NY STYLE PIZZAS

CHEESE

Hand Tossed Thin Crust Homemade Pizza Dough, Pizza Sauce & Our Blend of Mozzarella
14" Medium 16 16" Large 19

MONTY'S SPECIAL

Pepperoni, Sausage, Ground Beef, Onions
Mushrooms, Green Peppers & Black Olives
14" Medium 25.5 16" Large 28.5

MEAT

Pepperoni, Sausage, Ground Beef, Ham & Bacon
14" Medium 23.5 16" Large 26.5

VEGGIE

Mushrooms, Onions, Green Peppers, Black Olives & Broccoli
14" Medium 21 16" Large 24

WHITE

Fresh Garlic, Blended Ricotta & Mozzarella
14" Medium 19.5 16" Large 22.5

LIMIT 1 SUBSTITUTION OF EQUAL VALUE ON SPECIALTY PIZZAS

SICILIAN PIZZA 23

12"x16" Deep Dish Includes Pizza Sauce & Mozzarella, Takes **30 Minutes** to Bake

10" GLUTEN FREE CHEESE 13

Includes Pizza Sauce & Mozzarella

10" GLUTEN FREE WHITE 16

Fresh Garlic, Blended Ricotta & Mozzarella

STROMBOLIS & CALZONES

STROMBOLI 16

Pizza Dough Stuffed with Mozzarella, Pepperoni, Sausage, Mushrooms & Onions
Includes Side of Tomato Sauce **Additional Toppings 1**

CALZONE 15

Pizza Dough Stuffed with Blended Ricotta & Mozzarella
Includes Side of Tomato Sauce **Additional Toppings 1**

DESSERTS

Cannoli 7.5

New York Style Cheese Cake
Topped with Strawberry Sauce 8

Tiramisu 8

Chocolate Torte (GF) 8

*Cutting/Plate fee for outside desserts \$1 per person

CHILDREN'S MENU

Dine In Only For Children Ages 10 & Under. Includes Beverage.
No Refills on Juice or Milk

Kids Pasta Tomato Sauce, Marinara or Butter, 11

Kids Pasta Meat Sauce, 1 Meatball OR 1 Sausage 14

Grilled Chicken & Broccoli 14

One Slice Cheese Pizza with 1 topping 6.5

Limited Availability After 6:30pm

BEVERAGES

Coca-Cola Products on Fountain & Iced Tea 3.75 (Free Refills)

Assorted Beers - Wines - Full Liquor Bar

Happy Hour 4:00pm-7:00pm Daily

PARTIES PAYING WITH 4 OR MORE SEPARATE CREDIT CARDS.
A 3% PROCESSING FEE WILL BE APPLIED TO EACH TRANSACTION