

Appetizer

Soup of the Day	8
✓ Bruschetta /tomato/green onion/whipped goat cheese/balsamic	8
✓ Arancini /Arborio rice/wild mushroom/baby arugula/caramelized shallot/mozzarella/Grana Padano/goat cheese/tomato sauce	13
Ⓞ Lamb Spiedini /rosemary/lemon/olive oil/sea salt	14
Ⓞ Mussels /garlic/white wine/parsley/butter/shallots	15
🍷 Fried Calamari /sweety drop pepper/jalapeño aioli (Grilled Option Available)	16
✓ Fior di latte /fried & breaded/spicy tomato confit basil sauce/garlic rubbed baguette	17
Ⓞ Amalfi Coast Shrimp /Limoncello butter sauce/baby arugula/caramelized shallot/tomato confit	18
Charcuterie Board for Two /assorted imported & local meats/grilled fig/sweety drop pepper/olives/assorted cheese/grilled baguette	36
Mondello Platter for Two /arancini/bruschetta/Caesar salad/lamb spiedini/calamari	38
for three 52 for four	68

Salad

Caesar /romaine/house dressing/crisp prosciutto/Grana Padano/croutons	14
✓ Fusion /arugula/walnuts/red pepper/shallot/black olive/orange/shaved Grana Padano	
Ⓞ honey citrus Dijon vinaigrette	14
✓ Caprese /Heirloom tomato/fior di latte/basil pesto/balsamic reduction	16
Ⓞ	
Add Chicken 8 Add Shrimp 12 Add Salmon 14	

Pizza

✓ Tre Formaggi /tomato sauce/mozzarella/asiago/Grana Padano/fresh herbs	18
✓ Vegetarian /basil pesto/tomato confit/sautéed wild mushroom/roasted pepper/caramelized shallot/mozzarella	20
Harvest /Gorgonzola cream/prosciutto/sautéed wild mushroom/baby arugula/honey/grilled fig/balsamic reduction	24
Tuscan /tomato sauce/roasted chicken/prosciutto/roasted red pepper/asiago/baby arugula/caramelized shallot/mozzarella/basil pesto	26

Pasta/Risotto:

🌿 Mushroom Risotto /Arborio rice/wild mushroom/caramelized shallot/ Ⓞ cream/Grana Padano/truffle oil	22
🌿 Nico's Primavera /penne/tomato sauce/green onion/wild mushroom/baby arugula/ sweety drop pepper/jalapeño/mozzarella	22
🌿 Butternut Squash Gnocchi /apple/baby arugula/gorgonzola/wild mushroom/cream/ walnuts	24
🌿 Truffle Butter Spaghetti /sautéed arugula/wild mushroom/Grana Padano/ white truffle oil	24
Braised Beef Ravioli /butter sauce/black pepper/parsley/tomato confit	28
Pescatore /fettuccini/black tiger shrimp/mussels/king crab/sea scallop/white wine/ tomato sauce	30

Add Chicken **8**

Add Shrimp **12**

Entrée:

🌿 Eggplant Parmigiana /spaghetti tomato	24
Ⓞ Free Range Chicken /white wine/cream/wild mushroom	26
Ⓞ Salmon /Honey Dijon crusted	28
Ⓞ Beef Tenderloin /sautéed mushrooms/roasted red peppers red wine balsamic reduction/ <i>recommended doneness medium rare</i>	34
Ⓞ 14 oz Veal Chop /sautéed mushrooms/bacon/Grana Padano/ balsamic cream reduction/ <i>recommended doneness medium rare</i>	38
Ⓞ Zuppa di Mare /sea scallop/salmon/black tiger shrimp/calamari/mussels/ king crab/white wine/herbs/tomato sauce	38

🌿 vegetarian 🌶️ spicy Ⓞ gluten free
Gluten free pasta available for some dishes

All entrées served with fresh vegetable and starch of the day (except the Zuppa di Mare)
All pasta, sauce and pizza dough are made fresh
Basil pesto is nut-free

18% gratuity added to parties of 8 or more
Private events and Chef's Table – please email: events@mondelloristorante.ca