

Mona's

Small Plates

Organic Beef Sliders <i>All Natural Chuck, Brioche Buns, Red Onion Jam, and Gorgonzola</i>	9
BBQ Pork Sliders <i>Hard Cider BBQ and Celery Seed Slaw on Brioche Buns</i>	8
Warm Asparagus <i>Bacon, Parmesan, Olive Vinaigrette</i>	7
Poke Crocantini <i>Poke Style Ahi served on Crocantini with Arugula</i>	10
Sausage Flatbread <i>Pork and Fennel Sausage with Mozzarella, and Fresh Basil</i>	9
Mushroom Flatbread <i>Oyster Mushrooms, Fontina, Olive Oil, and Sliced Garlic</i>	9
Cheese Plate <i>Crackers, Pistachios, Local and International Cheeses (Changes Daily)</i>	12
Greek Dips <i>Hummus, Spicy Feta, and Tzatziki with Warm Pita and Olives</i>	10
Shrimp Tacos <i>Mixed Cabbage Salad, Garlic, Cilantro, and Lime</i>	10
Baked Brie <i>Balsamic Reduction, Sliced Apple</i>	6
Calamari Bruschetta <i>Sausage, Chili Flakes, Lemon, and Arugula</i>	9
Mac 'n' Cheese <i>Sharp White Cheddar, White Truffle Oil, and Rosemary Bread Crumbs</i>	9

*Mona's strives to use seasonal, organic, local, and responsibly
raised ingredients.*

*Consuming raw or undercooked meat or seafood may increase the
risk of foodborne illness.*

Soups and Salad

Arugula <i>Humboldt Fog Goat Cheese, Gingered Honey, Pistachios, Fennel, Sherry Vinaigrette *vegan option available</i>	11
Grilled Caesar <i>White Anchovies, Parmesan, and Garlic Croutons</i>	9
Warm Spinach <i>Pancetta, Red onion, Boiled Egg, Bacon Vinaigrette</i>	10
Roasted Beet Salad <i>Sweet Onion Vinaigrette, Goat Cheese, and Walnuts</i>	7
Seasonal Soup <i>Please Ask Your Server About Today's Soup</i>	8

Large Plates

Braised Pork Shoulder <i>Roasted Yukon Gold Potatoes with Brussel Sprouts and Balsamic Demi Glace</i>	18
Lemon Roasted Chicken <i>Draper Valley Farms All-Natural Chicken with Garlic Herbed Potatoes and Grilled Asparagus</i>	17
Pappardelle with Lamb Ragu <i>Handmade Pasta with a Rich Meat Sauce, topped with Pecorino Romano</i>	18
Hanger Steak <i>9oz. Meyer Angus Steak with Rosemary and Garlic Whipped Potatoes, Grilled Asparagus, and Buerre Rouge</i>	19
Risotto Di Mare <i>Tender Braised Calamari and Mussels with Nero di Sepia</i>	16
Gorgonzola Orchiette <i>Pancetta, Garlic Gorgonzola Cream Sauce</i>	16
Lasagna Tradicionale <i>Bolognese sauce Layered with Parmesan Bechemel</i>	15

Executive Chef Mark Wadhvani