

WHENEVER POSSIBLE, WE MAKE EVERYTHING ON OUR MENU WITH BOTH LOCAL & REGIONAL INGREDIENTS.

Monza

843.720.8787
MONZAPIZZA.COM
451 KING STREET • CHARLESTON

ANTIPASTI

Antipasti 15
seasonal meats and cheeses

Naked Pizza 6/8
half or whole
oregano, parmigiano reggiano & olive oil

Sausage & Peppers 10
housemade sausage & ricotta meatballs, peppers & onions in tomato sauce, served with naked pizza

SALADS & SUCH

Butter Bean Salad 8
lemon & olive oil
add tuna conserva +6
add shrimp +6

Chicken Milanese Salad 15
crispy chicken scallopini, capers, arugula, grape tomato, red onion & pecorino romano

Caesar Salad 9
little gem lettuces, soft boiled local farm egg, parmigiano reggiano, croutons

Entree Caesar Salad 12
add crispy chicken scallopini +6
add shrimp +6

Chopped Salad 8
escarole, potatoes, tomato, olives, cucumber, ricotta salata, onion, pepperoncini
add tuna conserva +6
add shrimp +6

Beet Salad 8
arugula, ricotta salata & balsamic vinegar

Wood Roasted Seasonal Vegetable Salad 9
local farm egg cooked sunny side, parmigiano reggiano & bread crumbs

Root Vegetable Soup 6/9
squash, parsnip and carrot soup, with pancetta and pine nuts

PIZZA

ADD ONS



local farm egg*
2



anchovy
2



whipped ricotta
3



trio of sauces
4

Materassi 14
fresh tomato sauce, mozzarella & basil

Nazzaro 15
fresh tomato sauce, mozzarella, bacon & sweet red onion

Campari 15
fresh tomato sauce, mozzarella, eggplant, roasted red pepper, olives, capers & goat cheese

Fangio 15
fresh tomato sauce, mozzarella, housemade sausage, jalapenos & onions

Count Louis 15
fresh tomato sauce, mozzarella, roasted mushrooms & pepperoni

Ciccio 15
mozzarella, ricotta, pecorino romano, parmigiano reggiano & garlic

Von Trips 15
fresh tomato sauce, mozzarella, housemade sausage & seasonal greens

Ronnie Peterson 15
oven roasted chicken breast, artichokes, arugula pesto, ricotta, mozzarella & garlic

Volpini 15
fresh tomato sauce, prosciutto, arugula & pecorino romano

PASTA

Lasagna 16
housemade sausage, mozzarella, ricotta, tomato sauce

Bolognese 16
tomato braised pork and beef, tagliatelle, parmigiano reggiano

Carbonara 15
bucatini, house pancetta, local farm egg* & parmigiano reggiano

Vodka Sauce 14
roasted tomato, penne, fresh mozzarella & basil
add italian sausage or roasted chicken +3

CREATE YOUR OWN PIZZA



Base 13
tomato · pesto · olive oil

Toppings 1.50 each
grape tomatoes · artichokes · olives · red & green peppers · red onion · arugula
roasted mushrooms · fresh basil · seasonal greens · spicy peppers & onions

Cheese 2 each
mozzarella · gorgonzola · fontina
goat cheese · ricotta

Toppings 2 each
housemade sausage · roasted chicken
anchovy · prosciutto · imported italian pepperoni · bacon · shrimp · local farm egg*

DOLCE

House Tiramisu 8

Gelato 5

No menu substitutions. \$2 split plate charge added to the menu. No split checks for groups of 6 or more.
*The chance of foodborne illness increases with consumption of raw or undercooked meats, seafood, or eggs.

SPECIAL THANKS TO CONTESSA LOGAN BENTLEY LESSONA

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WINES

red and white house wine is offered by the glass/litre.
prosecco and rose are offered by the glass/bottle.



Red
6/32



White
6/32



Rose
8/54



Prosecco
8/38



Lambrusco
8.5/38

COCKTAILS

Negroni 10

campari, gin, sweet vermouth

Aperol Spritz 10

aperol, prosecco

Bellini 9

Standard Mixed Drinks 8

Arancello, Limoncello, Special Cello 6

with prosecco +4
with soda +1

BIRRA

available by glass or pitcher

Peroni 5/20

lager

bottles

Moretti La Rossa 6

doppelbock

Miller Lite 5

pale lager

Allagash White 6.5

belgian wheat beer

Menabrea 6

lager

UNLEADED

San Benedetto 5

sparkling or natural

Coke, Diet Coke, Sprite 2.5

Iced Tea 2

Espresso 3

Cappuccino 4

Americano 3

ABOUT



OUR PIZZA

Our dough is made using imported Italian wheat flour, natural Neapolitan yeast, filtered with water then kneaded. Our pizza is baked in a wood fired oven at 1000 degrees resulting in a thin crispy crust, topped with fiore di latte mozzarella, and fresh regional ingredients whenever possible.

VARIETALS

available by glass or carafe

WHITE

Pinot Grigio 7.5/50

citrus, floral, white peach, pear

Chardonnay 7.5/50

dry, meadow flowers, apple

RED

Nero d'Avola 7.5/50

soft tannins, wild strawberry, pomegranate

Pinot Noir 7.5/50

dry, spiced, blackberries, cherry, wild strawberry

BOTTLE LIST

WHITE

Fattoria Laila Verdicchio 40

2015 Marche

fresh peach, apple and exotic fruit

Casanova Della Spinetta Vermentino Bianco 50

2016 Tuscany

bright, dry, peach, lime, green apple, pine and sea grass

Rocca Del Principe Fiano Di Avellino Bianco 55

2014 Campania

bright, dry, smoky, pink grapefruit, citrus and basil

RED

Certosa Di Pontignano Rosso Toscano 40

2015 Abruzzo

well bodied, soft, ripe red fruits

Angelo Negro Nebbiolo Langhe DOC 55

2015 Piedmont

bright, rose, blackberry, black currants

Certosa Di Pontignano Chianti Superiore DOCG 50

2016 Tuscany

savory, spicy, wild cherry, plum

Sinello Montepulciano d'Abruzzo Reserve DOC 50

2016 Tuscany

fruity, full-bodied, licorice, vanilla, spices



VIVA MONZA!

Monza is named after the race track built in 1922, located north of Milan, Italy.