

# *Monnalisa*

Ristorante Italiano



## *Monnalisa*

Founded in 1962 in Napoli, Italy by my grandmother, LISI UMILTA

At Monnalisa, Kuala Lumpur We honour her memory by offering you traditional Italian food prepared with the same love as my grandmother prepared it for me.... I can still taste it!

*Carmino Savarzo*


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## Antipasti / Appetizers

<b>Crostini con Fegatini (3 Pcs)</b>		<b>10</b>
Homemade Chicken Liver Pate' on Toasted Bread		
<b>Crocche' di Patate (2 Pcs)</b>	(V)	<b>18</b>
Potato Croquette stuffed with Mozzarella		
<b>Mozzarella in Carrozza (2 Pcs)</b>	(V)	<b>18</b>
Deep fried Bread stuffed with Mozzarella		
<b>Arancini al Ragù di Carne e Mozzarella (2 Pcs)</b>		<b>24</b>
Deep Fried Rice Balls with Tomato Sauce stuffed with Beef and Mozzarella		
<b>Parmigiana di Melanzane</b>	(V)	<b>26</b>
Oven Baked Eggplants and Mozzarella in Tomato Sauce		
<b>Gamberi e Calamari Saltati in Padella</b>		<b>28</b>
Sautèed Prawn and Squid with our Homemade Spicy Seafood Sauce		
<b>Frittura di Gamberi e Calamari</b>		<b>28</b>
Deep Fried Calamari and Prawns		

## Bruschette (3 Pcs)

<b>Bruschetta alle Olive Verdi</b>	(V)	<b>10</b>
Green Olive Pate'		
<b>Bruschetta al Pomodoro</b>	(V)	<b>12</b>
Vine Ripened Tomato on Toasted Rustica Bread with Italian EVOO and Fresh Basil		
<b>Bruschetta alle Melanzane</b>	(V)	<b>15</b>
Grilled Eggplants in Olive Oil and Balsamic Vinegar on Toasted Rustica Bread		
<b>Bruschetta alle Zucchine</b>	(V)	<b>15</b>
Zucchini in Olive Oil and Vinegar on Toasted Rustica Bread		
<b>Bruschetta ai Friarielli</b>	(V) 	<b>15</b>
Spicy Greens Sautèed in Olive Oil on Toasted Rustica Bread		
<b>Bruschetta ai Peperoni</b>	(V)	<b>18</b>
Roasted Red Bell Peppers with Black Olives and Breadcrumbs		

## Insalate / Salads

<b>Insalata Monnalisa</b>	(V)	<b>22</b>
Mix Greens with Tomato, Green Olives, Shaved Parmesan Cheese in Balsamic Vinaigrette		
<b>Insalata Caprese</b>	(V)	<b>26</b>
Vine Ripened Tomato and Buffalo Mozzarella Salad		




10% Service Charge Apply

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## Primi / Pastas

Please Note: All our pastas are cooked al dente

<b>Penne Arrabbiata</b>	(V) 	22
Penne in Spicy Italian Tomato Sauce		
<b>Spaghetti Puttanesca</b>	(V)	25
Spaghetti in Italian Tomato Sauce, with Capers and Black Olives		
<b>Pasta e Fagioli</b>	(V)	25
Mezze Maniche Rigate with Cannellini Beans		
<b>Linguine Carbonara di Zucchine</b>	(V)	25
Linguine with Zucchine, Carbonara style		
<b>Orecchiette con Broccoli</b>	(V) 	28
Orecchiette in Spicy Broccoli Sauce		
<b>Rigatoni Monnalisa</b>		36
Rigatoni in Bolognese Meat Sauce (Non-Tomato)		
<b>Gnocchi alla Sorrentina</b>	(V)	36
Oven Baked Potato Gnocchi in Italian Tomato Sauce and Buffalo Mozzarella		
<b>Linguine con Gamberi</b>		36
Linguine with Prawns, With our Homemade Spicy Seafood Sauce		
<b>Penne al Salmone</b>		36
Penne with Fresh Salmon, Black Olives, Capers in a light Italian Butter Sauce		
<b>Penne Genovese</b>		38
Penne with Beef and Onion Stew Sauce		
<b>Rigatoni al Ragu' di Agnello</b>		38
Rigatoni with Lamb Ragout		
<b>Risotto Gamberi e Zucchine</b>		38
Risotto With Prawns and Zucchine		

## Zuppe / Soup

<b>Pomodoro / Tomato</b>	(V)	18
<b>Broccoli / Broccoli</b>	(V)	20
<b>Fagioli Borlotti / Italian Borlotti beans</b>	(V)	20
<b>Zucca / Pumpkin</b>	(V)	20
<b>Pesce / Seafood</b>		22

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## Secondi / Mains

As in the Italian Tradition the Sides are served Separately

<b>Spezzatino di Pollo</b>	45
Slow cooked Chicken {Drumstick and Thigh}	
<b>Scaloppine di Pollo al Marsala</b>	45
Chicken Escalope in Marsala (Italian Sweet Liquor) Sauce	
<b>Costolette di Agnello</b>	65
Lamb Chops seasoned with Rosemary and Garlic	
<b>Bistecca</b>	65
Pan-seared Black Angus Ribeye Steak	
<b>Salmone alla Piastra</b>	45
Pan-seared Salmon Steak	
<b>Branzino all' Acqua Pazza</b>	80
Whole Baked Seabass in a White Wine Cherry Tomatoes Sauce	

## Contorni / Sides

<b>Friarielli</b>	(V) 	9
Spicy Greens Sautèed in Olive Oil		
<b>Patate Saltate</b>	(V)	9
Roasted Potatoes with Rosemary and Garlic		
<b>Pure' di Zucca</b>	(V)	9
Mashed Pumpkin		
<b>Zucchine alla Scapece</b>	(V)	10
Zucchini in Olive Oil and Vinegar		
<b>Melanzane Grigliate</b>	(V)	10
Grilled Eggplants in Olive Oil and Balsamic Vinegar		
<b>Peperoni</b>	(V)	12
Roasted Red Bell Peppers with Black Olives and Breadcrumbs		
<b>Zucchine Fritte</b>	(V)	15
Fried Zucchini		
<b>Formaggi Misti</b>	(V)	40
Cheese Platter (Sharing for 2)		




## Extra

Bread Basket	3
Butter	3

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<b>Pizza (12")</b>		<b>Mozzarella</b>	<b>Bufala</b>
<b>Margherita</b> (V)		30	40
Home Made Tomato Sauce, Mozzarella, Basil			
<b>Olive</b> (V)		34	44
Home Made Tomato Sauce, Mozzarella, Black Olives, Basil			
<b>Ortolana</b> (V)		36	46
Home Made Tomato Sauce, Mozzarella, Eggplants, Zucchini, Basil			
<b>Diavola</b> 		38	48
Home Made Tomato Sauce, Mozzarella, Basil and Spicy Beef Salami			
<b>Napoli</b>		38	46
Home Made Tomato Sauce, Mozzarella, Anchovies, Capers and Black olives			
<b>Marinara</b> (V)		22	
Home Made Tomato Sauce, Garlic, Oregano			
<b>Romana</b>		26	
Home Made Tomato Sauce, Anchovies, Oregano			
<b>Caprese</b> (V)		33	43
Fresh Vine Ripened Tomatoes, Mozzarella and Basil			
<b>Tiziana</b> (V)		33	43
Mozzarella, Potatoes, Rosemary			
<b>Salamino</b> 		36	46
Mozzarella, Friarielli and Spicy Beef Salami			
<b>Contadina</b>		36	46
Mozzarella, Bell Peppers, Black Olives and Basil			
<b>Monnalisa</b>		38	48
Mozzarella, Bolognese Meat Sauce (Non-Tomato)			
<b>Quattro Formaggi</b> (V)		40	50
Mozzarella, Ricotta, Gorgonzola, Parmesan			
<b>Pizza Fritta / Deep Fried Pizza (Speciality from Naples)</b>			
<b>Rossa</b> (V)		30	40
Folded Pizza stuffed with Home Made Tomato Sauce, Mozzarella and Basil			
<b>Bianca</b> (V)		34	44
Folded Pizza stuffed with Ricotta and Mozzarella			
<b>Golosa</b> 		38	48
Folded Pizza stuffed with with Ricotta, Mozzarella and Spicy Beef Salami			

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## Dolci / Desserts

<b>Baba' al Rum</b>	20
Rum-soaked Neapolitan Cake	
<b>Pastiera Napoletana</b>	25
Neapolitan Pie with Ricotta and Wheat-Berries Seved with vanilla Ice Crean	
<b>Gelato</b>	10
Italian Ice Cream Selection (Choccolate / Vanilla / Pistacchio / Hazelnut / Strawberry)	
<b>Sorbetto</b>	10
Italian Sorbet (Lemon / Mix Berries)	
<b>Affogato</b>	17
Coffee served with Italian Ice Cream (Vanilla / Hazelnut)	

## Bevande Calde / Hot Drinks      We have Decaf Option for all the Coffee Drinks

<b>Espresso</b> 	9
<b>Macchiato</b> 	9
<b>Americano (Black Coffee)</b> 	10
<b>Corretto (Espresso with Liquor)</b> 	15
<b>Cappuccino</b> 	12
<b>Caffe' e Latte a.k.a. LATTE</b> 	12
<b>Hot Tea</b>	8

## Liquori / Liquors

<b>Amaro Montenegro</b> 	20
<b>Fernet-Branca</b> 	20
<b>Sambuca</b> 	20
<b>Limoncello</b> 	20
<b>Amaretto</b> 	20
<b>Grappa</b> 	28

## Whiskey

<b>The Macallan</b>	25
<b>Nikka All Malt</b>	30
<b>Nikka From The Barrell</b>	30
<b>Nikka Special Black</b>	30
<b>Suntory Hibiki</b>	50
<b>Yamazaki Single Malt</b>	50

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## Bevande / Drinks

<b>Acqua Minerale Naturale della Casa 1L</b>					<b>5</b>
House Mineral Water 1L					
<b>Acqua Minerale Naturale / Frizzante 1L (Sole) </b>	500 ml	<b>15</b>	1L	<b>21</b>	
Still / Sparkling Mineral Water 1L (Sole)					
<b>Succhi di Frutta Skipper 200 ml (Pesca / Pera / Albicocca) </b>					<b>13</b>
Bottle Italian Fruit Juice 200 ml (Peach / Pear / Apricot)					
<b>Succhi di Frutta Fesca (Mela / Arancia / Carota)</b>		<b>10</b>	Mix	<b>12</b>	
Fresh Fruit Juice (Apple / Orange / Carrot)					
<b>CHINOTTO </b>					<b>10</b>
Italian Premium Soda Made with Sicilian Black Oranges					
<b>Coke / Coke Zero / Sprite / Fanta (Orange/Grape) / Lemon Tea / ginger Ale / Tonic Water</b>					<b>6</b>

## Birre / Beers

<b>Menabrea (Italian Premium Beer) </b>					<b>32</b>
<b>Peroni (Italian Beer) </b>					<b>25</b>
<b>Corona</b>					<b>25</b>
<b>Stella</b>					<b>20</b>
<b>Tiger Draft</b>					<b>16</b>
<b>Tiger Bottle</b>					<b>16</b>
<b>Tiger White</b>					<b>18</b>
<b>Guinness Bottle</b>					<b>18</b>
<b>Heineken</b>					<b>18</b>

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## Vino / Wine

**House Wines** **Glass**      **Bottle**

### **Rosso / Red**

Cesari Adesso Nero d' Avola (Rosso/Red) **23**      **110**

Cesari Merlot delle Venezie (Rosso/Red) **27**      **130**

### **Bianco / White**

Adesso Inzola Terre Siciliane (Bianco/White) **23**      **110**

Riff Pinot Grigio (Bianco/White) **27**      **130**

### **Rosso / Red**

Il Poggione Toscana **150**

Chianti Classico Single Estate **150**

Scaia Corvina Veneto **170**

Le Volte dell' Ornellaia **220**

Mauro Molino Barolo **290**

Ceretto Barolo **350**

Cesari Amarone della Valpolicella **350**

### **Bianco / White**

Voga Moscato **130**

Donnafugata Anthilia **150**

Alois Lager Pinot Bianco **150**

Scaia Chardonnay delle Venezie **170**

### **Frizzante / Sparkling**

Prosecco Verv Andreola **190**

## **Organic Wines**

Pinot Noir (Red) **170**

Malvasia (White) **150**

10% Service Charge Apply