

MONASTERO'S

RISTORANTE & BANQUETS

Appetizers

SHRIMP ITALIANA 7.25
OLIVE OIL, GARLIC, BREAD CRUMBS, SHERRY WINE

ARANCINA SICILIANA 5.50
RISOTTO STUFFED WITH GROUND BEEF, TOMATO SAUCE & GREEN PEAS, SHAPED LIKE AN ORANGE (ARANCIO) AND DEEP FRIED

FRIED CALAMARI 7.50

BRUSCHETTA 4.50
ITALIAN BREAD TOPPED WITH FRESH TOMATO, BASIL, OLIVES, RED ONIONS, OIL AND VINEGAR

FRIED EGGPLANT 5.25

TASTE OF SICILY APPETIZER PLATTER
SELECT ANY THREE APPETIZER ITEMS
MINIMUM THREE (3) GUESTS PER PERSON 6.95

CAESAR SALAD APPETIZER - 4.50
DINNER - 8.75

GARDEN SALAD 3.50
CHOICE OF ITALIAN, CREAMY GARLIC, FRENCH, RANCH, THOUSAND ISLAND.
1.00 EXTRA FOR BLEU CHEESE DRESSING

MINISTRONE OR SOUP OF THE DAY
CUP 2.50 | BOWL 4.25

Monastero's Famous Pizza

OUR PIZZA IS BAKED IN YOUR CHOICE OF 10", 12", OR 14" PAN AND HAS A MEDIUM-THICK CRUST.

ADDITIONAL INGREDIENTS OF PEPPERONI, ANCHOVIES, MUSHROOMS, GREEN PEPPERS, ONIONS, GARLIC AVAILABLE FOR 1.25 - 1.50 - 1.75 EACH

CHEESE 9.00 | 11.00 | 13.00

MONASTERO'S SPECIAL 10.95 | 12.95 | 14.95
SAUSAGE, MUSHROOMS, GREEN PEPPERS, ONIONS

CHEESE & SAUSAGE 10.50 | 12.00 | 14.50

VEGETARIAN 10.50 | 12.50 | 14.50
MUSHROOMS, GREEN PEPPERS, ONIONS, & GARLIC

TO ENSURE QUALITY SERVICE, SEPARATE CHECKS ARE NOT ALLOWED.
THERE IS A \$4.00 SHARED PLATE CHARGE. NO PROMOTIONAL OFFERS ARE VALID WITH SHARED PLATES.
18% GRATUITY MAY BE ADDED TO PARTIES OF 5 OR MORE.

Homemade Pasta

SERVED WITH CHOICE OF SOUP OR HOUSE SALAD

SPINACH & RICOTTA LASAGNA SERVED IN TOMATO SAUCE, TOPPED WITH BECHAMEL	14.25	CANNELLONI BEEF FILLED PASTA ROLL BAKED WITH MEAT SAUCE AND TOPPED WITH BECHAMEL	15.25
PUMPKIN RAVIOLI AL GORGONZOLA HOMEMADE PUMPKIN RAVIOLI WITH WALNUTS IN A CREAMY GORGONZOLA SAUCE	15.25	TORTELLINI ALLA BOLOGNESE MEAT FILLED PASTA IN A CREAMY MEAT RAGU	14.50
MEAT RAVIOLI MEAT FILLED PASTA SERVED WITH CHOICE OF TOMATO, MEAT, OR MARINARA SAUCE	14.75	GNOCCHI AL VODKA POTATO DUMPLINGS WITH SHIITAKE MUSHROOMS AND PEAS, SERVED IN A CREAMY VODKA PINK SAUCE	14.95
SPINACH & RICOTTA RAVIOLI SPINACH & RICOTTA FILLED PASTA SERVED WITH CHOICE OF TOMATO, MEAT, OR MARINARA SAUCE	14.25	PAPPARDELLE AL PADRE NARROW STRIPS OF HOMEMADE PASTA TOSSED WITH PEAS, MUSHROOMS, AND ITALIAN SAUSAGE SERVED IN A SPICY TOMATO CABERNET SAUCE	16.95
MANICOTTI RICOTTA FILLED PASTA ROLL BAKED WITH TOMATO SAUCE AND TOPPED WITH BECHAMEL	14.95	LASAGNA AL FORNO STUFFED WITH A RAGÚ OF BEEF & RICOTTA CHEESE	14.95
		SIDE OF HOMEMADE MEATBALLS OR HOMEMADE ITALIAN SAUSAGE	3.95

Chicken & Fish

SERVED WITH CHOICE OF SOUP OR HOUSE SALAD AND PASTA OR POTATO (UNLESS OTHERWISE INDICATED)

CIOPPINO STEW OF SHRIMP, MUSSELS, CALAMARI, POLPO, CRAB CLAWS, AND OTHER OCEAN FISH	23.50	FRIED SHRIMP OR CALAMARI SERVED WITH COCKTAIL SAUCE	16.95
WHITEFISH ALLA GINA TOPPED WITH SEASONED BREAD CRUMBS AND EXTRA VIRGIN OLIVE OIL, THEN OVEN BROILED	17.25	SALMON ROLLATINE ALLA FIORENTINA SPINACH & RICOTTA STUFFED SALMON ROLL, MARINATED AND BAKED IN A SWEET BALSAMIC GLAZE	19.50
SHRIMP FRA DIAVOLO SAUTEED SHRIMP TOSSED WITH LINGUINE IN A SPICY MARINARA SAUCE	17.50	ALMOND FILLET OF TILAPIA LIMONE FILLET OF TILAPIA TOPPED WITH SLIVERED ALMONDS, SERVED IN A LEMON BUTTER SAUCE	18.75
MUSSELS CON FINOCCHIO TOMATO, ONION, FENNEL, GARLIC, AND PARSLEY SAUTEED WITH OLIVE OIL AND WHITE WINE, SERVED OVER LINGUINE WITH MUSSELS	18.75	GRILLED FILLET OF SALMON	18.50
		FILLET OF SOLE LIMONE SERVED IN A LIGHT LEMON BUTTER SAUCE	17.50
CHICKEN BREAST BOLOGNESE SAUTEED & TOPPED WITH PROSCIUTTO AND MOZZARELLA IN A TOMATO CREAM SAUCE	17.25	CHICKEN BREAST ALLA MARSALA SAUTEED WITH MUSHROOMS AND SCALLIONS IN A MARSALA WINE SAUCE	16.95
CHICKEN BREAST AL LIMONE SAUTEED & SIMMERED IN A LEMON-BUTTER SAUCE	16.25	HALF CHICKEN CACCIATORA SAUTEED WITH PEPPERS, ONIONS, MUSHROOMS, TOMATOES & WHITE WINE	16.50

Pasta Specialties

SERVED WITH CHOICE OF SOUP OR HOUSE SALAD

PIATTO DI PASTA SEMPLICE	10.95	FETTUCCHINE ALFREDO	13.95
CHOICE OF PENNE, SPAGHETTI, OR ANGEL HAIR SERVED WITH MEAT, TOMATO, OR MARINARA SAUCE		IN A PARMIGIANO-BUTTER-CREAM SAUCE	
MEZZI RIGATONI MAMMA MARIA	14.95	SEAFOOD RISOTTO	16.95
SHORT RIBBED TUBE-SHAPED PASTA SERVED IN A MEAT RAGÚ WITH CURRANTS & TOASTED ALMONDS		ARBORIO RICE TOPPED WITH SHRIMP, CALAMARI, BABY CLAMS, AND A HINT OF MARINARA SAUCE	
LINGUINE CON VONGOLE	15.50	CHICKEN RISOTTO	16.75
LINGUINE SERVED WITH YOUR CHOICE OF RED OR WHITE CLAM SAUCE		ARBORIO RICE TOPPED WITH CHICKEN, MUSHROOMS, AND RED PEPPERS	
BABY SHELLS ALLA FIORENTINA	13.95	ASPARAGUS SHITAKE RISOTTO	15.95
SERVED WITH SPINACH AND RICOTTA CHEESE		ARBORIO RICE SLOW COOKED WITH SCALLIONS, ASPARAGUS, & SHITAKE MUSHROOMS, FINISHED WITH PARMIGIANO, CREME, AND BUTTER	
LINGUINE FINE ALLA NORMA	14.25	PENNE ALL' ARRABBIATA	14.75
THIN LINGUINE AND CHOPPED EGGPLANT IN OUR HOMEMADE TOMATO SAUCE		WITH MUSHROOMS & PANCETTA IN A SPICY TOMATO SAUCE	

Veal, steaks & specialties*

SERVED WITH CHOICE OF SOUP OR HOUSE SALAD AND PASTA OR POTATO (UNLESS OTHERWISE INDICATED)

BROILED FILET MIGNON	24.95	VEAL OSSOBUCO	22.95
		SHANK SECTIONS BRAISED IN A VEGETABLE-WINE SAUCE	
NEW YORK CUT STRIP STEAK	23.95	VEAL ALLA PARMIGIANA	19.25
		BREADED VEAL CUTLET BAKED IN TOMATO SAUCE AND TOPPED WITH MOZZARELLA	
PORK TENDERLOIN LIMONE	17.50	VEAL SCALOPPINE VESUVIO	19.75
SAUTEED IN A LEMON-BUTTER SAUCE		VEAL MEDALLIONS SAUTEED WITH GARLIC, ROSEMARY AND WHITE WINE, SERVED WITH VESUVIO POTATOES	
EGGPLANT ALLA PARMIGIANA	15.25	VEAL ALLA MILANESE	18.75
BAKED IN TOMATO SAUCE, TOPPED WITH MOZZARELLA		BREADED VEAL CUTLET SAUTEED TO PERFECTION, SERVED WITH LEMON	
BRACIOLE	19.95	MINI OSSOBUCO	22.95
BEEF ROLL STUFFED WITH CHEESE, EGG, BREADCRUMBS & HERBS, BAKED IN TOMATO SAUCE AND SERVED WITH ANNA POTATOES		FIVE PIECES OF BABY VEAL SHANK BRAISED WITH VEGETABLES AND WINE, SERVED OVER RISOTTO	
BARBEQUED BABY BACK RIBS	19.50	VEAL SORRENTINO	19.75
A STAPLE ON MONASTERO'S MENU FROM THE START, THESE SWEET BBQ RIBS ARE A MUST HAVE		MEDALLIONS OF VEAL, TOPPED WITH EGGPLANT, PROSCIUTTO, BLACK OLIVES, AND MOZZARELLA CHEESE IN A ROSEMARY WHITE WINE SAUCE	
GIAMBOTTA	18.25		
COMBINATION OF CHICKEN & HOMEMADE ITALIAN SAUSAGE SAUTEED WITH PEPPERS, ONIONS, POTATOES, MUSHROOMS AND WHITE WINE			

* THE CHICAGO DEPARTMENT OF PUBLIC HEALTH ADVISES THAT CONSUMPTION OF RAW OR UNDERCOOKED BEEF MAY RESULT IN AN INCREASED RISK OF FOODBORNE ILLNESS

Dessert

TIRAMISÚ 4.50 SPONGE CAKE FLAVORED WITH ESPRESSO AND MARSALA WINE, TOPPED WITH MASCARPONE CREAM	STRAWBERRY CAKE 4.50 YELLOW CAKE WITH FRENCH CREME AND STRAWBERRIES	TIRAMISU CAKE 4.50 CHOCOLATE MOUSSE 3.95
CANNOLO SICILIANO 4.50 HOMEMADE CYLINDRICAL PASTRY SHELL, FILLED WITH RICOTTA CREAM	FRESH FRUIT PLATE 5.25 PROFITEROLES 4.50 PUFF PASTRY FILLED WITH RICOTTA CREME AND DIPPED IN CHOCOLATE MOUSSE	SPUMONI 3.25 TRADITIONAL DESSERT USING NEOPOLITAN ICE CREAM WITH HEAVY WHIPPED CREAM AND CANDIED FRUIT
DOUBLE CHOCOLATE CAKE 4.50	CANNOLI CAKE 4.50 YELLOW CAKE, RICOTTA CREME & CHOCOLATE CHIPS	ITALIAN LEMON ICE 2.75 VANILLA ICE CREAM SUNDAE 2.95 WITH CHOCOLATE OR STRAWBERRY TOPPING
PROFITEROLE CON GELATO 4.50 PUFF PASTRY FILLED WITH AMARETTO VANILLA ICE CREAM AND DIPPED IN YOUR CHOICE OF CHOCOLATE OR STRAWBERRY SAUCE		

JOSEPH AND SALVY MONASTERO, BORN IN PHILADELPHIA AND RAISED IN CACCAMO, SICILY, OPENED LA CANOPY RISTORANTE JUST 2 DOORS TO THE WEST WITH THEIR SISTER GINA IN 1962, MOVING FEBRUARY 7, 1967 INTO THE NEWLY BUILT MONASTERO'S RISTORANTE. THEY EXPANDED INTO THE BANQUET BUSINESS WITH THE ADDITION OF THE BOTTICELLI BANQUET ROOM IN THE FALL OF 1981 AND GINA'S BANQUET ROOM IN JUNE 1992.

TODAY MONASTERO'S RISTORANTE IS FAMOUS FOR ITS ANNUAL WINE FESTIVAL, BEL CANTO FOUNDATION OPERA EVENINGS, ELEGANT BANQUET ROOMS AND, MOST OF ALL, FOR ITS GENUINE HOMEMADE CUISINE. ALTHOUGH GINA AND SALVY ARE NO LONGER LIVING, JOSEPH, SR. AND THE NEXT GENERATION OF THE MONASTERO FAMILY HONOR THEIR MEMORY BY SERVING MONASTERO'S WONDERFUL CUSTOMERS AND PROMOTING THE BEAUTY OF THE ISLAND OF "SICILIA BEDDA".

THE DINING ROOM HIGHLIGHTS THE RICH HISTORY OF SICILY IN A SERIES OF 12 SHIELDS DEPICTING THE DOMINATION BY FOREIGN CONQUERORS WHO LEFT THEIR MARK IN THE RICH CUISINE, CULTURE AND ARCHITECTURE OF SICILY. THE NATIONAL SYMBOL OF SICILY, THE TRINACRIA, CROWNS EACH SHIELD. THE THREE ROTATING LEGS SYMBOLIZE RAYS OF THE SUN, AS WELL AS THE THREE CORNERS OF THE ISLAND OF SICILY, AND THE HEAD OF THE MYTHOLOGICAL GORGON MEDUSA IS AT THE CENTER. THE BAS-RELIEFS ON THE SOUTH WALL ARE REPRODUCTIONS OF PANEL 8 AND 9 OF LUCA DELLA ROBBIA'S CANTORIA, BASED UPON PSALM 150, NOW FOUND IN THE MUSEO DELL'OPERA DEL DUOMO IN FLORENCE. CENTERED ABOVE THE BAS-RELIEFS IS A CERAMIC PLATE FEATURING SAINT GEORGE, PATRON SAINT OF CACCAMO. PALERMO IS FAMOUS FOR THE "OPERA DEI PUPPI" AND MONASTERO'S FEATURES ONE PUPPET SCENE FROM MASCAGNI'S OPERA "CAVALLERIA RUSTICANA" AND THE OTHER OF 3 KNIGHTS FROM "STORIA DI ORLANDO E RINALDO". THE DRAMATIC BACKDROP TO THE MAITRE D' IS A PAINTING OF THE CASTLE OF CACCAMO BY SICILIAN ARTIST NINO PARLAGRECO. LEATHER PANELS ENCLOSING THE LOUNGE ARE STAMPED WITH INSIGNIAS OF THE 9 PROVINCES OF SICILY AND THE MONASTERO'S HOMETOWN, CACCAMO. THE ILLUMINATED BUSTS BEHIND THE BAR ARE OF 6 PIVOTAL FIGURES, OFTEN MISTAKEN TO BE GREEKS, FROM THE GREEK-SICILIAN ERA. THE ENCLOSED GARDEN ROOM, USED FOR LUNCH TUESDAY THROUGH FRIDAY AND PRIVATE BANQUETS, FEATURES AN AUTHENTIC SICILIAN CART.

JOSEPH MONASTERO, SR. THE ENTIRE MONASTERO FAMILY & STAFF HOPE YOU ENJOY YOUR EVENING & WISH YOU

Buon Appetito!