



Monte's Trattoria Centennial Celebration 1918 – 2018



July 10, 2018
97 MacDougal Street
New York, NY 10012



STATE OF NEW YORK
EXECUTIVE CHAMBER
ALBANY 12224

ANDREW M. CUOMO
GOVERNOR

April 10, 2018

Dear Friends:

It is a pleasure to send greetings to everyone gathered for Monte's Trattoria's 100th Anniversary celebration.

Since 1918, Monte's Trattoria has been a treasured staple in the Greenwich Village community and has helped make New York a more vibrant place to live, work, and visit. I admire the restaurant's deep commitment to family, tradition, and community, and I am proud to join in celebrating this tremendous milestone and century of cherished memories and experiences surrounded by authentic Northern Italian cuisine.

On behalf of all New Yorkers, I applaud the exemplary efforts of the Mosconi family and everyone affiliated with Monte's Trattoria, and extend my warmest congratulations on one hundred years of exceptional hospitality.

Best wishes to all for a wonderful celebration and many more years of success.

Warmest regards.

Sincerely,

A handwritten signature in dark ink, appearing to read 'Andrew Cuomo', written in a cursive style.

ANDREW M. CUOMO

WE WORK FOR THE PEOPLE
PERFORMANCE • INTEGRITY • PRIDE

printed on recycled paper

July 10, 2018



Welcome! Benvenuti!

Dear Honored Guests, Family, Friends, Patrons,
Employees, Sponsors, Purveyors and Neighbors:

It is a great pleasure to welcome you to Monte's Trattoria's 100th Anniversary celebration.

The Mosconi family acquired Monte's, a longtime Greenwich Village favorite, in 1983. As Giovanni, and now us, Pietro and Peter, our family has always strived to create a warm and welcoming environment for our guests, treating them like family. Whether they be Village regulars, visitors from out-of-town or around the world, NYU students or professors, or the many celebrities among the who's who of the political, professional, sports and social arenas who have graced our tables, many pictured on the dining room walls here, all are welcomed equally.

Of course, we could not do this alone, and thank our loyal staff in the kitchen, on the floor, behind the bar and on his bike, for maintaining this environment and standard of service.

At the same time, our team works to provide the finest cuisine, including many dishes from Emilia-Romagna, the northern region of Italy where the Mosconi family has its roots. Our purveyors source the finest and freshest ingredients, the basis of all good cooking. And what's an Italian meal without fine glass of wine or spirits to accompany it, thanks to our discerning brand ambassadors?

We thank you all, especially our loyal patrons, wish you a wonderful time today and look forward to seeing you often over the years ahead.

Molte grazie!



PERMANENT OBSERVER MISSION
OF THE HOLY SEE TO THE UNITED NATIONS

April 16, 2018

N. 4522/18

Mr. John F. Bennett
1 Minetta Street, 2E
New York, NY 10012

Dear Mister Bennett:

I wish to acknowledge receipt of your letter dated April 10, 2018, with your invitation to participate at a celebration on May 22nd, 2018, for the one hundred anniversary of your restaurant, "Monte's Trattoria" at 97 MacDougal Street in New York.

While I am happy to convey to you and to the Mosconi family, stewards of the restaurant for the past 35 years, my heartfelt congratulations for such an important milestone, I regret to say that I will not be able to be present at the celebration because of previous engagements.

May I take this opportunity to wish you and the restaurant continuous progress in this so successful endeavor.

With every best wish, I remain

God bless!

Sincerely,

Archbishop Bernardito Auza
Apostolic Nuncio - Permanent Observer
Of the Holy See to the United Nations

Afternoon Program

1:00 Welcome/Benvenuti
1:40 Timeline Presentation
2:00 World Cup Game

Menu

Raw Bar

Clams
Oysters
Shrimp Cocktail

Antipasto

Carciofi alla vura
Prosciutto
Salami
Parmesan

Pasta

Pasta Pietro

Dolci

Mini Cannoli
Tiramisù

Drinks

Peroni
Prosecco
Red, White & Rosé Wine

Evening Program

6:30 Welcome/Benvenuti
6:40 Blessing
6:35 Italian Songs
6:45 Timeline Presentation
6:55 Awards
7:00 Franky Sticks & Band
8:45 Thank you/Molte grazie

Menu

Raw Bar

Clams
Oysters
Shrimp Cocktail

Antipasto

Carciofi alla vura
Prosciutto
Salami
Parmesan

Primo

Pasta Pietro

Secondo

Salmone Monte's
Roast Loin of Pork

Dolce

Monte's Birthday Cake by Paulette

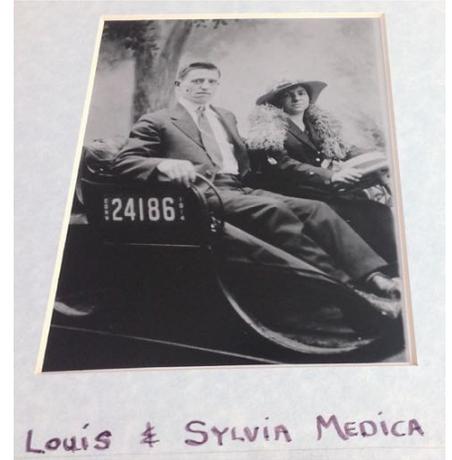
Drinks

Peroni
Prosecco
Red, White & Rosé Wine



The English basement of 97 MacDougal Street was originally a liquor store, shown here in this 1912 photograph.

In 1918, the Medica and Monteverde families opened Monte's Trattoria, hence the name Monte's, which means green mount or mountain in Italian.



A trattoria is traditionally a family owned, casual, rustic neighborhood restaurant found throughout all of Italy that serves fresh, unassuming, conventional local food.



The sign above the door already captures the image of the chef serving up a steaming bowl, undoubtedly of pasta, in this circa 1940s photo. This evolved into the present-day neon sign and logo, a symbol of the chef caring for his guests.



The Rosascos purchased the restaurant in the 1950s.

Note the vintage cash register still in use behind the bar.



1952 hand-written menu: Antipasto 50 cents, Lasagna 65 cents, Chicken Endorato \$1.25.

*The favorite restaurant in the Valley, Chicago's best kept secret
than cook in the apartment*

TEL. ORANGE 4-8484

MONTE'S RESTAURANT

17 MACDOUGAL STREET, NEW YORK

GIUSEPPE VIGORE RABBITO, PROP.

with the sign of the Chef

APERITIFS

- Antipasto _____ 50
- Celery and Olives _____ 30
- Pimento Anchovies _____ 30
- Tomato Juice _____ 30
- Half Grape Fruit _____ 30
- Prosciutto _____ 30
- Clams on Half Shell _____ 30
- Shrimp Cocktail _____ 30
- Slice salami 50*
- Cantalupo Prosciutto (10/25/50)*

SOUPS

- Minxtrone _____ 30
- Peas in Broth _____ 30
- Splacci in Broth _____ 30
- Zuppa alla Pavese _____ 30
- Plain Consomme _____ 30
- Oxley Soup _____ 30
- Straciatella alla Romana _____ 30
- Wasa e pasta 30*
- Trippa 30*
- 3000 20*

SPAGHETTI

- Meat Sauce _____ 65
- Marinara Sauce _____ 65
- Tomato Sauce _____ 65
- Mushroom Sauce _____ 65
- Burrer Sauce _____ 65
- Lasagnette alla Bologna _____ 65
- Tagliarini _____ 65
- Tagliarini Verdi _____ 65
- order 10 65*
- Lasagna sauce with or w/o*
- Ravioli with meat 65*
- with Butter Sauce 65*

Specials Today

Lasagne Al forno ripiene 65

Veal and Pepper alla Cacciatora 85

Pork Roast Best Cut with Potato and Peas 1.50

Spaghetti and meat Ball with meat sauce 50

Tongue di manzo bollita con salsa vinogret 85

Fish Entrée to order 15 m

Delicious shell Broiled Gurnit 50

Broiled Sea Bass alla monte 85

Fresh Shrimp alla marinara 1.10

Cruschi Spices with Reganale 70x & cream sauce 1.25

Broiled Lobster w/ Butter 1.00 lobster alla padovana 2.25

meat Entrée to order 15 m

Beef Steaks Baked with Butter on Crust 85

Broiled Veal cotoliti alla Parmigiana 1.00

" " " " alla milanese 85

Quail Chicken Endorato alla Parmigiana 1.25-1.50

" " " " alla milanese 1.10

Lamb kidney sauté Crisolati au vin blanc 1.00

Salsiccia di maiale sauté with Green Peas and mushrooms 85

Scaloppine di vitello with melted mushrooms 1.05

Caldo liver sauté alla veneziana 1.10

mushrooms omelet Gurnita Salate e verdura 80

Broiled Entrée to order 15 m

Pork Chops Big 1.00x Salsiccia broiled 80x Lamb Chop 80x 30

Veal kidney 1.00x Bro mushrooms 70x Veal Chop 1.00 1.10

Spring Chicken Broiled 85x Small Pitt. Chicken 80x 1.10

Filet mignon Broiled 3.00x Sirloin steak broiled 3.00

1 vegetable and salad 3

Artichoke with Butter sauce or Olive Oil or Lemon 65

Broccoli Parmigiana 65x Big Pitt. Parmigiana 65

Mixed salad Box Plain 30x 30 Slice Comitalo 30

CHEESE

- Corposely *1.10* 35
- Camembert _____ 25
- Ed. Fave _____ 25
- Cassings _____ 30
- Pyrolone _____ 30

DESSERTS

- Caramel Custard _____ 35
- Soufflé _____ 30
- Esquif Tortoni _____ 30
- Zambaglione _____ 30
- Fruit in Season _____ 30

COFFEE

- Café Espresso _____ 10
- Demi Tasse _____ 10
- Black Coffee _____ 10
- Coffee and Cream _____ 10
- Tea _____ 10
- Ice Cream _____ 25

CLOSED ON TUESDAYS

Old Zambaglione 30

fruit 70

fruit 70

fruit 70

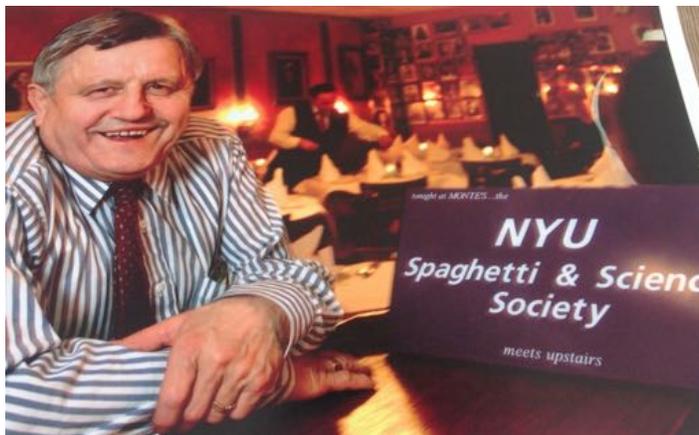
In 1966, the same year that Truman Capote held his Black and White Ball at the Plaza Hotel, Pietro Mosconi leaves his native region of Emilia-Romagna and immigrates to New York with his father aboard the Italian liner, the SS Michelangelo. Ten short years later, the Mosconi family founds Villa Mosconi.



In 1983, they purchase the Greenwich Village favorite, Monte's, up the block from the Villa.

Giovanni and his sons, Marco and Franco, manage Monte's, with Giovanni cutting a commanding figure in the neighborhood for some 23 years, renowned for his affectionate "bacci"

to everyone who frequented the restaurant, even on their first visit! New York University professors, students and their families continue to make up a loyal segment of the clientele.





Upon Giovanni's retirement on December 31, 2005, Chef Pietro returns to Monte's kitchen from Villa Mosconi.



His son Peter, who graduated from Northeastern University in Boston, begins moonlighting as a waiter at Monte's in 2006 after working at his day job in finance.

He gradually takes over the front-of-the-house management of the restaurant, introducing a computerized ordering and inventory system, and an on-line take-out service, among other innovations.

In 2010, Peter installs the big screen in the second-floor dining room, allowing patrons to watch major sporting and other events while enjoying their meal. It also facilitates business meetings and conference presentations.



The biggest “big screen” event is Monte’s annual Oscar Party, the first held in 2013. It has grown over the years and now takes place on the first floor.

Neighborhood regulars as well as visitors from as far away as Pennsylvania and beyond, don their finery for this annual, sold-out extravaganza, featuring a special menu of classic fare, such as Oysters Rockefeller and Baked Alaska.



Co-host Dr. Mike interviewing the late Robert, and always, glamorous, Joanne Spencer, at Monte’s 2017 “Black & White” Oscar party, named after Truman Capote’s “Party of the Century” Black and White Ball. Joanne attended the original ball at the Plaza Hotel in 1966.

Chef Pietro was given a certificate of appreciation for his tireless efforts in making everyone feel so welcome, his exceptional cuisine and his 50-year anniversary of coming to America.



**MONTE’S
85TH OSCAR NIGHT**
FEBRUARY 24, 2013 / 7:30-11:30

MENU

OYSTERS ROCKEFELLER
MINI CRAB CAKES
CHICKEN SATE
...
LOBSTER BISQUE
...
GRILLED SALMON BEARNAISE
OR
CHICKEN CORDON BLEU
OR
TOURNEDOS ROSSINI
...
BAKED ALASKA

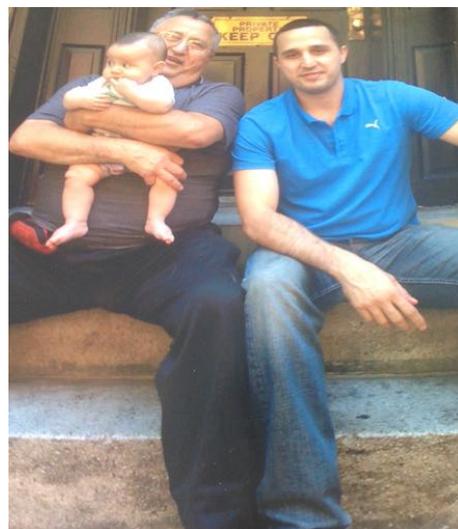
PRIX FIXE DINNER W/ OSCAR COCKTAILS AND WINE \$95 + TIP
DINNER ONLY \$65 + TIP \$10 CASH BAR

GLAMOROUS HOLLYWOOD ATTIRE
BLACK TIE OPTIONAL

PRIZES
RSVP



In 2015 the first-floor dining room was renovated, with a new ceiling, mirrored closet door, lighting and fresh colors. All the classic photos of famous guests were re-framed and re-hung, including one of Mayor Ed Koch.



Who's who on the floor, in the kitchen and on his bike?





Congratulations to the

Mosconi Family
For the 100th Year Anniversary of
Restaurant Monte's

From your Colleagues and Friends of the
Chefs de Cuisine Association of America Inc.

Monte's: Classic Italian in Greenwich Village

December 3, 2015 - by **Richard Jay Scholem**

Washington Square might be the only Greenwich Village landmark older than **Monte's**, a traditional Italian trattoria on MacDougal Street. This quintessential Village walk-down spot has been around for 97 years. Its owner and chef, Pietro Mosconi, now getting up in his 60s, is himself a legend of sorts in the Village. (His dapper son, Peter, now runs the front of the house.)



Image: Billie Grace Ward/Flickr

There are reasons for this longevity. Monte's serves bold, spirited, robust Italian classics—Italian Mama cooking, a bit better than Mama made it. It's a restaurant that knows what it's about, that never tries to be trendy or cutting edge or to stretch and exceed its abilities. This is a place that unashamedly serves Italian favorites for people who know and love this cuisine.

Lasagna leads the parade, as it should. (Pietro's version layers homemade spinach and egg noodle with Bolognese and béchamel, true to his native region of Emilia-Romagna.) But there's more, much more for diners who crave the hearty, earthy flavors of conventional Italian cooking: cannelloni, manicotti, spaghetti and meatballs, gnocchi among the pastas; minestrone, stracciatella, tortellini in brodo are a few of the soups; an assortment of salumi,

mozzarella, oreganatas and rolatinis dot the antipasti choices; while scarpariellos, cacciatoras, parmigianas, and marsalas can be found among the entrée choices. Popular and authentic desserts made on premise include a gutsy cheesecake, a feathery tiramisu, cannoli, and strawberries with rich, creamy zabaglione.

More creative but no less genuine Italian mainstay specials we sampled included tender, tasty, vitello valdostana (stuffed veal chop) and veal osso bucco on slabs of brown-gravy-covered polenta (or risotto). A more conservative diner opted for quite decent, sautéed dry sea scallops while an Italian tablemate targeted the frutta di mare enhanced by a vibrant assortment of shell fish and seafood over linguini. Memorable starters included a powerful fettuccine verde Bolognese, a bountiful cold, mixed antipasti, and a noteworthy Caesar salad with a classically prepared dressing.

The ambiance and surroundings at Monte's ring as true as the food. There's Italian opera in the air, and mostly Italian celebrity pictures on the walls, including everybody from Frank Sinatra to Rudolph Giuliani. At the bar is a picturesque scene with a legion of neighborhood regulars. This is a welcoming, neat, cozy nook of a restaurant that happily continues to stick to the traditional fare of Italy rather than what's trendy and temporary.



97 MacDougal St. (Bleecker-W. 3rd Sts.), 212-228-9194; www.montes1918.com

Richard Jay Scholem was a restaurant critic for the New York Times Long Island Section for 14 years. His A La Carte Column appeared from 1990 to 2004. For more "Taste of the Town" reviews, click [here](#).



The Best Old School NYC Places To Take Your Valentine

BY [GOTHAMIST](#) IN [FOOD](#) ON FEB 10, 2016 12:51 PM

Choosing an old-school restaurant, café, or bar that's steeped in history is an easy way to make your Valentine's Day date special. All of the mom-and-pop businesses we will be highlighting have stood the test of time in a city known for its rapid pace of change. We have included pairings for dinner and drinks/dessert in Manhattan, Brooklyn, the Bronx, and Queens. Whether it be a romantic ambiance, delicious specialities, the glow of neon that washes over their facade, hand-painted murals along their interior walls, or a pleasant mix of all of these things, these choices will help make the night a success. — James and Karla Murray

Tourist-heavy MacDougal Street in Greenwich Village has two treasures that hide in plain sight on the busy blocks south of Washington Square Park.



MONTE'S TRATTORIA is a romantic Italian restaurant at 97 MacDougal Street between Minetta Lane and Bleecker Street, which has been in business since 1918. It has been owned by chef Pietro Mosconi and his family since 1983 and continues to serve authentic Northern Italian dishes. Pietro Mosconi told us, "In 1976, my sister and I opened up the restaurant, Villa Mosconi, down the block from Monte's. In 1983, I had the opportunity to purchase Monte's from the original owner. I installed a new kitchen and dining room and even put in a private room upstairs for parties or for a la carte dining when we are busy. What is original is the neon sign outside, which was installed in the 1950s. I kept the signage because I liked it and also felt strongly about keeping the name Monte's, which was shortened from Monteverde, a city in Italy known as the 'green mountain.'"



Villager photo by Elisabeth Robert

Pietro Mosconi, chef and owner of Villa Mosconi and Monte's restaurants on MacDougal St., cooking at Monte's

Chef's love of food started early in northern Italy

By Karen Kramer

Some say that geography is everything — that where you are born determines what will influence you for the rest of your life.

Pietro Mosconi — owner of Villa Mosconi and Monte's restaurants on MacDougal St. — was born in the Emilia-Romagna region of northern Italy. Bordered by the Apennine Mountains, the Po River and the Adriatic Sea, this fertile triangle is ideal for growing potatoes, grains and grapes for wine. Some of the best pasta in Italy comes from this region.

It was here that Pietro Mosconi grew up with his six siblings. As a young boy in rural Italy he never imagined that he would achieve the quintessential immigrant's dream — coming to America and owning two successful restaurants in Greenwich Village. His first challenge was to learn English — a language he speaks with a heavy Italian accent.

"I grew up in the province of Vicenza, which is the Emilia Romagna region," Mosconi said. "It's near Rome and Venice. My childhood in Italy, I don't change it for anything. I love the countryside, everything about it. The church was very close by. So was the school. Sometimes when we had to go to the market we would get up very early with my father and would walk easily 15 kilometers."

Mosconi's father served in World War II, was captured as a prisoner of war in Sicily and then was transferred to England, leaving the young Mosconi to spend a lot of time with his mother, his brother, Giovanni, and five sisters. Without the patriarch of the family around, some of the more labor-intensive tasks of the cooking — such as kneading the dough into bread — fell to Pietro.

"Growing up in the countryside all these peasant specialties were like normal. Everyday we had a soup, sometimes two soups in one day," he recalled. "When I started getting strong I had to help my mother knead the bread, help doing the noodle, the ravioli, the cappaletti. And a lot of time I would have flour all over myself but my mom she didn't care because I would learn to prepare this. We make potato but we flavor it with such a good flavor of cheese and eggs and a little nutmeg, that became like an hors d'oeuvres. Then we made a lot of things with fruit because we had fruit there. Many orchards."

Mosconi's father did a bit of farming, supplementing the income by doing work on the roadway. When a friend of Pietro's father opened a restaurant, and needed some help, the friend called on the senior Mosconi to enlist his five healthy daughters and two sons in the harvesting. His oldest sister and his brother, Giovanni, went to help, while Pietro Mosconi stayed home to help his mother. He was always around the freshest, homemade food.

It was Pietro's aunt, Domenica, who inspired the rest of the family to come to the United States, thinking that they could have a better life here, perhaps connected to the food industry. She came first, followed by Pietro Mosconi's father.

"I came over in 1966," said Mosconi. "We left from Genoa on a beautiful new ship called the Michelangelo. I wasn't used to the sea. I was a little bit shaken up by the rough water. We arrived in New York seven days later."

Domenica, however, wasn't the first in the family to come to New York. Mosconi's grandparents had arrived at the beginning of the century and gotten married on the Lower East Side near Chinatown.

"My grandparents were into music," Mosconi recalled. "They would play at weddings. They went all over. At that time, they played a lot of organ. If they had stayed here and hadn't moved back to Italy I would have been a third-generation American."

Once in New York, Mosconi — along with his father — worked in some top restaurants, such as Romeo Salta and Giambelli.

"My priority was to gain experience in the kitchen, because the kitchen to me is very important," he said. "I had the luck to work with some of the great ones and they inspired me to be strong in the kitchen."

Like many cooks, it was Mosconi's goal to have his own restaurant. The Mona Lisa was a long-established restaurant on MacDougal St. that had opened in the 1940s and catered to a loyal clientele from the Italian section of Greenwich Village. Mosconi bought the restaurant, and the building, in 1976, just 10 years after coming to America. He wanted to find partners to join with him, but his father insisted on keeping it all in the family.

"My father always prevented me from joining a partnership that was not in the family," Mosconi said. "He said, 'The family is so big, why don't we try to put something together for the family.' I understood very much, because a father always want to include everyone. When we went to the lawyer to make the papers for Villa Mosconi, the lawyer said, 'Why you want to share everything the same? You're the chef.' I said,

'Listen, I know Italian families. I want this to be successful. Let's everyone share together.' At the time we started we had five sisters and myself."

Giovanni — whom everyone started calling John — was the last of the siblings to come to New York. With the family's help, he took over another Italian restaurant called Monte's that was a half block away from Villa Mosconi. This place had also been a former Italian restaurant called Razzazco. Pietro was delighted to have his brother half a block away.

"Then I was very strong for me and John to open a place," he said. "The Razzazcos were running Monte's for many years already. When we opened Monte's it was huge, successful right away."

Mosconi is a purist about food and cooking. He makes daily trips himself to the markets and insists that everything be made from scratch.

"We make the pasta here and we have a pasta guy who comes in six days a week and makes it," Mosconi explained. "We got a pasta machine from the great Lombardy of Italy, it's no problem. People can tell the difference when it's homemade. We use fancy flour. The Vincenza region of Italy is very well known for its pasta. Bologna is very well known for the tortellini and Parma for the cheeses. So I thought we could exchange that idea to New York."

Keeping alive the tradition of involving the family in the business, Mosconi's two children work with him on the weekends.

"My son comes in the nighttime and we look to work together because he's young and has some great ideas. And my daughter wants to help with things too. By myself it would be impossible."

Mosconi went over to a table and placed a plate of cheesecake surrounded by a sauce of raspberry swirls and plump strawberries. The customer complimented him: "Pietro you are an artist."

Mosconi beamed broadly. "Yes, yes, that's right. I am an artist."

Philosophical for a moment, the restaurant owner said, "You come from overseas and you make a dream, and my dream to come to the United States was huge. I had a lot of time to start it and I wasn't happy the first year. Every year after I kind of got acquainted to living in New York City. Every chef, I would say, would love to have their own restaurant one day. Besides owning the restaurant, I got very lucky to own the property. That's very important because without the property it would be very difficult to pay the rent. Nowadays the rent is going up too much."

When asked what kind of food an Italian chef cooks for himself when he goes home at night, Mosconi said, "My son and daughter are always watching me, what I eat. They're into the health, into the physical. They watch me. I eat a fruit, maybe, I eat light. But never just a can of soup."

[Home](#)

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Writer
obtain
newspaper

WINE4FOOD

Who is Pietro Mosconi?

Written by [Carole Mac](#) Posted on [September 1, 2016](#)



After spending the afternoon with Chef Pietro Mosconi in his Greenwich Village restaurant Monte's Trattoria, it is obvious that he is a family man. During our visit, we met his daughter Joanne, son Pietro, and grandson Pietro. Tradition is king. They bantered and beamed with pride to be affiliated with Chef Mosconi's institution. They also gobbled down heaps of made-to-order salmon and carbonara. By the end of the day, we all gathered around Chef Mosconi's favorite table to hear about his life.



Chef Mosconi grew up on a small family farm in Piacenza, Italy. His father was a hard-working man who never wasted a morsel. Here, Chef Mosconi learned how to take "some this, and some of that" (translation, whatever is in his kitchen) to create a masterpiece. Nothing wasted.

His proudest accomplishment was when he and his father received a medal of success from their home town of Piacenza. Chef Mosconi and his dad came to this country with nothing. After four years of hard work, they purchased a home, mortgage-free. Piacenza recognized their dedication and achievements with this medal.

After hearing about Chef Mosconi's proudest moment, he revealed his favorite kitchen tool. "That's easy," he said. And told us an animated story about how he carved a spatula from a juniper tree in the backyard of his home farm. He dried

this spatula for one-and-a-half years. **This spatula, which emits the perfect juniper aroma when making polenta, is Chef Mosconi's favorite kitchen tool.**

As a part of our Monte's Trattoria coverage, Chef Mosconi showed us how to make one of his signature dishes Paglia e Fieno. Italian for "straw and hay," **Paglia e Fieno is named after its yellow (egg) and green (spinach) pasta.**

Chef Mosconi begins with fresh thin ribbon-shaped pasta called taglierini, and tops it with cream sauce, prosciutto, and globs of butter. In typical Pietro Mosconi fashion, his demonstration of this pasta is larger than life (recipe [here](#)). After tasting Chef Mosconi's comforting Paglia e Fieno, and watching him with his family, I've become a forever fan.

For more about Pietro Mosconi's beloved Monte's Trattoria, read our article [Discovering Old New York Italian at Greenwich Village's Monte's Trattoria](#).



**WE'RE SO HAPPY
TO BE A PART OF
YOUR FOOD & FAMILY**

Congratulations!

Restaurants

Mimi Sheraton

Good Solid Monte's And Country Cooking

IN SEARCHING OUT inexpensive restaurants that offer decent, complete meals in pleasant surroundings for \$7.50 or less, it is interesting to note that the proportion of bad food one encounters is no greater than when seeking out more expensive places. Anyone planning a night in the East or West Village for Off Broadway theater or other diversions would do well to consider either of the two restaurants that follow.

Good, solid Italian food at comfortably low prices has been the big feature at Monte's on Macdougall Street for more than 20 years. The dining room, though somewhat crowded, has fairly effective acoustics and so is not ear-shatteringly loud. There are freshly laundered tablecloths, uniformed waiters, a warm golden glow of lamplight and a small bar.

Monte's is especially inviting on Saturday and Sunday afternoons when a few regulars and Italian families gather around the tables, and service is more leisurely than during the peak rush hours.

The wide choice on the menu and the generous portions make it possible to share courses and so have a varied meal at a low price. A crisp, fresh antipasto salad, garlic-laden baked clams, steaming, shiny black mussels in their garlic and parsley broth or pasta are all amply portioned to provide generous serving for two as appetizers.

The thick, satisfying minestrone is 95 cents and almost a meal when heavily layered with cheese.

Pasta here tends to be overcooked, but for 25 cents extra spaghetti will be cooked to order al dente, a reasonable surcharge that assures near perfection. The best sauces are the white clam, the basil-and-parsley-scented pesto, the heady garlic and olive oil combination (aglio-olio) and fettucine alla Monte's, baked with tomato sauce under a mantle of mozzarella cheese.

Monte's

97 Macdougall Street, OR 4-9456.

Atmosphere: Comfortable, semiformal, lively.
Recommended dishes: Baked clams, mussels in white sauce, spaghetti with white clams or pesto, fettucine alla Monte, broiled veal or pork chops, veal or chicken parmigiana, hot zabaglione.

Price range: a la carte menu for lunch and dinner, entrees \$3.50 to \$5 (spaghetti or vegetable and potato included).

Credit cards: None.

Hours: Wednesday through Monday, lunch and dinner, noon to midnight; closed Tuesday.

Reservations: Accepted only for parties of more than two.

Farm House

175 Second Avenue (at 11th Street), 677-8807.

Atmosphere: Bohemian dimly lighted tavern, friendly and informal.

Recommended dishes: Pea soup, fried chicken, spareribs, pork chops, collards, black-eyed peas, kidney beans, rice, sweet potato pie and apple pie.

Price range: a la carte menu, entrees \$3.25 to \$4.95 (two vegetables and salad included)

Credit cards: Master Charge.

Hours: For dinner Tuesday through Thursday, 6 P.M. to midnight; Friday through Sunday, 6 P.M. to 1 A.M.; closed Monday.

Reservations: Not necessary.

What the stars mean:

(None) Fair to poor

★ Good

★★ Very good

★★★ Excellent

★★★★ Extraordinary

These ratings are based on the reviewer's reaction to food and price in relation to comparable establishments.

If one skips the pasta course, spaghetti can be had with all of the meat, fish and poultry entrees, a wise move for those on the slimmest of budgets. Vegetables served with main courses, however, are invariably hopeless, and hardly worth eating.

The New York Times

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No School Like the Old School: 9 Best Old School Italian Restaurants in NYC

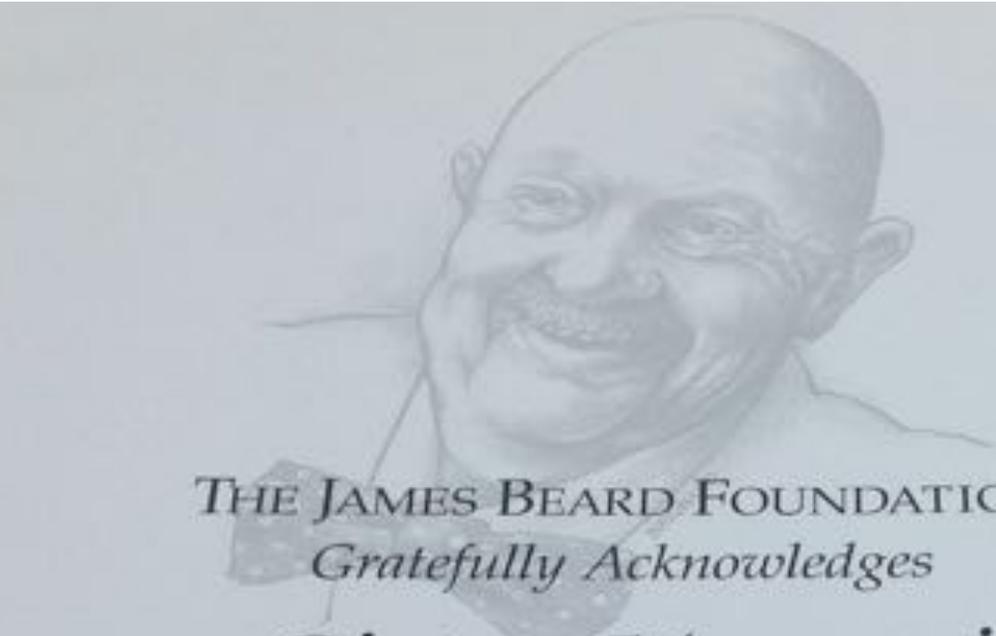
Jackie Stockinger on February 11, 2016 at 5:35 pm

Monte's Trattoria (97 MacDougal Street)



This little restaurant is perfect for a romantic authentic Italian meal. The Mosconi family continues to deliver the authentic Northern Italian cuisine that *Monte's* was founded on in 1918.

Make sure you try the Veal Piccata after an appetizer of the baked artichokes. When you're finished, be sure to thank Chef Pietro for his incredible authentic food.



THE JAMES BEARD FOUNDATION
Gratefully Acknowledges

Pietro Mosconi

*For Outstanding Contribution
To The Foundation On*

April 20, 2007

Rosby Hamilton

CHAIRMAN

Susan Yegor

PRESIDENT

[Signature]

DIRECTOR OF HOUSE PROGRAMMING



Office of the Manhattan Borough President
City of New York

Proclamation



WHEREAS:

We are proud to acknowledge those organizations and individuals that have remained committed to improving our city and richly enriching the community, and

WHEREAS:

for one hundred years, Monte's Trattoria has been among local and tourist stops in the heart of Greenwich Village, doing so on the best of Italian food and culture, and

WHEREAS:

Monte's Trattoria's centennial anniversary is a testament to surviving through hard times and overcoming the odds, and

WHEREAS:

the longevity of Monte's Trattoria has been achieved through a team effort of not only the Mezzini and Montecarlo families, but the Mancini family and, most notably, the Mancini Family, and

WHEREAS:

in proof of the value and timeliness of the restaurant, offspring of both the mothers and fathers have often learned to dine in the same place their grandparents had created, in addition to the wide variety of patrons it serves—from NYU professors to students, their parents, locals, and tourists, all of whom reflect the diverse atmosphere of the City of New York, and

WHEREAS:

the current stewards of Monte's Trattoria, the Mancini family, have dedicated themselves to improving their community through their work, especially Chef Dave Mancini, who mentors young chefs and encourages them to pursue culinary dreams, and contributes time and energy to the Chorus de Rifondatori and Les Amis d'Langlois Society of New York,

Now Therefore,

I, Guil A. Brewer, do hereby commend the staff of Monte's Trattoria for their contributions to the City over the years, congratulate them on the restaurant's 100th anniversary, and proclaim Tuesday, April 10, 2018,

*"Monte's Trattoria
Appreciation Day"
in the Borough of Manhattan.*



In witness whereof, I have hereunto set my hand and caused the seal of the Borough of Manhattan to be affixed.

Guil A. Brewer

Guil A. Brewer
President, Borough of Manhattan

Office of the Mayor
CITY OF NEW YORK



Proclamation

WHEREAS NEW YORK IS THE PROUD HOME TO RESIDENTS WHO HAIL FROM EVERY CORNER OF THE MAP, AND THE REMARKABLE MULTICULTURALISM IS REFLECTED IN OUR DYNAMIC CULINARY LANDSCAPE, WITH MORE THAN 24,000 RESTAURANTS OF ALL GENRES THROUGHOUT THE FIVE BOROUGHS, IT CAN BE TOUGH FOR AN EATERY TO STAND OUT FROM THE CROWD, AND TOUGHER STILL FOR IT TO MAINTAIN LONGEVITY IN A HIGHLY COMPETITIVE SECTOR, OFFERING CLASSIC ITALIAN CUISINE TO A DIVERSE AND APPRECIATIVE CLIENTELE FOR THE PAST CENTURY, MONTE'S TRATTORIA HAS ACCOMPLISHED BOTH OF THESE GOALS, AND I AM DELIGHTED TO JOIN TODAY IN CELEBRATING ITS 100TH ANNIVERSARY.

WHEREAS LOCATED AT ST MACDOUGAL STREET IN THE HEART OF GREENWICH VILLAGE, MONTE'S HAS ALWAYS BEEN OWNED AND OPERATED BY FAMILIES OF ITALIAN DESCENT, STARTING WITH THE MEDICAS AND MONTEVERDES WHO OPENED IT IN 1918, AND LATER BY THE ROSASCOS FOR MANY DECADES UNTIL IT WAS SOLD TO THE MOSCONI FAMILY IN 1983. THE RESTAURANT'S HISTORIC ALLURE IS EXEMPLIFIED BY ITS VINTAGE NEON SIGN DEPICTING A WELL-FED CHEF THAT HAS BECKONED GENERATIONS OF DINERS WITH THE PROMISE OF AUTHENTIC ITALIAN HEALS, AND ITS WALLS LINED WITH PHOTOS OF CELEBRITIES AND GOVERNMENT OFFICIALS WHO HAVE PASSED THROUGH ITS DOORS. FEATURING AN EXTENSIVE MENU AND WINE LIST AND A WELCOMING, PROFESSIONAL STAFF, THIS COZY TRATTORIA HAS LONG BEEN A FAVORED DESTINATION FOR DEVOTED REGULARS FROM THE NEIGHBORHOOD, UNIVERSITY STUDENTS AND PROFESSORS, COUPLES ON DATES, AND NEW YORKERS FROM ACROSS THE CITY AND VISITORS FROM AROUND THE WORLD.

WHEREAS MONTE'S ADDED A SECOND FLOOR IN 1988 TO ACCOMMODATE EVEN MORE CUSTOMERS AS WELL AS PRIVATE EVENTS, AND IT CONTINUES TO THRIVE TODAY UNDER THE LONGTIME LEADERSHIP OF CHEF PIETRO MOSCONI AND HIS SON PETER. WHEN CHEF PIETRO IS NOT CIRCULATING THROUGH THE INTIMATE DINING BOOM CHATTING WITH HIS PATRONS, HE IS BUSY IN THE KITCHEN WHERE HE SPECIALIZES IN CUISINE FROM NORTHERN ITALY'S EMILIA-ROMAGNA REGION, HIS HOMETLAND AND WHERE HE LEARNED HOW TO COOK BEFORE IMMIGRATING TO NEW YORK. AS THE TRATTORIA CELEBRATES ITS CENTENNIAL, I COMEND THE MOSCONI FAMILY, MONTE'S DEDICATED TEAM, AND EVERYONE ASSOCIATED WITH THIS BELOVED GREENWICH VILLAGE INSTITUTION, PAST AND PRESENT, FOR ALL THEY HAVE DONE TO SHARE THE FLAVORS OF ITALY WITH NEW YORKERS OF ALL BACKGROUNDS AND BOLSTER OUR STATUS AS A GLOBAL RESTAURANT CAPITAL. GRAZIE MILLE!

NOW THEREFORE, I, BILL DE BLASIO, MAYOR OF THE CITY OF NEW YORK, DO HEREBY PROCLAIM TUESDAY, APRIL 10TH, 2018 IN THE CITY OF NEW YORK AS:

"MONTE'S TRATTORIA DAY"



Handwritten signature of Bill de Blasio in black ink.

BILL DE BLASIO
MAYOR



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www.aloiamckinnon.com

***Serving and protecting
families, businesses and organizations
for over 100 Years!***

***Relationships that are proven to last generations
by providing consistent value, quality and service,
as has Monte's Trattoria.***

Congratulations to the Mosconi family!