**MOZZARELLA BAR**

**Fior di Latte** $7
Fresh mozzarella made with cow’s milk

**Straciatella** $8
Shreds of fior di latte w. cream served w. lemon zest, pistachio and evo

**Served with one accompaniment**

Heirloom Tomatoes & Fresh Basil
Caponata w. raisins & pine nuts
Grilled Zucchini w. EVOO
Oven Roasted Tomatoes
Roasted Sicilian Red Peppers w. raisins & pine nuts
Giardiniera
Marinated Artichoke Hearts

**Additional accompaniments** $5 each

**Salume**
Neapolitan Salami $6
Soppresata $6
Prosciutto San Daniele $7

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**ENTRÉES & PASTA**

**Pasta Add Ons:**
- Chicken or Sausage for $3
- Shrimp for $6
- *Salmon for $7*

**Baked Fettuccine al Burro** (dine in only) $7.5
w. Italian butter and Brown Cow Parm, the original Alfredo

**Penne Broccoli & Chicken** $9
Roasted chicken breast, broccoli florets and penne pasta tossed in a delicate lemon cream sauce

**Penne Alla Vodka** $8.5
Penne pasta tossed w. sautéed pancetta in a pepper vodka, spicy tomato cream sauce

**Lasagna** $11.5
Southern Italian style lasagna made w. layers of ground beef, veal, homemade pork sausage and a blend of three cheeses

**Organic Spaghetti & Wagyu Meatball** $12
Giant wagyu and pork meatball served w. house red sauce

**Penne and Spaghetti can be substituted for ANY OF OUR FRESH PASTAS, WHOLE WHEAT PASTA OR GLUTEN FREE PASTA FOR AN ADDITIONAL $1.50**

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**SIDES**

| Home Fries | $5 |
| Fresh Fruit | $4 |
| Applewood Smoked Bacon | $5 |
| Italian Sausage | $5 |
| Ciabatta Toast w. butter & jam | $4 |
| English Muffin w. butter & jam | $4 |
| Bagel w. cream cheese & jam | $5 |
| Shaved & Braised Brussels w. Marcona almonds & raisins | $5 |
| Steak Fries w. parsley & parmesan | $5 |

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**PARMS**

**Chicken Parmesan** $14.5
The Italian American Classic – crispy chicken breast, fresh mozzarella and tomato sauce w. a side of spaghetti

**Eggplant Parm** $13.5
Crispy eggplant cutlets, Muenster cheese and tomato sauce w. a side of spaghetti

**Combo Parm** $14
Eggplant and chicken w. a side of spaghetti

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**SANDWICHES**

**Mama’s Chicken Sandwich** $10
Marinated hormone-free chicken breast, heritage bacon, lettuce, sliced tomato, and finished with roasted garlic Dijon mayonnaise on toasted ciabatta bread

**Chicken Parm Sandwich** $11
House breaded cutlet topped with San Marzano red sauce and mozzarella on a crusty baguette

**Eggplant Parm Sandwich** $9
House breaded cutlet topped with San Marzano red sauce and Muenster on a crusty panini

**Zucchini Panini** $8
Broiled ribs of zucchini, goat cheese, chili oil and oven dried tomatoes pressed on ciabatta

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**Beverages**

- Monte Sour ...................................... 10
  Amaro Montenegro, house pineapple sour
- Mozza Mary ...................................... 10
  Vodka, bloody mix w. an olive, mozzarella, basil and prosciutto
- Prosecco Float ................................... 12
  Sparkling white wine with limoncello sorbetto
- Cool Chicchi di Caffè .......................... 12
  Amaro, Tia Maria coffee liqueur, Amaretto, fresh cream

Local Enderly Coffee ......................... $2.50
Espresso ........................................... $3
Assorted teas ..................................... $3
San Pellegrino Water ....................... $4
Natalie’s Organic Orange Juice ........... $4

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**NOTICE:** Items marked with * may be cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. A $2.00 split fee is assessed for all shared items.
DESSERT

Nutella Pie ................................................. 9
Chocolate-hazelnut spread whipped w. mascarpone cheese and peanut butter, chilled on a graham cracker crust and topped w. dulce de leche and chocolate sauce

Mama's Olive Oil Cake .......................... 11
Moist white cake with the floral notes of extra virgin cold pressed Pietro Coricelli olive oil and orange essence, served with limoncello sorbetto

Warm Bread Pudding ......................... 8
Bread pudding studded w. marsala soaked raisins and vanilla bean, served with house made gelato topped w. dulce de leche

NY Style Cheesecake ......................... 9
Classic cheesecake with a graham cracker crust topped w. seasonal fruit

Tiramisu ............................................. 8
Ladyfingers soaked in Kahlúa, layered w. sweetened mascarpone

Cannoli ................................................. 4
Sweet ricotta and chocolate chip cream filled into a crispy pastry shell, capped with powdered sugar and chocolate drizzle

Sorbetto Limoncello ......................... 4
Scoop of limoncello sorbet

BOTTLES & CANS

Michelob Ultra .................................................. 3.5
St. Louis, MS

Bud Light .......................................................... 3.5
St. Louis, MS

Austin Eastciders Hard Cider .................. 5
Austin, TX

Mama's Lil Pils .................................................. 5
Brevard, NC

WINE

BUBBLES

Amore di Amante Prosecco, Italy .................. 10/38

Mienetto Sparkling Rosé, Italy ................... 10/38

Mistenguett Cava, Spain ............................. 9/34

Castelnau Champagne, France ................... 18/70

WHITE

Pico Maccario Rosé, Piedmont, Italy .............. 10/38

Pieropan Soave, Veneto, Italy ....................... 12/44

Dr Loosen Riesling, Mosel, Germany .............. 10/38

Villa Pozzi Moscato, Italy ............................. 8/30

Elena Walch Pinot Grigio, Alto-Adige, Italy ..... 12/44

Matanzas Creek Sauvignon Blanc, Sonoma, CA 11/42

Castello Bramito Chardonnay, Umbria, Italy ..... 13/50

Cambria Katherine’s Vineyard Chardonnay, Santa Maria Valley, CA 13/50

RED

Evolution Pinot Noir, Oregon ....................... 10/38

Badia a Coltibuono Chianti, Italy .................. 12/45

Don David Malbec, Argentina ....................... 11/42

Planeta "La Segreta" Red Blend, Italy ............ 11/42

Locations "I" Red Blend, Italy ....................... 15/88

Botromagno Primitivo, Italy ......................... 11/42

Gougenheim Cabernet Sauvignon, Argentina .... 9/34

Ancient Peaks Cabernet Sauvignon, Paso Robles, CA 14/56

Tenuta Di Belsano "Insoglio" Super Tuscan, Italy 19/74

Vajra Barolo Albe, Italy ............................... 22/86

Faiella Pinot Noir, Willamette Valley, OR ........ 19/74

Chappellet Moutain Cuvée, Napa Valley, CA ...... 19/74