

**STARTERS**

- Goat Cheese & Mascarpone Dip** 9
- Baked Kobe Meatball** . . . . . 8.5  
*w. Fresh Mozzarella & Tomato Sauce*
- Beans and Greens** . . . . . 7  
*Local greens and cannellini beans w. toasted bread*
- Broiled Whole Cauliflower** . . . 9  
*w. lemon tahini, calabrian agrodolce and bagna cauda*
- Zuppa di Giorno** . . 3 Cup/5 Bowl

**SALAD**

HALF/FULL

- Broiled Chicken Chef Salad** . -/13  
*Romaine, chicken breast, tomatoes, roasted red peppers, giardiniera, Muenster, Prosciutto, hard-boiled egg and red wine vinaigrette and gorgonzola dressing*
  - \*Broiled Salmon Salad** . . . -/16  
*Faroe Island Salmon on mixed greens with toasted quinoa, zucchini, dried tomatoes, cucumbers and barolo dressing*
  - Tuscan Salad** . . . . . 5.25/9.5  
*Romaine, diced Roma tomatoes, house made fresh mozzarella, red onions and Kalamata olives, balsamic vinegar, extra virgin olive oil*
  - Mama's Salad** . . . . . 4.75/8.5  
*Crisp romaine, fresh vegetables, artichoke hearts, roasted red peppers and vine ripened cherry tomatoes, w. your choice of salad dressings*  
*Add to any entrée for \$3.25*
  - Insalata Chopped** . . . . . 6/8  
*Gorgonzola, romaine, kale, cauliflower, Brussels sprouts, raisins, Marcona almonds, Kalamata olives, tomatoes, dressed in a red wine vinaigrette*
  - Caesar** . . . . . 7/10  
*Classic Caesar w. romaine, house made croutons, parmesan*
- ADD CHICKEN TO ANY SALAD FOR \$3**  
**ADD SHRIMP TO ANY SALAD FOR \$6**  
**ADD \*SALMON TO ANY SALAD FOR \$7**

**MOZZARELLA BAR**

- Fior di Latte** \$7  
*fresh mozzarella made with cow's milk*
- Stracciatella** \$8  
*Shreds of fior di latte w. cream served w. lemon zest, pistachio and evoo*

SERVED WITH ONE ACCOMPANIMENT

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

ADDITIONAL ACCOMPANIMENTS  
 \$5 EACH

**Salume**

- Neapolitan Salami \$6
- Soppressata \$6
- Prosciutto San Daniele \$7

**MOZZARELLA PRESENTATION**

MADE TO ORDER MOZZARELLA  
 A COMPOSED PLATTER CONSISTING  
 OF A WARM FRESH BALL OF MOZZ  
 AND TWO ACCOMPANIMENTS.  
 DINE-IN ONLY

**\$21**

**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*

**LUNCH**  
**DAILY**  
**11 AM**  
**-**  
**3 PM**

**SANDWICHES**

COMES WITH CHOICE OF SIDE

- 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 ribbons of zucchini, goat cheese, chili oil and oven dried tomatoes pressed on ciabatta*

**SIDES \$5**

- Shaved & Braised Brussels**  
*w. Marcona almonds & raisins*
- Steak Fries** w. parsley & parmesan
- Warm Quinoa Salad**  
*w. carrots, kale, oven-dried tomato and lemon*
- Pasta Salad** w. creamy barolo dressing
- Soup** of the day

**ENTRÉES & PASTA**

SERIOUS PORTIONS.

PASTA ADD ONS: CHICKEN OR SAUSAGE FOR \$3, SHRIMP FOR \$6, \*SALMON FOR \$7

- Fresh Pappardelle** . . . . . 7.5  
*w. San Marzano Tomato Sauce*
- Fresh Fettucine 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*
- Fresh Radiatore** . . . . . 9  
*a radiator-shaped pasta w. a family meat sauce recipe made with ground beef, pork, veal and Italian plum tomatoes*

**PENNE AND SPAGHETTI CAN BE SUBSTITUTED FOR ANY OF OUR FRESH PASTAS, WHOLE WHEAT PASTA OR GLUTEN FREE PASTA FOR AN ADDITIONAL DOLLAR**

Menu Updated November 2020

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

# DRAFTS

<b>Local Rotating IPA</b> . . . . .	6
<b>Old Meck Copper</b> . . . . .	5
Amber Alt Bier, CLT	
<b>Peroni</b> . . . . .	6
Light lager, Italy	
<b>Local Rotating Seasonal</b> . . . . .	5

# BOTTLES & CANS

<b>Michelob Ultra</b> . . . . .	3.5
St. Louis, MS	
<b>Bud Light</b> . . . . .	3.5
St. Louis, MS	
<b>Austin Eastciders Hard Cider</b> . . . . .	5
Austin, TX	
<b>Mama's Lil Pils</b> . . . . .	5
Brevard, NC	

# DESSERT

<b>Nutella Pie</b> . . . . .	9
<i>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</i>	
<b>Mama's Olive Oil Cake</b> . . . . .	11
<i>Moist white cake with the floral notes of extra virgin cold pressed Pietro Coricelli olive oil and orange essence, served with limoncello sorbetto</i>	
<b>Warm Bread Pudding</b> . . . . .	8
<i>Bread pudding studded w. marsala soaked raisins and vanilla bean, served with house made gelato topped with dulce de leche</i>	
<b>NY Style Cheesecake</b> . . . . .	9
<i>Classic cheesecake with a graham cracker crust topped w. seasonal fruit</i>	
<b>Tiramisu</b> . . . . .	8
<i>Ladyfingers soaked in Kahlua, layered w. sweetened mascarpone</i>	
<b>Cannoli</b> . . . . .	4
<i>Sweet Ricotta and chocolate chip cream filled into a crispy pastry shell, topped with powdered sugar and chocolate drizzle</i>	
<b>Sorbetto Limoncello</b> . . . . .	4
<i>Scoop of limoncello sorbet</i>	

# WINE

## BUBBLES

<b>Amore di Amante Prosecco</b> , Italy . . . . .	10/38
<b>Astoria Rosé</b> , Italy . . . . .	10/38
<b>Mistenguett Cava</b> , Spain . . . . .	9/34
<b>Castelnau Champagne</b> , France . . . . .	18/70

## WHITE

<b>Pico Maccario Rosé</b> , Piedmont, Italy . . . . .	10/38
<b>Pieropan Soave</b> , Veneto, Italy . . . . .	12/44
<b>Dr Loosen Riesling</b> , Mosel, Germany . . . . .	10/38
<b>Villa Pozzi Moscato</b> , Italy . . . . .	8/30
<b>Elena Walch Pinot Grigio</b> , Atlo-Adige, Italy . . . . .	12/44
<b>Matanzas Creek Sauvignon Blanc</b> , Sonoma, CA . . . . .	11/42
<b>Castello Bramito Chardonnay</b> , Umbria, Italy . . . . .	13/50
<b>Cambria Katherine's Vineyard Chardonnay</b> , Santa Maria Valley, CA . . . . .	13/50

## RED

<b>Evolution Pinot Noir</b> , Oregon . . . . .	10/38
<b>Rocca delle Macie Chianti Classico</b> , Italy . . . . .	12/45
<b>La Mozza Sangiovese</b> , Italy . . . . .	11/42
<b>Don David Malbec</b> , Argentina . . . . .	11/42
<b>Planeta "La Segreta" Red Blend</b> , Italy . . . . .	11/42
<b>Locations "I" Red Blend</b> , Italy . . . . .	15/58
<b>Botromagno Primitivo</b> , Italy . . . . .	11/42
<b>Gougenheim Cabernet Sauvignon</b> , Argentina . . . . .	9/34
<b>Ancient Peaks Cabernet Sauvignon</b> , Paso Robles, Ca. . . . .	14/56
<b>Tenuta Di Beserno "Insoglio" Super Tuscan</b> , Italy . . . . .	19/74
<b>Vajra Barolo Albe</b> , Italy . . . . .	22/86
<b>Failla Pinot Noir</b> , Willamette Valley, OR . . . . .	19/74
<b>Chappellet Moutain Cuvée</b> , Napa Valley, CA . . . . .	19/74