

STARTERS

- Goat Cheese & Mascarpone Dip** 9
- Baked Wagyu-Pork Meatball** . 11
w. Fresh Mozzarella & Tomato Sauce
- Beans and Greens** 7
Local greens and cannellini beans w. toasted bread
- Zuppa di Giorno** . . 3 Cup/5 Bowl

SALAD

HALF/FULL

- Broiled Chicken Chef Salad** . -/14
Romaine, chicken breast, tomatoes, roasted red peppers, giardiniera, Muenster, Prosciutto, hard-boiled egg and red wine vinaigrette and gorgonzola dressing
- *Broiled Salmon Salad** . . . -/19
Faroe Island Salmon on mixed greens with toasted quinoa, zucchini, dried tomatoes, cucumbers and barolo dressing
- Tuscan Salad** 6.25/11.5
Romaine, diced Roma tomatoes, house made fresh mozzarella, red onions and Kalamata olives, balsamic vinegar, extra virgin olive oil
- Mama's Salad** 5.75/9.5
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 \$4.25

- Insalata Chopped** 7/12
Gorgonzola, romaine, kale, cauliflower, Brussels sprouts, raisins, Marcona almonds, Kalamata olives, tomatoes, dressed in a red wine vinaigrette
- Caesar** 8/11
Classic Caesar w. romaine, house made croutons, parmesan

ADD CHICKEN TO ANY SALAD FOR \$4
 ADD SHRIMP TO ANY SALAD FOR \$7
 ADD *SALMON TO ANY SALAD FOR \$10

MOZZARELLA BAR

- Fior di Latte** \$8
fresh mozzarella made with cow's milk
 - Stracciatella** \$9
Shreds of fior di latte w. cream served w. lemon zest, pistachio and evoo
- SERVED WITH ONE ACCOMPANIMENT
- Ripe 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
 SMALL \$5 . . . LARGE \$10

Salume

- Calabrian Salami \$7
- Soppressata \$7
- Prosciutto San Daniele \$8

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, cheese and tomato sauce w. a side of spaghetti
- Eggplant Parm** 13.5
Crispy eggplant cutlets, cheese and tomato sauce w. a side of spaghetti
- Combo Parm** 14
Eggplant and chicken w. a side of spaghetti

LUNCH
MON-FRI

11 AM
-
4 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 cheese on a crusty baguette
- Eggplant Parm Sandwich** . . 9
House breaded cutlet topped with San Marzano red sauce and cheese on a crusty panini
- Zucchini Panini** 8
Broiled ribbons of zucchini, goat cheese, chili oil and oven dried tomatoes pressed on ciabatta
- Mozzarella Handheld** 8
Salumi, fresh mozzarella, basil and tomato 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
- Soup of the day**

ENTRÉES & PASTA

SERIOUS PORTIONS.

PASTA ADD ONS: CHICKEN OR SAUSAGE FOR \$4, SHRIMP FOR \$7, *SALMON FOR \$10

- 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** 13
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 \$2

Menu Updated October 2021

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

Local Rotating IPA	6
Old Meck Copper	5
Amber Alt Bier, CLT	
Peroni	6
Light lager, Italy	
Local Rotating Seasonal	5

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

Terregaie Prosecco , Italy	10/38
Astoria Rosé , Italy	10/38
Mistenguett Cava , Spain	9/34
Castelnaud 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	9/34
Elena Walch Pinot Grigio , Atlo-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
Lornano Chianti Classico , Italy	15/52
Don David Malbec , Argentina	11/42
Planeta "La Segreta" Red Blend , Italy	11/42
Locations "I" Red Blend , Italy	15/58
Botromagno Primitivo , Italy	11/42
Gougenheim Cabernet Sauvignon , Argentina	9/34
Ancient Peaks Cabernet Sauvignon , Paso Robles, Ca.	14/56
Tenuta Di Beserno "Insoglio" Super Tuscan , Italy	19/74
Baroli Barolo , Italy	25/95
Failla Pinot Noir , Willamette Valley, OR	19/74
Chappellet Moutain Cuvée , Napa Valley, CA	19/74
Michele Bolgheri Rosso , Italy	19/74
Gaja "Promis" Sangiovese Syrah-Merlot , Tuscany, Italy	28/120

DESSERT

Nutella Pie	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>	
Mama's Olive Oil Cake	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>	
Warm Bread Pudding	8
<i>Bread pudding studded w. marsala soaked raisins and vanilla bean, served with house made gelato topped with dulce de leche</i>	
NY Style Cheesecake	9
<i>Classic cheesecake with a graham cracker crust topped w. seasonal fruit</i>	
Tiramisu	8
<i>Ladyfingers soaked in Kahlua, layered w. sweetened mascarpone</i>	
Cannoli	4
<i>Sweet Ricotta and chocolate chip cream filled into a crispy pastry shell, topped with powdered sugar and chocolate drizzle</i>	
Sorbetto Limoncello	4
<i>Scoop of limoncello sorbet</i>	
Vanilla Gelato	5
<i>Scoop of vanilla gelato</i>	