

STARTERS

- Goat Cheese & Mascarpone Dip** . 10
- Baked Wagyu-Pork Meatball** . . . 16
w. Fresh Mozzarella & Tomato Sauce
- Beans and Greens** 8
Local greens and cannellini beans w. toasted bread
- Mama's Crab Cake** 23
Two fresh lump crab cakes with lemon aioli on sautéed greens
- Zuppa di Giorno** Cup 3/Bowl 5

SALADS HALF / FULL

- Caesar** 8 / 11
Classic Caesar w. romaine, house made croutons, parmesan
- Tuscan Salad** 8.25 / 12.50
Romaine, bruschetta tomatoes, house made fresh mozzarella, red onions and Kalamata olives, balsamic vinegar, garlicky extra virgin olive oil
- Mama's Salad** 7.75 / 11.50
*Romaine, artichoke hearts, roasted red peppers, cucumber, red onion, carrots, olives and vine-ripened cherry tomatoes, w. your choice of dressing
Add to any entrée for \$3.25*
- Insalata Chopped** 9 / 13
Gorgonzola, romaine, kale, Brussels sprouts, raisins, Marcona almonds, Kalamata olives, tomato, dressed in a red wine vinaigrette
- Broiled Chicken Chef Salad** . . . - / 15
Romaine, chicken breast, tomatoes, roasted red peppers, Muenster, Prosciutto, hard-boiled egg and red wine vinaigrette and gorgonzola dressing
- *Broiled Salmon Salad** - / 22
Scottish Salmon on mixed greens with toasted quinoa, dried tomatoes, cucumbers, roasted red peppers and barolo dressing

ADD CHICKEN FOR \$4 - ADD SHRIMP FOR \$7
ADD *SALMON FOR \$10

PARMS

W. A SIDE OF SPAGHETTI

- Chicken Parm.** 22/51
The Italian American Classic — crispy chicken breast, cheese and tomato sauce
- Eggplant Parm** 17/31
Crispy cutlets, cheese and tomato sauce
- Combo Parm** 19/42
Eggplant and chicken

PASTA

PRICED FOR SINGLE/FAMILY PORTIONS

ADD CHICKEN OR SAUSAGE FOR \$4 / \$7
ADD SHRIMP FOR \$7 / \$13
ADD *SALMON FOR \$10 / \$19

- Fresh Pappardelle** 17/31
w. San Marzano Tomato Sauce
- Fresh Ziti al Telefono** 17/31
w. tomato, basil, Calabrian chili and melty mozz
- Fresh Fettucine al Burro** 16/29
Italian Butter and Brown Cow Parm - simple but delicious. Make it Pugliese style with truffled breadcrumbs 17/31 (for dine-in only)
- Fresh Radiatore** 16/27
A round ridged pasta w. a Scibelli family meat sauce recipe made with ground beef, pork, veal and Italian plum tomatoes
- Fresh Cavatelli** 15/22
A rolled pasta served with house-made cheese-and-parsley sausage, greens and oven-dried tomatoes
- Organic Spaghetti & Wagyu-Pork Meatballs** 19/33
served with house tomato sauce
- Amma's Ravioli.** 17/31
Four-cheese ravioli served with your choice of butter and sage, tomato sauce or meat sauce
- Penne Broccoli & Chicken** 16/27
Roasted chicken breast, broccoli and penne tossed in a lemon-cream sauce
- Penne alla Vodka.** 18/32
Penne pasta tossed with sautéed pork pancetta in a pepper vodka, spicy tomato cream sauce
- Lasagna** 15/-
Southern Italian style lasagna made with layers of ground beef, veal, homemade pork sausage, and a blend of three cheeses

PENNE AND SPAGHETTI CAN BE SUBSTITUTED FOR ANY OF OUR FRESH PASTAS, GLUTEN FREE PENNE OR WHOLE WHEAT PENNE FOR AN ADDITIONAL \$2

MOZZARELLA BAR

Ask about rotating specialties as we look to local and international vendors for the best possible dairy. Each cheese comes with one accompaniment, additional accompaniments are \$5 for a small and \$10 for a large.

Fior di Latte \$8

Mozzarella made with cow's milk

Stracciatella \$9

Ribbons of fior di latte w. cream served w. lemon zest, pistachio and EVOO served as a spread w. crostini

ACCOMPANIMENTS

- Seasonal Tomatoes & Fresh Basil
- Peppadew Peppers
- stuffed w. goat cheese & marscarpone
- White Bean & Salami Salad
- Pickled Eggplant
- Oven Roasted Tomatoes
- Roasted Sicilian Red Peppers w. raisins & pinenuts
- Marinated Artichoke Hearts

SALUME

- Calabrian Salami \$7
- Prosciutto San Daniele \$8
- 'Nduja Calabrian Salami Spread \$9
- Chef's Selection \$MKT

Add crostini for \$1.50

MOZZARELLA PRESENTATION

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

\$21

SIDES

\$6 single / \$12 family

- Garlic Mashed Potatoes**
- Shaved & Braised Brussels** w. Marcona almonds and raisins
- Anson Mills Polenta** w. marscarpone & goat cheese
- Braised Beans & Greens** w. EVOO, garlic, red pepper flakes, lemon
- Sautéed Spinach & Kale** aglio e olio
- Steak Fries** w. parsley & parmesan
- Warm Quinoa Salad** w. carrots, kale and oven-dried tomato and lemon

ENTRÉES

PRICED FOR SINGLE/FAMILY PORTIONS

- *(USDA Prime) Little Mama's Big Ribeye - for dine in only** -/100
Broiled marrow bones, roasted garlic and EVOO served with choice of 2 family sides, serves 2-3 Add a crab cake for \$12
- *Marsala Steak (USDA Prime) - for dine in only** 54/-
Broiled 12 oz ribeye served with sautéed button, cremini and shiitake mushrooms. Served with garlic mashed potatoes
- Shrimp Oreganata - for dine in only** 26/38
Broiled shrimp with a white wine-oregano sauce, toasted bread crumbs and garlic chips served with fettucine
- Tommasino's Broiled Chicken** 19/33
Marinated with herbs and spices, garlic, lemon and high grade extra virgin olive oil, topped with roasted tomatoes. Served with garlic mashed potatoes
- Chicken Carciofi** 21/50
Tender chicken scallopine w. artichoke hearts in a light sauce of lemon, white wine, and capers, served w. creamy polenta
- Broiled Branzino.** 34/-
Fresh-caught broiled branzino served with lemon-herb potatoes, broccolini, oven-dried tomatoes, and bagna cauda
- *Broiled Salmon** 30/-
Fresh Scottish salmon served with olive pesto and warm quinoa salad