

**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 \$5 - ADD SHRIMP FOR \$8  
ADD \*SALMON FOR \$11**

**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 \$5 / \$8  
ADD SHRIMP FOR \$8 / \$14  
ADD \*SALMON FOR \$11 / \$20**

- Fresh Fettucine** . . . . . 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*
- 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 OR WHOLE WHEAT PENNE FOR AN ADDITIONAL \$4  
GLUTEN FREE PENNE CAN BE SUBSTITUTED FOR \$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
- 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*