

STARTERS

- Goat Cheese & Mascarpone Dip** . 12
- Baked Wagyu-Pork Meatball** . 13
w. Fresh Mozzarella & Tomato Sauce
- Beans and Greens** 8
Local greens and cannellini beans w. toasted bread
- Zuppa di Giorno** . . 3 Cup/5 Bowl

SALAD

HALF/FULL

- Broiled Chicken Chef Salad** . -/16
Romaine, chicken breast, tomatoes, roasted red peppers, giardiniera, Muenster, Prosciutto, hard-boiled egg and red wine vinaigrette and gorgonzola dressing
 - *Broiled Salmon Salad** . . . -/23
Faroe Island Salmon on mixed greens with toasted quinoa, zucchini, dried tomatoes, cucumbers and barolo dressing
 - Tuscan Salad** 8/13
Romaine, diced Roma tomatoes, house made fresh mozzarella, red onions and Kalamata olives, balsamic vinegar, extra virgin olive oil
 - Mama's Salad** 7/11
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 \$5.25
 - Insalata Chopped** 9/14
Gorgonzola, romaine, kale, Brussels sprouts, raisins, Marcona almonds, Kalamata olives, tomatoes, dressed in a red wine vinaigrette
 - Caesar** 9/12
Classic Caesar w. romaine, house made croutons, parmesan
- ADD CHICKEN TO ANY SALAD FOR \$5**
ADD SHRIMP TO ANY SALAD FOR \$8
ADD *SALMON TO ANY SALAD FOR \$11

MOZZARELLA BAR

- Fior di Latte** \$10
fresh mozzarella made with cow's milk
 - Stracciatella** \$11
Shreds of fior di latte w. cream served w. lemon zest, pistachio and evoo
- SERVED WITH ONE ACCOMPANIMENT
- Ripe 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
- ADDITIONAL ACCOMPANIMENTS
 SMALL \$6 . . . LARGE \$12
- Salume**
- Calabrian Salami \$8
 - Prosciutto San Daniele \$10
 - 'Nduja Calabrian Salami Spread \$9
 - Chef's Selection \$MKT

MOZZARELLA PRESENTATION

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

\$24

PARMS

- Chicken Parmesan** 16
The Italian American Classic — crispy chicken breast, cheese and tomato sauce w. a side of spaghetti
- Eggplant Parm** 14.5
Crispy eggplant cutlets, cheese and tomato sauce w. a side of spaghetti
- Combo Parm** 15
Eggplant and chicken w. a side of spaghetti

LUNCH

11 AM
-
4 PM

SANDWICHES

COMES WITH CHOICE OF SIDE

- Mama's Chicken Sandwich** 11
Marinated hormone-free chicken breast, heritage bacon, lettuce, sliced tomato, and finished with roasted garlic Dijon mayonnaise on toasted ciabatta bread
- Chicken Parm Sandwich** . 12
House breaded cutlet topped with San Marzano red sauce and cheese on a crusty baguette
- Eggplant Parm Sandwich.** 10
House breaded cutlet topped with San Marzano red sauce and cheese on a crusty panini
- Mozzarella Handheld** 9
Salumi, fresh mozzarella, basil and tomato on ciabatta

SIDES \$6

- Shaved & Braised Brussels**
w. Marcona almonds & raisins
- Steak Fries** w. parsley & parmesan
- Sautéed Spinach & Kale**
aglio e olio
- 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 \$5, SHRIMP FOR \$8, *SALMON FOR \$11

- Fresh Fettucine** 8.5
w. San Marzano Tomato Sauce
- Fresh Fettucine al Burro** - dine in only 8.5
w. Italian butter and Brown Cow Parm, the original alfredo
- Penne Broccoli & Chicken** 10
Roasted chicken breast, broccoli florets and penne pasta tossed in a delicate lemon cream sauce
- Penne Alla Vodka** 10
Penne pasta tossed w. sautéed pancetta in a pepper vodka, spicy tomato cream sauce
- Lasagna** 13
Southern Italian style lasagna made w. layers of ground beef, veal, homemade pork sausage, and a blend of three cheeses
- Organic Spaghetti & Wagyu Meatball** 15
giant wagyu and pork meatball served w. house red sauce
- Fresh Radiatore** 10
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 FOR \$4 OR GLUTEN FREE PENNE FOR AN ADDITIONAL \$2

There is a \$30 corkage fee for any outside bottles

Menu Updated April 2023

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 \$3.00 split fee is assessed for all shared items.