

**STARTERS**

- Goat Cheese & Mascarpone Dip** . 12
- Baked Wagyu-Pork Meatball** . 15  
*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, Muenster, Prosciutto, hard-boiled egg and red wine vinaigrette and gorgonzola 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

**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**  
**-**  
**3 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*
- 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
- 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.