

**STARTERS**

- Goat Cheese & Mascarpone Dip** . . . 12
- Baked Wagyu-Pork Meatball** . . . . 15  
*w. Fresh Mozzarella & Tomato Sauce*
- Beans and Greens** . . . . . 9  
*Local greens and cannellini beans w. toasted bread*
- Mama's Crab Cake** . . . . . 25  
*Two fresh lump crab cakes with lemon aioli on sautéed greens*
- Zuppa di Giorno** . . . . . Cup 3/Bowl 5

**SALADS** HALF / FULL

- Caesar** . . . . . 9 / 12  
*Classic Caesar w. romaine, house made croutons, parmesan*
- Tuscan Salad** . . . . . 10 / 14  
*Romaine, bruschetta tomatoes, house made fresh mozzarella, red onions and Kalamata olives, balsamic vinegar, garlicky extra virgin olive oil*
- Mama's Salad** . . . . . 9 / 13.5  
*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 \$4.25*
- Insalata Chopped** . . . . . 11 / 15  
*Gorgonzola, romaine, kale, Brussels sprouts, raisins, Marcona almonds, Kalamata olives, tomato, dressed in a red wine vinaigrette*
- Broiled Chicken Chef Salad** . . . - / 18  
*Romaine, chicken breast, tomatoes, roasted red peppers, Muenster, Prosciutto, hard-boiled egg and red wine vinaigrette and gorgonzola dressing*

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

**PARMS**

W. A SIDE OF SPAGHETTI

- Chicken Parm.** . . . . . 24 / 53  
*The Italian American Classic — crispy chicken breast, cheese and tomato sauce*
- Eggplant Parm** . . . . . 18 / 32  
*Crispy cutlets, cheese and tomato sauce*
- Combo Parm** . . . . . 22 / 45  
*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 . . . . . 18 / 32 (for dine-in only)*
- Fresh Radiatore** . . . . . 17 / 29  
*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** . . . . . 21 / 35  
*served with house tomato sauce*
- Amma's Ravioli.** . . . . . 19 / 33  
*Four-cheese ravioli served with your choice of butter and sage, tomato sauce or meat sauce*
- Italian Sausage Ravioli.** . . . . . 26 / —  
*Ravioloni stuffed with Italian sausage and mascarpone served in a light tomato sauce with Italian butter*
- Penne Broccoli & Chicken** . . . . . 17 / 28  
*Roasted chicken breast, broccoli and penne tossed in a lemon-cream sauce*
- Penne alla Vodka.** . . . . . 20 / 34  
*Penne pasta tossed with sautéed pork pancetta in a pepper vodka, spicy tomato cream sauce*
- Lasagna.** . . . . . 18 / —  
*Southern Italian style lasagna made with layers of ground beef, veal, homemade pork sausage, and a blend of three cheeses*

HOUSE PASTAS 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 \$10**

*Mozzarella made with cow's milk*

**Stracciatella \$11**

*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 \$8
- Prosciutto San Daniele \$10

Add crostini for \$2

**MOZZARELLA PRESENTATION**

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

**\$24**

**SIDES**

- \$6 single / \$12 family
- Garlic Mashed Potatoes**
- Shaved & Braised Brussels** w. Marcona almonds and raisins
- Anson Mills Polenta** w. mascarpone & goat cheese
- Warm Quinoa Salad** w. carrots, kale, oven-dried tomato and lemon
- Braised Beans & Greens** w. EVOO, garlic, red pepper flakes, lemon
- Sautéed Spinach & Kale** *aglio e olio*
- Steak Fries** w. parsley & parmesan

**ENTRÉES**

PRICED FOR SINGLE/FAMILY PORTIONS

- \*(USDA Prime) Little Mama's Big Ribeye - for dine in only** . . . . . - / 110  
*Broiled marrow bones, roasted garlic and EVOO served with choice of 2 family sides, serves 2-3 . . . . . Add a crab cake for \$14*
- \*Marsala Steak (USDA Prime) - for dine in only** . . . . . 60 / -  
*Broiled 12 oz ribeye served with sautéed button, cremini and shiitake mushrooms. Served with garlic mashed potatoes*
- Shrimp Oreganata - for dine in only** . . . . . 28 / 40  
*Broiled shrimp with a white wine-oregano sauce, toasted bread crumbs and garlic chips served with fettucine*
- Tommasino's Broiled Chicken** . . . . . 20 / 35  
*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** . . . . . 23 / 52  
*Tender chicken scallopine w. artichoke hearts in a light sauce of lemon, white wine, and capers, served w. creamy polenta*
- Broiled Branzino.** . . . . . 37 / -  
*Fresh-caught broiled branzino served with lemon-herb potatoes, broccolini, oven-dried tomatoes, and bagna cauda*
- \*Broiled Salmon** . . . . . 33 / -  
*Fresh Scottish salmon served with warm quinoa salad and herb oil*

NOTICE: Items marked with \* may be cooked to order.\* Items are served raw or undercooked, or contain (or may contain) raw or undercooked ingredients. 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. Any modifications to dishes may incur a separate charge.