

LITTLE *Mama's*

BRUNCH

Franco-Italian Toast 12
 Pressed on the grill, served w. lemon cannoli cream, blueberry compote, pistachios and maple syrup

Spinach and Prosciutto Quiche 16
 Eggs in a flaky crust w. crispy prosciutto, oven-dried tomatoes, spinach, onion, gruyere, asiago and parmesan w. a green salad

Uncle Louis' Handheld 11
 Folded egg sandwich w. melted Muenster, crispy prosciutto & Calabrian chili mayo, on a Portuguese roll w. potatoes gratinate

***Eggs in Purgatorio** 18
 Organic chickpeas and zucchini braised in Calabrian chili-spiked tomato stew topped with Romano cheese and two poached eggs. Served w. toasted ciabatta and a green salad

***Eggs w. Bacon or Italian Sausage** . 16
 Three cage-free eggs your way along side toasted Ciabatta w. potatoes gratinate

Giant Cinnamon Roll..... 9
 Home made w. cream cheese frosting

***Steak and Eggs** 36
 USDA Prime 12 oz. ribeye, four eggs and potatoes gratinate

***The Benedict** 22
 Toasted ciabatta, stracchino cheese, oven roasted tomatoes, sautéed local greens, two poached eggs and Hollandaise sauce

COCKTAILS

Moza Mary 10
 Vodka, bloody mix w. an olive, mozzarella, basil and prosciutto

Orange Blossom Spritz..... 12
 Fresh squeezed orange juice, St. Germain Elderflower Liqueur, prosecco & soda

Prosecco Float 12
 Sparking white wine with limoncello sorbetto

Espresso Martini 13
 Espresso vodka, coffee liqueur, espresso

Make it a boozy affogato for +\$2!

SIDES!

Breakfast Potatoes \$6

Today's Vegetable \$5

Fresh Fruit \$5

One Egg \$3

Applewood Smoked Bacon \$6

Italian Sausage \$6

Shaved & Braised Brussels
 w. Marcona almonds & raisins \$5

Steak Fries
 w. parsley & parmesan \$5

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
 \$6 FOR SMALL ... \$12 FOR LARGE

Salume

Calabrian Salami \$8

Prosciutto San Daniele \$10

'Nduja Calabrian Salami Spread \$9

Soppressata \$9

Chef's Selection \$MKT

ENTRÉES & PASTA

PASTA ADD ONS:

CHICKEN OR SAUSAGE FOR \$5

SHRIMP FOR \$8 OR *SALMON FOR \$11

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

Organic Spaghetti & Wagyu Meatball . 15
 giant wagyu and pork meatball served w. house red sauce

Lasagna 13
 Southern Italian style lasagna made w. 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, WHOLE WHEAT PASTA FOR \$4 OR GLUTEN FREE PENNE FOR AN ADDITIONAL \$2

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 16
 Eggplant and chicken w. a side of spaghetti

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 as well as for outside desserts.

SUNDAY BRUNCH
 10:00 AM - 3:00 PM

SALAD & STARTERS

Prime Beef-Pork Meatballs . . 15
 w. Fresh Mozzarella and Tomato Sauce

Zuppa di Giorno Cup 3/Bowl 5
 HALF/FULL

Tuscan Salad 8/13
 Romaine, diced tomatoes, house made fresh mozzarella, red onions and Kalamata olives, balsamic vinegar, extra virgin olive oil

Broiled Chicken Chef Salad . -/16
 Romaine, chicken breast, tomatoes, roasted red peppers, Muenster, Prosciutto, hard-boiled egg and red wine vinaigrette and gorgonzola dressing

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

Antipasto Salad 12 / 17
 Romaine, kalamatas, tomatoes, olives, artichoke hearts, pepperoncini, fresh mozz, provolone picante, red onion, capicola, Genoa salami

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 \$4
 ADD SHRIMP TO ANY SALAD FOR \$7
 ADD *SALMON TO ANY SALAD FOR \$10
 ADD A CRAB CAKE FOR \$13

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

BEVERAGES

Non Alcoholic

Local Enderly Coffee \$3

Espresso \$5

Assorted Teas \$3

San Pellegrino Water \$4

Natalie's Organic Orange Juice . \$4

Menu Updated Sept 2023