

STARTERS

- Goat Cheese & Mascarpone Dip** . . . 12
- Prime Beef-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
Crab cake w. escarole and fennel-orange salad, pesto and paprika oil
- 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*
- Antipasto Salad.** 14 / 19
Romaine, kalamatas, tomatoes, olives, artichoke hearts, pepperoncini, fresh mozz, provolone picante, red onion, capicola, Genoa salami
- 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 - ADD A CRAB CAKE FOR \$13

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 Or 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
- Chicken Riggies** 27 / 49
Fresh rigatoni, chicken, red bell and cherry peppers and mushrooms in our house tomato sauce
- Organic Spaghetti & Prime Beef-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
- 'Nduja Calabrian Salami Spread \$9
- Soppresata \$9
- Chef's Selection \$MKT

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

Vegetable of the day

ENTRÉES

PRICED FOR SINGLE/FAMILY PORTIONS

- *(USDA Prime) Little Mama's Big Tomahawk — for dine in only** — / 110
Broiled bone-in ribeye w. jacket-roasted potatoes, escarole, wild mushrooms, lemon and unfiltered extra virgin olive oil
- *Beef Steak (USDA Prime) — for dine in only** 60 / —
Broiled 12 oz ribeye served w. marinated broiled tomatoes, artichoke hearts, mushrooms and topped with salsa verde
- 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
- Mama's Crab Cake — for dine in only** 37 / —
Freshly made 6 oz. crab cake served with fresh fetuccine in a garlic basil cream sauce
- 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 Swordfish** 38 / —
Fresh-caught broiled 8 oz. swordfish steak served w. polenta, pepperonata, pesto and the vegetable of the day
- *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.