Eggplant and chicken breast, cheese and tomato sauce

The Italian American Classic — crispy

24 / 53

Combo Parm
A $3.00 split fee is assessed for all shared items. Any modifications to dishes may incur a separate charge.

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.

NOTICE: Items marked with * may be cooked to order.* Items are served raw or undercooked, or contain (or may contain) raw or undercooked ingredients.

### SALADS

#### CAESAR

Classic Caesar w. romaine, house made croutons, parmesan

9 / 12

#### TUSCAN SALAD

Romaine, bruschetta tomatoes, house made fresh mozzarella, red onions and Kalamata olives, balsamic vinegar, garlicky extra virgin olive oil

10 / 14

#### Mama’s Salad

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

Romaine, kalamata tomatoes, olives, artichoke hearts, pepperoncinis, fresh mozz, provolone picante, red onion, capicola, Genoa salami

11 / 13.5

#### Insalata Chopped

Gorgonzola, romaine, kale, Brussels sprouts, raisins, Marcona almonds, Kalamata olives, tomato, dressed in a red wine vinaigrette

11 / 15

#### Broiled Chicken Chef Salad

Romaine, chicken breast, tomatoes, roasted red peppers, Munster, Prosciutto, hard-boiled egg and red wine vinaigrette and gorgonzola dressing

14 / 19

#### Amma’s Ravioli

Four-cheese ravioli served with your choice of butter and sage, tomato sauce or meat sauce

19 / 33

#### Italian Sausage Ravioli

Ravoloni stuffed with Italian sausage and mascarpone served in a light tomato sauce with Italian butter

26 / 41

#### Penne Broccoli & Chicken

Roasted chicken breast, broccoli and penne tossed in a lemon-cream sauce

17 / 28

#### Penne alla Vodka

Penne pasta tossed with sautéed pork pancetta in a pepper vodka, spicy tomato cream sauce

20 / 34

#### Lasagna

Southern Italian style lasagna made with layers of ground beef, veal, homemade pork sausage, and a blend of three cheeses

18 / 29

#### House Pastas can be substituted for any of our fresh pastas or whole wheat pasta

#### Stracciatella

Stuffed w. goat cheese & mascarpone

19 / 33

#### Fresh Ziti al Telefono

Served w. house tomato sauce

24 / 39

### PASTA

#### Penne pasta tossed with sautéed pork

27 / 49

#### Fresh Fettuccine

w. San Marzano Tomato Sauce

17 / 31

#### Fresh Fettuccine al Burro

Italian Butter and Brown Cow Parm Or Pugliese style with truffled bread crumbs

16 / 29

#### Fresh Radiatore

A round ridged pasta w. a Scibelli family meat sauce recipe made with ground beef, pork, veal and Italian plum tomatoes

18 / 32

#### Mama’s Crab Cake

Freshly made 6 oz. crab cake served with fresh fettuccine in a garlic basil cream sauce

Mama’s Crab Cake – for dine in only

$24

### 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

Mozzarella made with cow’s milk

$10

#### Straciatella

Ribbons of fior di latte w. cream served w. lemon zest, pistachio and EVOO served as a spread w. crostini

$11

### Accompaniments

Seasonal Tomatoes & Fresh Basil Peppadew Peppers stuffed w. goat cheese & mascarpone White Bean & Salami Salad Oven Roasted Tomatoes Roasted Sicilian Red Peppers w. raisins & pinenuts Marinated Artichoke Hearts

### SULAME

Calabrian Salami $8 Prosciutto San Daniele $10 ‘Nduja Catanian Spalmi Spread $9 Soppressata $9 Chef’s Selection $MKT

Add crostini for $2

### ENTRÉES

#### *USDA Prime* Little Mama’s Big Tomahawk – for dine in only

- Broiled bone-in ribeye w. jacket-roasted potatoes, escarole, wild mushrooms, lemon and unfiltered extra virgin olive oil
- 20 oz. bone-in ribeye served w. marinated broiled tomatoes, artichoke hearts, mushrooms and topped with salsa verde

#### *Steak Fries*

Warm fresh ball of mozz and two accompaniments. Dine-in only

$6 single / $12 family

#### Garlicky Mashed Potatoes

$2

#### Shaved & Braised Brussels w. Marcona almonds and raisins

$2

#### Anson Mills Polenta w. mascarpone & goat cheese

$3

#### Warm Quinoa Salad

w. carrots, kale, oven-dried tomato and lemon

$4

#### Braised Beans & Greens w. EVOO, garlic, red pepper flakes, lemon Sautéed Spinach & Kale aglio e olio

$7

#### Steak Fries w. parsley & parmesan

$2

#### Vegetable of the day

$2

### STARTERS

#### Goat Cheese & Mascarpone Dip

12

#### Prime Beef-Pork Meatball

15 w. Fresh Mozzarella & Tomato Sauce

#### Beans and Greens

Local greens and candelini beans w. toasted bread

9

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

CAESAR

Classic Caesar w. romaine, house made croutons, parmesan

TUSCAN SALAD

Romaine, bruschetta tomatoes, house made fresh mozzarella, red onions and Kalamata olives, balsamic vinegar, garlicky extra virgin olive oil

Mama’s Salad

Romaine, artichoke hearts, roasted red peppers, cucumber, red onion, carrots, olives and vine-ripened cherry tomatoes, w. your choice of dressing

Antipasto Salad

Romaine, kalamata tomatoes, olives, artichoke hearts, pepperoncinis, fresh mozzarella, provolone picante, red onion, capicola, Genoa salami

Insalata Chopped

Gorgonzola, romaine, kale, Brussels sprouts, raisins, Marcona almonds, Kalamata olives, tomato, dressed in a red wine vinaigrette

Broiled Chicken Chef Salad

Romaine, chicken breast, tomatoes, roasted red peppers, Munster, Prosciutto, hard-boiled egg and red wine vinaigrette and gorgonzola dressing

#### Broiled Swordfish

Fresh-caught broiled 8 oz. swordfish steak served w. polenta, pepperonata, pesto and the vegetable of the day

$38 / –

#### Tender chicken scallopine w. artichoke hearts in a light sauce of lemon, white wine, and capers, served w. creamy polenta

$33 / –

#### Broiled Salmon

Fresh Scottish salmon served with warm quinoa salad and herb oil

$33 / –

#### Fresh Fettuccine

w. San Marzano Tomato Sauce

$17 / 31

#### Fresh Ziti al Telefono

w. tomato, basil, Calabrian chili and milky mozz

$17 / 31

#### Fresh Fettuccine al Burro

Italian Butter and Brown Cow Parm Or Pugliese style with truffled bread crumbs

$16 / 29

#### Fresh Radiatore

A round ridged pasta w. a Scibelli family meat sauce recipe made with ground beef, pork, veal and Italian plum tomatoes

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