<table>
<thead>
<tr>
<th>Starter</th>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Goat Cheese &amp; Mascarpone Dip</td>
<td>12</td>
<td>3 Cup/5 Bowl</td>
</tr>
<tr>
<td>Prime Beef-Pork Meatball</td>
<td>15</td>
<td>w. Fresh Mozzarella &amp; Tomato Sauce</td>
</tr>
<tr>
<td>Beans and Greens</td>
<td>8</td>
<td>Local greens and cannellini beans w. toasted bread</td>
</tr>
<tr>
<td>Zuppa di Giorno</td>
<td>3 Cup/5 Bowl</td>
<td></td>
</tr>
</tbody>
</table>

**Starters**

- Penne Alla Vodka | 10 |
- Penne Broccoli & Chicken | 8.5 |
- Fresh Fettucine | 8/13 |
- Tuscan Salad | 8/13 |
- Mamma’s Salad | 7/11 |
- Antipasto Salad | 12/17 |
- Insalata Chopped | 9/14 |
- Caesar | 9/12 |
- Broiled Chicken Chef Salad | 13/16 |
- Fresh Fettucine al Burro | 8.5 |
- Penne Broccoli & Chicken | 10 |
- Penne Alla Vodka | 10 |

**Salads**

- **Half/Full**
  - Broiled Chicken Chef Salad | 13/16 |
  - Tuscan Salad | 8/13 |
  - Mamma’s Salad | 7/11 |
- **ADD A CRAB CAKE FOR $13**
- **ADD *SALMON TO ANY SALAD FOR $11**
- **ADD SHRIMP TO ANY SALAD FOR $8**
- **ADD CHICKEN TO ANY SALAD FOR $5**

**Additional Accompaniments**

- Small $6  
- Large $12

**Mozzarella Presentation**

- Made to order mozzarella a composed platter consisting of a warm fresh ball of mozz and two accompaniments. Dine-in only

**Mozzarella Bar**

- Fior di Latte | $10 |
  - fresh mozzarella made with cow’s milk
- Straciatella | $11 |
  - Shreds of fior di latte w. cream served w. lemon zest, pistachio and evo

**Starters**

- Ripe Tomatoes & Fresh Basil Peppadew Peppers stuffed w. goat cheese & marscapone
- White Bean & Salami Salad
- Roasted Sicilian Red Peppers w. raisins & pine nuts
- Marinated Artichoke Hearts

**Sandwiches**

- **Sandwiches come with choice of side**
- Mama’s Chicken Sandwich | 11 |
  - Marinated hormone-free chicken breast, heritage bacon, lettuce, sliced tomato, and finished w. roasted garlic Dijon mayonnaise
- Chicken Parm Sandwich | 12 |
  - House breaded cutlet topped w. San Marzano red sauce and cheese on a crusty baguette
- Eggplant Parm Sandwich | 10 |
  - House breaded cutlet topped w. 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**

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<tr>
<th>Entrée</th>
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<tbody>
<tr>
<td>Fresh Fettucine</td>
<td>8.5</td>
<td>w. San Marzano Tomato Sauce</td>
</tr>
<tr>
<td>Fresh Fettucine al Burro</td>
<td>8.5</td>
<td>w. Italian butter and Brown Cow Parm, the original alfredo</td>
</tr>
<tr>
<td>Penne Broccoli &amp; Chicken</td>
<td>10</td>
<td>Roasted chicken breast, broccoli florets and penne pasta tossed in a delicate lemon cream sauce</td>
</tr>
<tr>
<td>Penne Alla Vodka</td>
<td>10</td>
<td>Penne pasta tossed w. sautéed pancetta in a pepper vodka, spicy tomato cream sauce</td>
</tr>
<tr>
<td>Lasagna</td>
<td>13</td>
<td>Southern Italian style lasagna made w. layers of ground beef, veal, homemade pork sausage, and a blend of three cheeses</td>
</tr>
<tr>
<td>Organic Spaghetti &amp; Prime Beef Meatball</td>
<td>15</td>
<td>giant USDA prime beef and pork meatball served w. house red sauce</td>
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<tr>
<td>Fresh Radiatore</td>
<td>10</td>
<td>a radiator-shaped pasta w. a family meat sauce recipe made with ground beef, pork, veal and Italian plum tomatoes</td>
</tr>
</tbody>
</table>

**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.

**Menu Updated Sept 2023**

- **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.**

- **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