

**STARTERS**

- Goat Cheese & Mascarpone Dip** . 12
- Prime Beef-Pork Meatball** . . . 15  
*w. Fresh Mozzarella & Tomato Sauce*
- Beans and Greens** . . . . . 8  
*Local greens and cannellini beans w. toasted bread*
- Zuppa di Giorno** . . . 3 Cup/5 Bowl

**SALAD**

HALF/FULL

- Broiled Chicken Chef Salad** . -/16  
*Romaine, chicken breast, tomatoes, roasted red peppers, Muenster, Prosciutto, hard-boiled egg and red wine vinaigrette and gorgonzola dressing*
- Tuscan Salad** . . . . . 8/13  
*Romaine, diced Roma tomatoes, house made fresh mozzarella, red onions and Kalamata olives, balsamic vinegar, extra virgin olive oil*
- 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 FOR \$5**  
**ADD SHRIMP FOR \$9**  
**ADD \*ORA KING SALMON FOR \$12**  
**ADD A CRAB CAKE FOR \$13**

**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 & mascarpone*
- White Bean & Salami Salad  
 Oven Roasted Tomatoes  
 Roasted Sicilian Red Peppers  
*w. raisins & pinenuts*
- Marinated Artichoke Hearts

ADDITIONAL ACCOMPANIMENTS  
 SMALL \$6 . . . LARGE \$12

**Salume**

- Calabrian Salami \$8
- Prosciutto San Daniele \$10
- Soppressata \$9
- Chef's Selection \$MKT

**MOZZARELLA PRESENTATION**

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

**\$24**

**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*

**LUNCH**

**11 AM**  
**-**  
**3 PM**

**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*
- 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*

**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 \$9, \*ORA KING SALMON FOR \$12

- Fresh Fettuccine** . . . . . 8.5  
*w. San Marzano Tomato Sauce*
- Fresh Fettuccine al Burro** - dine in only . . . . . 8.5  
*w. Italian butter and Brown Cow Parm, the original alfredo*
- 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*
- Lasagna** . . . . . 13  
*Southern Italian style lasagna made w. layers of ground beef, veal, homemade pork sausage, and a blend of three cheeses*
- Organic Spaghetti & Prime Beef Meatball** . . . . . 15  
*giant USDA prime beef and pork meatball served w. house red sauce*
- Fresh Radiatore** . . . . . 10  
*a radiator-shaped pasta w. a family meat sauce recipe made with ground beef, pork, veal and Italian plum tomatoes*

**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

Menu Updated Nov 2024

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.