

SPECIALS



ACCIUGHE

ITALIAN CURED ANCHOVY FILETS
DRESSED IN OLIVE OIL AND PARSLEY 5.00

OLIVE E NOCI

HOUSE MARINATED OLIVES
AND MARCONA ALMONDS 10.00

MOMO MUSSELS

PRINCE EDWARD ISLAND MUSSELS STEAMED IN
A WHITE WINE, CITRUS, FENNEL CHILI BROTH. 17.00
ADD HOUSE MADE TRENNETTE PASTA 8.00

LAMB MEATBALLS

SERVED WITH HOUSE YOGURT SAUCE, MINT PESTO
AND PINK PEPPERCORNS 16.00

ROASTED RUBY BEET SALAD

PESTO MARINATED FETA CHEESE & BEETS WITH
GREENS IN A BALSAMIC VIN TOPPED SUNFLOWER
SEEDS AND A POMEGRANATE DRIZZLE 13.00

PAPPARDELLE INTEGRALI ALLA GIARDINIERA

HOUSE MADE WHEAT NOODLES TOSSED IN A TOMATO ROSEMARY
SAUCE WITH ONIONS, CARROTS, CELERY AND PEAS 17.50
ADD CHICKEN 4.50 SAUSAGE 5.00 SHRIMP 6.00

TAGLIATELLE AL CACAO

HOUSE MADE COCOA FLAT NOODLES WITH
PROSCIUTTO, GRUYERE CHEESE AND PEAS
IN A CREAM SAUCE. 18.00 ADD CHICKEN 4.50

PORK MILANESE

PANKO CRUSTED PORK LOIN TOPPED
WITH AN ARUGULA SALAD AND PARMIGIANO 22.00

APERITIVI / PRE DINNER DRINKS

WINE BASED SPIRITS

VERMOUTH BIANCO - CHOICE OF C COMOZ, CARPANO, COCCHI OR CONTRATTO	7
COCCHI ROSA ROSE' VERMOUTH	7
<i>TRY A FLIGHT 2OZ POURS OF ANY 3 ABOVE</i>	12
COCCHI CHINATO BAROLO	9
KING OF VERMOUTH MADE WITH BAROLO WINE	
CARDAMARO	8
OAKED FORM OF VERMOUTH	
COCCHI TORINO	8
SLIGHTLY SWEETER VERMOUTH	

CAPPELLETTI	8
SLIGHTLY BITTER SLIGHTLY SWEET APERTIVO	
2019 FREDERIKSDAL KIRSEBAERVIN RESERVE	10
DANISH CHERRY WINE	
2019 FREDERIKSDAL KIRSEBAERVIN ROD	BTL 60
DANISH CHERRY & PEAR SPARKLING WINE	
POE VERMOUTHS	10
ALL NATURAL VERMOUTH NAPA CALIFORNIA	
CHOICE OF D'PAMPE (GRAPEFRUIT)	
D'ORANGE (CITRUS) D'SANGE (BLOOD ORANGE)	
<i>TRY A FLIGHT OF POE VERMOUTH 2OZ OF EACH</i>	17

HOUSE COCKTAILS

PALOMA ITALIANO	10
AGAVE CAPPALLETTI GRAPEFRUIT	
VECCHIO STILE (OLD FASHIONED)	12
BARREL AGED AMARO, VERMOUTH	
ITALIAN 75	10
BOTANICALS LEMONCELLO PROSECCO	
LEMONCELLO MOJITO	10
MOMO LEMONCELLO, MINT PROSECCO	
NEGRONI D'SANGE	12
PROSECCO POE D'SANGE CAPPALLETTI	

AMERICANO	10
CARPANO ANTICA CONTRATO APERTIVO	
NEGRONI SBAGLIATO	10
PROSECCO, VERMOUTH, CAPPALLETTI	
NEGRONI BIANCO	10
PROSECCO, COCCHI CONTRATTO	
NEGRONI REALE (ROYAL)	13
PROSECCO, CHINATO CAPPALLETTI	
MOMO NEGRONI	10
HOUSE GIN VERMOUTH CAPPALLETTI	

SPRITZ

SPRITZ ORIGINALE	10
PROSECCO & CAPPALLETTI	
SPRITZ LEMONE'	10
PROSECCO & MOMO LEMONCELLO	
POMME SPRITZ	9
ST ARNOLDS & CAPPALLETTI	
POE SPRITZ	12
PROSECCO & POE VERMOUTH	
D'ORANGE, D'SANGE OR D'PAMPE	

BEER AND CIDER COCKTAILS

BELGIAN 75	10
ROSEN LAMBIC LEMONCELLO SPARKLING	
ROSE SPRITZ	10
ROSEN LAMBIC CAPPALLETTI SPARKLING	

BELGIAN NEGRONI	10
ROSEN LAMBIC CAPPALLETTI VERMOUTH	

POMME SPRITZ	9
ST ARNOLDS CIDER CAPPALLETTI	
NEGRONI DE POMME	10
CIDER CAPPALLETTI VERMOUTH	

WINE BY THE GLASS

PROSECCO 2018 BERVINI EXTRA DRY GLERA IT	11/42
ROSE' GRENACHE 2019 OLEMA PROVENCE FR	10/40
PINOT GRIGIO 2018 MATTEO BRAIGOT VENETO IT	9/36
PINOT GRIGIO SINGLE VIENYARD 2018 LIVON IT	15/52
GAVI CORTESI 2019 COPPA PD IT	12/44
TIMORASSO 2019 LA SPINETTA PIEDMONT IT	17/60
CHARDONNAY 2018 PIAZZO PD IT	12/48
VERMENTINO CINQUE TERRA 2018 BISSON LIG IT	20/65
SAUVIGNON BLANC 2019 DELILLE CELLARS WA	17/55
CHARDONNAY 2018 ROMBAUER CA	20/65

PINOT NOIR 2018 CIELO VENETO IT	9/37
SANGIOVESE, SYRAH 2016 CIACCI PICCOLOMINI TUS IT	11/42
MERLOT 2015 VILLA PILLO SANT'ADELE TUS IT	10/40
CABERNET SAUV MERLOT 2012 VITICCIO IT	14/48
BOROLO RESERVA NEBBIOLO 2013 COSTA DI BUSSIA	23/80
BRUNELLO MONTALCINO 2015 COL DI LAMO TUSC IT	27/100
PINOT NOIR 2018 AU BON CLIMAT CA	17/55
CABERNET SAUVIGNON 2017 GOSS	12/44

BIANCO DOLCE MOSKETTO MOSCATO FRIZZANTE (SWEET WHITE) IT 8/30

BEER AND CIDER

DACH'S WISCONSIN LAGER WI	330 5
FRUH KOLSCH COLOGNE GR	330 5
MENABREA BLONDE PD ITALY	330 6
CHAMPION MISSILE IPA VA	330 5
DUPONT/ALLAGASH BREWERS BRIDGE SAISON	330 5
LEFEBVRE BLACHE DE BRUXELLES WHEAT BEER	500 5
MENABREA AMBER PD ITALY	330 6

ST ARNOLD DRY CIDER TX	330 5
JOLLY P TURBO BAM MI	750 14
BREWED TO BE THE PERFECT PIZZA BEER	
JESTER KING FARMHOUSE LAGER TX	750 22
DRIE FONTEINEN BELGIUM	375 22
OUDE GUEUZE CUVEE ARMAND & GASTON	

OUDE BEERSEL ROSEN LAMBIC BL SERVED BY THE GLASS 8

NON-ALCOHOLIC BEER ATHLETIC BEER CO. UPSIDE DAWN 6

SPARKLING WINE

2018 BERVINI 1855 MILLESIMATO PROSECCO EXTRA DRY GLERA VENETO IT	11/42
2014 CANTINA DELLA VOLTA ROSE' EMILIA ROMAGNA IT	52
PHILIPPE FOURRIER BLANC DE NOIR CHAMPAGNE PINOT NOIR FR	70
MOSKETTO MOSCOTO FRIZZANTE BIANCO DULCE (SWEET WHITE) IT	8/30
2019 FREDERIKSDAL KIRSEBAERVIN ROD DANISH CHERRY & PEAR SPARKLING WINE	60

ROSE' & WHITE

PINOT GRIGIO ROSE' 2018 TONNINO RAMATO SICILY IT	38
GRENACHE CINSAULT SYRAH CARIGNAN MOURVÈDRE ROSE' 2019 OLEMA COTES DE PROVENCE FR	10/40
MOSCATO 2018 MARCHESI INCISA FELICE D'ASTI PIEDMONT IT	36
SOAVE CLASSICO OTTO PRA 2019 VENATO IT	38
PINOT GRIGIO 2018 MATTEO BRAIDOT VENETO IT	9/36
PINOT GRIGIO SINGLE VINEYARD BRAIDE GRANDE 2018 LIVON COOLIO IT	15/52
GAVI CORTESE 2019 COPPA TENUTA LA ROCCA PIEDMONT IT	12/44
TIMORASSO 2019 LA SPINETTA PIEDMONT IT	17/60
VERMENTINO CINQUE TERRA 2018 BISSON CINQUE TERRA IT	20/65
CHARDONNAY 2018 PIAZZO PIEDMONT IT	12/48

RED

PINOT NOIR 2018 CIELO VENETO IT	9/37
PINOT NOIR 2019 BOLZANO SUDTIROL/ALTO ADIGE IT	44
NERO D'AVOLA 2018 TONNINO SICILY IT	36
NERO D'AVOLA FRAPPATO 2018 GULFI CERASUOLO DI VITTORIA SICILY IT	48
NEBBIOLO 2017 GD VAJRA LANGHE ROSSO PIEDMONT IT	37
BARBERA NEBBIOLO 2018 PAOLO SCAVINO PIEDMONT IT	40
BOROLO RESERVA NEBBIOLO 2013 COSTA DI BUSSIA PIEDMONT IT	23/80
SANGIOVESE CANAILO CILIEGIOLO 2019 IL MONTICELLO RUPESTRO LINGUIA IT	38
SANGIOVESE, SYRAH 2016 CIACCI PICCOLOMINI D'ARAGONA TUSCANY IT	11/42
CHIANTI CLASSICO RESERVA SANGIOVESE 2015 VITICCIO TUSCANY IT	64
BRUNELLO DI MONTALCINO SANGIOVESE 2015 COL DI LAMO TUSCANY IT	27/100
SYRAH, MERLOT, CABERNET SAUVIGNON & PETIT VERDOT 2017 SANT' ANTIMO MONTALCINO IT	42
MERLOT 2015 VILLA PILLO SANT'ADELE TUSCANY IT	10/40
CABERNET SAUVIGNON, MERLOT AND ALICANTE 2011 POGGIO VERANO 3 TUSCANY IT	54
PRIMITIVO 2017 ALBERTO LONGO PUGLIA IT	40
CABERNET SAUVIGNON, CAB FRANC 2012 VITICCIO TUSCANY IT	48

DOMESTIC WINE

SAUVIGNON BLANC 2019 DELILLE CELLARS CHALEUR BLANC WA	17/55
CHARDONNAY 2017 HANZELL SONOMA COAST	50
CHARDONNAY 2019 ROMBAUER CARNEROS CA	20/65
PINOT NOIR 2018 AU BON CLIMAT SANTA BARBARA CA	17/55
CABERNET SAUVIGNON 2017 GOSS VINEYARDS	12/44



SCAN ME FOR MENU

MOMO ITALIAN KITCHEN

ANTIPASTI

ANTIPASTA BOARD

ROTATING SELECTION OF CURED MEATS, NUTS AND CORNICHONS 15.00

BRESAOLA

IMPORTED AIR-DRIED CURED BEEF TENDERLOIN, THINLY SLICED SERVED WITH OLIVE OIL AND LEMON JUICE. 12.00

MOZZARELLA CON POMODORO (V)

VINE-RIPE TOMATOES AND FRESH MOZZARELLA WITH A LIGHT PESTO DRESSING. 13.00

CARPACCIO DI MANZO

RAW BEEF TENDERLOIN, AIOLI DRESSING, ARUGULA, AND SHAVED PARMIGIANO. 13.00

FUNGHI FRESCHI (V)

A LIGHT SALAD MADE WITH FRESH BUTTON MUSHROOMS, ARTICHOKE AND HEARTS OF PALM IN OLIVE OIL AND LEMON JUICE. 9.50 LARGE 17.00

INSALATA ALLA MOMO

A HOUSE CLASSIC: CHOPPED BUTTER LETTUCE, LOBSTER, SMOKED SALMON, HEARTS OF PALM, CAPERS, TOSSED IN A CITRONETTE DRESSING. 14.00 LARGE 26.00

FORMAGGI (V)

CHEESE PLATE CONSISTING OF PARMIGIANO, FONTINA, GRUYERE, GORGONZOLA. SELECTIONS MAY VARY. 11.00 ADD MARCONA ALMONDS, HOUSE MARINATED CASTELVETRANO OLIVES 5.00 EACH

INSALATA

INSALATA VERDE (V)

GREEN LEAF LETTUCE, WALNUTS, RADISH, BELL PEPPERS AND TOMATOES WITH A CAPER DRESSING. 8.00 LARGE 14.00 ADD CHICKEN 4.50 SHRIMP 6.00

INSALATA PRIMAVERA

GREEN LEAF LETTUCE, VINE-RIPE TOMATOES, FONTINA CHEESE, TOMATO-GARLIC DRESSING. 8.00 LARGE 14.00 ADD CHICKEN 4.50 SHRIMP 6.00

INSALATA DI RUCOLA (V)

ROCKET LETTUCE WITH BABY GREENS, BABY ARTICHOKE, CAMPARI TOMATOES, PINK PEPPERCORNS, AGED BALSAMIC VINEGAR AND OLIVE OIL. 9.00 LARGE 15.50 ADD CHICKEN 4.50 SHRIMP 6.00

INSALATA FANTASIA

GREEN LEAF LETTUCE, TOMATOES, MIXED VEGETABLES, HEARTS OF PALM, ARTICHOKE, PROSCIUTTO, GRUYERE, WALNUTS, HARD BOILED EGGS, CREAMY CAPER DRESSING. 12.00 LARGE 19.50 ADD CHICKEN 4.50 SHRIMP 6.00

(V) IS FOR VEGETARIAN

GLUTEN FREE OPTIONS AVAILABLE PLEASE ASK YOUR SERVER

PASTA

PAPPARDELLE INTEGRALE ALLA BOLOGNESE

HOUSE MADE WIDE FLAT WHOLE WHEAT PASTA IN RAGU' OF BEEF, PORK, MUSHROOM AND RED WINE WITH A TOUCH OF CREAM. 19.00

TRENETTE ALLA PUTTANESCA

NOODLES IN A TOMATO SAUCE WITH NICOISE OLIVES, CAPERS, ONIONS, RED PEPPER, GARLIC, OLIVE OIL, A TOUCH OF ANCHOVIES. 17.50 ADD CHICKEN 4.50, SHRIMP 6.00 OR MUSSELS 5.00

MACCHERONI ALLA VESUVIANA (V)

WITH FRESH PEAR TOMATOES, FRESH MOZZARELLA, GARLIC, BASIL, PECORINO AND RED PEPPER, FOR A SLIGHT KICK. 17.50 ADD SAUSAGE 5.00 ADD CHICKEN 4.50

TORTELLI DI FORMAGGIO (V)

HOUSE MADE TORTELLI PASTA FILLED WITH A BLEND OF, FONTINA, GRUYERE, RICOTTA, GORGONZOLA AND PARMESAN CHEESES WITH WALNUTS, BRANDY & SPICES IN A CREAMY TOMATO SAUCE. 18.00 ADD CHICKEN, PANCETTA OR PROSCIUTTO 4.50

FETTUCCINE ALLA SANTALLORO

HOUSE MADE SPICY AND PLAIN NOODLES, WITH CHICKEN AND SPINACH, IN A CREAM SAUCE. 18.00

CONCHIGLIE A MODO MIO

SHELLS IN A PINK SAUCE WITH, CHICKEN, PORK, GENOA SALAME, RICOTTA, AND AGED GRUYERE CHEESE. 18.50

TORTELLI DI SPINACI

HOUSE MADE, TORTELLI FILLED WITH SPINACH, RICOTTA CHEESE AND PANCETTA. IN A CREAMY BECHAMEL SAUCE, ACCOMPANIED BY TOMATO SAUCE. 18.00 ADD CHICKEN, PANCETTA OR PROSCIUTTO 4.50

GNOCCHI ALLA SALSICCIA

HOUSE MADE POTATO DUMPLINGS, IN AN ITALIAN SAUSAGE RAGU OF PORK, TURKEY, TOMATO, AND ITALIAN SPICES. 18.25

RAVIOLI DI CARNE

HOUSE MADE SMALL RAVIOLI FILLED WITH PORK, CHICKEN AND MORTADELLA, SERVED IN PROSCIUTTO, MUSHROOM CREAM SAUCE. 18.25

CONCHIGLIE AI QUATTRO FORMAGGI (V)

SHELLS IN A CREAM SAUCE WITH IMPORTED CHEESES: FONTINA, GRUYERE, MOZZARELLA, PARMIGIANO. 18.00 ADD CHICKEN, PANCETTA OR PROSCIUTTO 4.50

CAPELLI D'ANGELO ALLA MOMO

SHRIMP & SMOKED SALMON TOSSED IN A PINK CREAM SAUCE, WITH MARSALA WINE AND CHILI PEPPERS. 23.00

TRENETTE ALLA MOMO

SUCCULENT TEXAS GULF SHRIMP AND SMOKED SALMON, IN A BRANDY CREAM SAUCE WITH A PINCH OF BIRD'S-EYE PEPPERS. SERVED IN A NEST OF HOUSE MADE TRENETTE PASTA. 25.00

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY,

SEAFOOD, SHELLFISH,

EGGS OR UNPASTEURIZED MILK MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

RISO E RISOTTI

RIS IN CAGNON

A WEDDING DISH FROM NORTHERN ITALY: BOILED CARNAROLI RICE WITH IMPORTED CHEESES AND SERVED WITH VEAL ROLLS AND A CREAMY PROSCIUTTO MUSHROOM SAUCE. 26.00

RISOTTO ALL'ARAGOSTA

CARNAROLI RICE COOKED IN CHICKEN BROTH AND SERVED WITH LOBSTER AND PANCETTA. 26.00

RISOTTO AI FUNGHI

CARNAROLI RICE COOKED IN CHICKEN BROTH AND SERVED WITH WILD MUSHROOMS AND PROSCIUTTO CRUDO. 24.00

RISOTTO ALLA VENEZIANA

CARNAROLI RICE COOKED IN CHICKEN BROTH WITH MUSSELS, AND SHRIMP. 26.00

PIZZE E CALZONE

10" GLUTEN FREE CRUST ADD 1.00 TO 12" PRICE

CHEESE PIZZA (V)

TOMATO SAUCE, SHREDDED MOZZARELLA, BASIL.
8" - 10.00 12" - 14.00
MAKE IT A MARGHERITA ADD FRESH MOZZARELLA 8" ADD 2.00 12" ADD 4.00

PIZZA OR CALZONE ALLA BOSCAIOLA

TOMATO SAUCE, MOZZARELLA, HAM, MUSHROOMS.
8" - 12.00 12" - 16.00

PIZZA AI QUATTRO FORMAGGI (V)

MOZZARELLA, FONTINA, PARMIGIANO, AND GORGONZOLA.
8" - 13.00 12" - 17.00

PIZZA OR CALZONE CAPRICCIOSA

TOMATO SAUCE, MOZZARELLA, HAM, NICOISE OLIVES, ARTICHOKE HEARTS, MUSHROOMS. 8"-13.00 12"-17.50

PIZZA OR CALZONE CON SALSICCIA

TOMATO SAUCE, MOZZARELLA, AND MILD HOMEMADE SAUSAGE. 8" - 13.00 12" - 17.50

PIZZA OR CALZONE RUSTICO

MOZZARELLA, SALAME, PORK, CHICKEN AND MASCARPONE CHEESE.
8" - 15.00 12" - 19.00

PIZZA AI FRUTTI DI MARE

TOMATO SAUCE, SHRIMP, CALAMARI, SCALLOPS, MUSSELS, GARLIC, CHILI. 12" - 26.00

CONTORNI

PISELLI AL PROSCIUTTO PEAS IN A PROSCIUTTO CREAM SAUCE 7.50

GNOCCHI DI SPINACI SPINACH DUMPLINGS 7.50

SPINACI SIDE OF FRESH SPINACH SAUTEED AND TOPPED WITH PARMESAN 7.50

(V) IS FOR VEGETARIAN PLEASE ASK FOR GLUTEN-FREE OPTIONS

LASAGNE E PASTA AL FORNO

LASAGNE AL FORNO

LAYERS OF HOUSEMADE PASTA WITH BEEF, PORK, MUSHROOMS, PARMIGIANO AND MOZZARELLA. AVAILABLE MILD OR SPICY. 19.00

PARMIGIANA DI MELANZANE (V)

GRILLED EGGPLANT LAYERED WITH SHEETS OF PASTA, TOMATO SAUCE AND MOZZARELLA CHEESE. 18.00

ROTOLO VERDE (V)

HOUSE MADE PASTA ROLLED WITH SPINACH, CUT INTO MEDALLIONS AND BAKED WITH MASCARPONE AND GRUYERE CHEESE. SERVED WITH TOMATO SAUCE. 18.00

PESCI E FRUTTI DI MARE

SALMONE ALLA PUTTANESCA

PAN SEARED FILET OF SALMON TOPPED WITH A TOMATO SAUCE OF NICOISE OLIVES, CAPERS, ONIONS, RED PEPPERS, GARLIC OLIVE OIL AND A TOUCH OF ANCHOVIES. SERVED WITH A SIDE OF SAUTÉED SPINACH. 26.00

GAMBERI ALLA MOMO

SUCCULENT TEXAS GULF SHRIMP AND SMOKED SALMON, IN A BRANDY CREAM SAUCE WITH A PINCH OF BIRD'S-EYE PEPPERS. SERVED WITH A SIDE OF YOUR CHOICE. 25.00

CARNE

POLLO ALLA MARCHIGIANA

LIGHTLY-BATTERED CHICKEN BREAST, SAUTEED WITH BRANDY CREAM SAUCE, PROSCIUTTO CRUDO, ON A BED OF SAUTEED SPINACH. 22.00

SCALOPPINE AL LIMONE

THINLY SLICED VEAL SAUTEE'D AND TOPPED WITH SLICE OF PROSCIUTTO AND A LEMON PARSLEY CREAM SAUCE. ACCOMPANIED BY A SIDE OF CREAMED PEAS. 24.00

VITELLO ALLA PIZZAIOLA

THREE VEAL PATTIES BAKED WITH A TOMATO SAUCE OF NICOISE OLIVES, CAPERS, RED PEPPER, GARLIC, OLIVE OIL, ONIONS, MOZZARELLA, AND JUST A HINT OF ANCHOVIES. 22.00

BEVANDE

ICED TEA 3.00

MOMO ITALIAN TEA BREWED WITH LEMON, VANILLA. MINT AND SWEETENED WITH SIMPLE SYRUP 4.00

BERGOTTO ITALIAN SODA 5.00

ITALIAN LEMON OR ORANGE SODA 5.00

SMERALDINA ITALIAN SPARKLING WATER 500ML 5.00

COKE, DIET COKE, DR. PEPPER, SPRITE 3.00

THE FOCACCIA AND SAN GIOVANNI SPREAD ARE COMPLEMENTARY WITH A MAIN COURSE. OTHERWISE, THERE IS A FIVE-DOLLAR CHARGE. SPLIT PLATE CHARGE \$1 FOR SALADS \$3 PASTAS/MAIN COURSES. SUPPLEMENTAL CHARGE FOR EXTRAS

DESSERT & AFTER DINNER DRINKS

FORMAGGI

CHEESE PLATE (V)

CHEESE PLATE CONSISTING OF PARMIGIANO, FONTINA,
GRUYERE, GORGONZOLA. SELECTIONS MAY VARY. 8

DOLCE

TIRAMISU'

LADY FINGERS, MASCARPONE, RUM, NOBLE
COYOTE COFFEE ROASTERS ESPRESSO 8

PANNA COTTA

"COOKED CREAM" CREAMY VANILLA BEAN CUSTARD
WITH CHOCOLATE 8

WITH ITALIAN BLACK AMARENA CHERRIES 10

AMARENATA

VANILLA ICE CREAM WITH IMPORTED ITALIAN
BLACK AMARENA CHERRIES IN SYRUP TOPPED
WITH WHIPPED CREAM 8

SCIUSCIA'

CHOCOLATE ICE CREAM WITH HOUSE MADE
VOV LIQUEUR SPRINKLED WITH
CRUSHED AMARETTO COOKIES 8

AFFOGATO

VANILLA ICE CREAM "DROWNED" IN NOBLE COYOTE
COFFEE ROASTER ESPRESSO AND COFFEE LIQUEUR 9

AMARO AFFOGATO

VANILLA ICE CREAM "DROWNED" IN
PASUBIO VINO AMARO 11

DESSERT WINE

2017 OREMUS TOKAJI LATE HARVEST HG 12
2010 SELVAPIANA VIN SANTO CHINATI RUFFANA IT 12
2016 COLD HAND APPLE ICE WINE DK 12
2019 FREDERIKSDAL KIRSEBAERVIN CHERRY WINE 10
MoMo HOUSE MADE LEMONCELLO/ORANGECELLO 8
ELANA FRIZZANTE MOSCATO ROSSO DULCE 8
CARPANO ANTICA BARREL AGED SWEET VERMOUTH 10

PORT

2012 Dow's LATE BOTTLE VINTAGE PORT PORTO 10
GRAHAMS 10 YEAR TAWNY PORT PR 11

HERBAL DIGESTIVE

PASUBIO VINO AMARO TRENTO IT 8
CARDAMARO PIEDMONT IT 8

LUNCH SPECIALS
SERVED TUESDAY AND THURSDAY
11-1:30

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ALL LUNCH MAIN COURSES ARE SERVED WITH A SIDE SALAD AND HOUSE MADE FOCACCIA BREAD

FARFALLINE AL SALMONE
BOW-TIE PASTA AND SMOKED SALMON IN
CREAM SAUCE WITH PEAS 14.50
ADD SHRIMP 6.00

TAGLIATELLE CON PANCETTA
HOUSE MADE NOODLES WITH TOMATO
SAUCE AND BACON 14.00
ADD FRESH MOZZARELLA 4.00

LINGUINE CON VONGOLE
TOMATO SAUCE WITH BABY CLAMS 14.25
ADD STEAMED MUSSELS 5.00 SHRIMP 6.00

PENNE ALL' ARRABBIATA (V)
SPICY TOMATO SAUCE WITH
GARLIC AND PARSLEY 13.50
ADD CHICKEN OR SAUSAGE 5.00 SHRIMP 6.00

DAILY SPECIALS

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\$3.50 OFF REGULAR PRICES

RAVIOLI DI CARNE
LASAGNA AL FORNO
FETTUCCHINE ALLA SANTALLORO
CONCHIGLIE AI QUATTRO FORMAGGI
CAPELLI D'ANGELO ALLA MOMO
TORTELLI DI SPINACI
GNOCCHI ALLA SALSICCIA
CONCHIGLIE A MODO MIO