



ANTIPASTI

Mini Pizze

Four mini pizzas (3"), individual toppings: ham, sausage, Nicoise olives, mushrooms. 10.00

Bresaola

Imported air-dried cured beef tenderloin, thinly sliced served with olive oil and lemon juice. 9.75

Mozzarella con Pomodoro (V)

Vine-ripe tomatoes and fresh Mozzarella with a light pesto dressing. 11.75

Carpaccio di Manzo

Raw beef tenderloin, aioli dressing, arugula, and shaved Parmigiano. 11.25

Insalata ai Frutti di Mare

Fruit of the sea medley, composed of shrimp, calamari, scallops and mussels. Served in a spicy tomato sauce on bibb lettuce. 12.50

Funghi Freschi (V)

A light salad made with fresh button mushrooms, artichokes and hearts of palm in a citronette dressing. 8.50 Large 15.00

Insalata alla MoMo

A house classic: chopped butter lettuce, lobster, smoked salmon, hearts of palm, capers, tossed in olive oil and lemon juice. 12.25 Large 23.50

Formaggi (V)

Cheese plate consisting of Parmigiano, Fontina, Gruyere, Gorgonzola. Selections may vary. 8.00 add Marcona almonds 5.00, house marinated Castelvertrano olives 5.00

INSALATE

Insalata Verde (V)

Green leaf lettuce, walnuts, radish, bell peppers and tomatoes with a caper dressing. 6.50 Large 12.50 Add Chicken 4.50 Shrimp 6.00

Insalata Primavera

Green leaf lettuce, vine-ripe tomatoes, Fontina cheese, tomato-garlic dressing. 6.50 Large 12.50 Add Chicken 4.50 Shrimp 6.00

Insalata di Rucola (V)

Rocket lettuce with baby greens, baby artichokes, campari tomatoes, pink peppercorns, aged balsamic vinegar and olive oil. 7.50 Large 13.50 Add Chicken 4.50 Shrimp 6.00

Insalata Fantasia

Green leaf lettuce, tomatoes, mixed vegetables, hearts of palm, artichokes, prosciutto, Gruyere, walnuts, hard boiled eggs, creamy dressing. 10.50 Large 16.25 Add Chicken 4.50 Shrimp 6.00

PASTAS

Pappardelle Integrale Bolognese

House made wide flat whole wheat pasta in ragu' of beef, pork, mushroom and red wine with a touch of cream. 18.00

Pappardelle Verdi alla Diavola (V)

House made wide flat spinach pasta in a spicy, jalapeno tomato sauce. 14.85 Add Chicken or Sausage 4.00 Shrimp 6.00

Trenette alla Puttanesca

Noodles in a tomato sauce with Nicoise olives, capers, onions, red pepper, garlic, olive oil, a touch of anchovies. 14.85 Add Chicken 4.00, Shrimp 6.00 or mussels 4.00

Maccheroni alla Vesuviana (V)

with fresh pear tomatoes, fresh Mozzarella, garlic, basil, Pecorino and red pepper, for a slight kick. 16.75

Tortelli di Formaggio (V)

House made tortelli pasta filled with a blend of, Fontina, Gruyere, Ricotta and Parmesan cheeses with walnuts, brandy & spices in a creamy tomato sauce. 16.75 Add Chicken, Pancetta or Prosciutto 4.00

Fettuccine alla Santalloro

House made spicy and plain noodles, with chicken and spinach, in a cream sauce. 17.25

Conchiglie a Modo Mio

Shells in a hearty pink sauce with, chicken, pork, Genoa salame, Ricotta, and aged Gruyere cheese. 17.50

Tortelli di Spinaci

House made, tortelli filled with spinach, Ricotta cheese and pancetta. In a creamy Bechamel sauce, accompanied by tomato sauce. 16.75 Add Chicken, Pancetta or Prosciutto 4.00

Gnocchi alla Salsiccia

House made potato dumplings, in an Italian sausage Ragu of pork, turkey, tomato, and Italian spices. 16.75

Ravioli di Carne

House made small ravioli filled with pork, chicken and mortadella, served in mushroom cream sauce. 16.75

Conchiglie ai Quattro Formaggi (V)

Shells in a cream sauce with imported cheeses: Fontina, Gruyere, Mozzarella, Parmigiano. 16.75 Add Chicken, Pancetta or Prosciutto 4.00

Capelli d'Angelo alla MoMo

Shrimp & smoked salmon tossed in a pink cream sauce, with Marsala wine and chili peppers. 21.00

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. 24.50

(V) Is for vegetarian Please ask for Gluten-free options

Split plate charge \$1 for Salads \$3 Pastas/Main Courses

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.

LASAGNE E PASTA AL FORNO

Lasagna al Forno

Layers of housemade pasta with beef, pork, mushrooms, Parmigiano and Mozzarella. Available mild or spicy. 16.25

Parmigiana di Melanzane (V)

Grilled eggplant layered with sheets of pasta, tomato sauce and Mozzarella cheese. Available mild or spicy 14.50

Rotolo Verde (V)

House made pasta rolled with spinach, cut into medallions and baked with Mascarpone and Gruyere cheese. Served with tomato sauce. 16.75

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 sinfully creamy prosciutto mushroom sauce. 23.00

Risotto all'Aragosta

Carnaroli rice cooked in chicken broth and served with lobster and pancetta. 24.00

Risotto ai Funghi

Carnaroli rice cooked in chicken broth and served with wild mushrooms and prosciutto crudo. 22.00

Risotto alla Veneziana

Carnaroli rice cooked in chicken broth and saffron with scallops, mussels, shrimp and calamari. 25.00

PIZZE E CALZONI

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 Boscaiola

Tomato sauce, Mozzarella, ham, mushrooms.
8" - 12.00 12" - 16.00

Pizza ai Quattro Formaggi (V)

Mozzarella, Fontina, Parmigiano, and Gorgonzola.
8" - 11.50 12" - 15.50

Pizza or Calzone Capricciosa

Tomato sauce, Mozzarella, ham, Nicoise olives, artichoke hearts, mushrooms. 8"-12.50 12"-16.50

Pizza or Calzone con Salsiccia

Tomato sauce, Mozzarella, and mild homemade sausage. 8" - 12.50 12" - 16.50

Pizza or Calzone Rustica

Mozzarella, Salame, Pork, Chicken and Mascarpone Cheese.
8" - 13.00 12" - 17.00

Pizza ai Frutti di Mare

Tomato sauce, shrimp, calamari, scallops, mussels, garlic, chili. 12" - 22.00

PESCI E FRUTTI DI MARE

Salmone al Cartoccio

Norwegian salmon filet baked in parchment with mushrooms, caramelized onions, celery in a creamy Marsala sauce. 24.50

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. 25.00

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. 24.50

CARNI

Pollo alla Marchigiana

Lightly-battered chicken breast, sauteed with brandy cream sauce, prosciutto crudo, on a bed of sauteed spinach. 20.50

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. 23.50

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. 20.50

CONTORNI

Piselli al Prosciutto peas in a prosciutto cream sauce 6.00

Gnocchi di Spinaci spinach dumplings 6.00

Spinaci side of sauteed spinach 6.00

BEVANDE

Iced Tea 3.00

Momo's Sweet Tea 4.00

Italian Lemon or Orange Soda 3.00

San Pellegrino Sparkling Water 500ml 4.00 Coke, Diet Coke, Dr. Pepper, Sprite 2.50

The focaccia and San Giovanni spread are complementary with a main course.

Otherwise there is a five dollar charge.

There will be supplemental charge for extra sauce.

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