

# MoMo ITALIAN

## COCKTAIL & SEASONAL FEATURES

### LIME NEGRONI

POE MOMMENPOP MAKRUT LIME APERITIVO  
G4 BLANCO TEQUILA CARPANO BIANCO 17.00

### BLOOD ORANGE SPICE **NON ALCOHOLIC**

LYRES SPICED CANE SPIRIT BLOOD ORANGE SIMPLE 11.00

### HOUSE MADE FOCACCIA WITH OLIVE OIL ROSEMARY

INITIAL FOCACCIA AND SAN GIOVANI IS COMPLIMENTARY  
ADDITIONAL ORDERS 5.00 .

### CALAMARI FRITTO

PANKO DUSTED CALAMARI STEAK WITH SWEET CHILI  
TOMATO BASIL SAUCE 16.00

### MoMo MUSSELS (GF)

PRINCE EDWARD ISLAND MUSSELS, WHITE WINE, CITRUS 22.00  
FENNEL CHILI BROTH. ADD HOUSE MADE PASTA 8.00

## ANTIPASTI

### ACCIUGHE (GF)

ITALIAN CURED ANCHOVIES IN OLIVE OIL AND PARSLEY 6.00

### OLIVE E NOCI (GF)

HOUSE MARINATED OLIVES AND MARCONA ALMONDS 12.00

### FORMAGGI (V) (GF)

PARMIGIANO REGGIANO, FONTINA, GRUYERE, GORGONZOLA. 14.00  
ADD MARCONA ALMONDS, HOUSE MARINATED OLIVES 6.00 EACH

### ANTIPASTO BOARD (GF)

ROTATING SELECTION OF CURED MEATS, NUTS, DRIED FRUIT, AND  
CORNICHONS 22.00

### BRESAOLA (GF)

IMPORTED AIR-DRIED CURED BEEF TENDERLOIN, THINLY SLICED WITH  
OLIVE OIL AND LEMON JUICE. 21.00

### CARPACCIO DI MANZO (GF)

RAW BEEF TENDERLOIN, AIOLI DRESSING, JUBILANT FARMS ARUGULA,  
AND SHAVED PARMIGIANA. 20.00

### LAMB MEATBALLS / POLPETTE DI AGNELLO

WARM SPICED LAMB MEATBALLS YOGURT SAUCE, MINT PESTO, AND PINK  
PEPPERCORNS 20.00

### MOZZARELLA CON POMODORO (V) (GF)

VINE-RIPE TOMATOES AND FRESH MOZZARELLA WITH A LIGHT PESTO  
DRESSING. 14.00

### FUNGHI FRESCHI (V) (GF)

A LIGHT SALAD OF FRESH MUSHROOMS, ARTICHOKE, HEARTS OF PALM  
IN CITRUS DRESSING. 12.00 LARGE 24.00

## INSALATA

### RUBY BEET SALAD (V) (GF)

BEETS MARINATED FETA CHEESE, GREENS, BALSAMIC VINAIGRETTE  
SUNFLOWER SEEDS AND POMEGRANATE GLAZE 14.00

### INSALATA VERDE (V) (GF)

GREEN LEAF LETTUCE, WALNUTS, RADISH, BELL PEPPERS AND  
TOMATOES WITH A CAPER DRESSING. 10.00 LARGE 19.00

### INSALATA PRIMAVERA (GF)

GREEN LEAF LETTUCE, VINE-RIPE TOMATOES, FONTINA CHEESE,  
TOMATO-GARLIC DRESSING. 10.00 LARGE 20.00

### INSALATA FANTASIA (GF)

GREEN LEAF LETTUCE, TOMATO, MIXED VEGETABLES, HEARTS OF  
PALM, ARTICHOKE, PROSCIUTTO, GRUYERE, WALNUTS, HARD BOILED  
EGGS, CREAMY CAPER DRESSING. 15.00 LARGE 29.00

**ADD TO SALAD CHICKEN 5.00 ADD SHRIMP 8.00**

### LUX LEMON

POE MOMMENPOP MEYER LEMON APERITIVO  
FORDS LONDON DRY GIN LUXARDO 14.00

### LYRITA **NON ALCOHOLIC**

LYRES AGAVE SPIRIT HAND PRESSED LIME JUICE SIMPLE 11.00

### RICETTA AGNOLOTTI AI FORMAGGI (V)

HOUSE MADE PASTA FILLED WITH LEEKS, RICOTTA, GORGONZOLA  
TOMATO BECHAMEL SAUCE 23.00 ADD CHICKEN OR PANCETTA 5.00

### TUONI E LAMPI "THUNDER & LIGHTENING"

ORECCHIETTE PASTA WITH CHICK PEAS FRESH CRACKED BLACK  
PEPPER, SAUTÉED SEASONAL VEG CRUSHED TOMATO AND  
PARMIGIANA 22.00 ADD CHICKEN 5.00 OR SHRIMP 8.00

### PICCATA DI POLLO

SAUTÉED CHICKEN BREAST BATHED IN A WHITE WINE, CAPER  
BUTTER SAUCE 25.00

## PASTA

### MANDILLI DE SETA (V) (CAN BE GF) "SILK HANDKERCHIEFS"

HOUSE MADE PASTA SQUARES WITH A BASIL, PINE NUT PESTO,  
WITH A TOUCH OF CREAM, TOMATO 23.00 ADD CHICKEN 5, SHRIMP 8

### MACCHERONI ALLA VESUVIANA (V) (CAN BE GF)

FRESH TOMATOES, FRESH MOZZARELLA, GARLIC, BASIL, RED  
PEPPER, PECORINO. 23.00 ADD CHICKEN 5.00 SAUSAGE 6.00

### CONCHIGLIE AI QUATTRO FORMAGGI (V) (CAN BE GF)

SHELLS IN 4 IMPORTED CHEESES: FONTINA, GRUYERE,  
MOZZARELLA, PARMIGIANA. 22.00 ADD CHICKEN, PANCETTA PROSCIUTTO 5.00

### TORTELLI DI SPINACI

HOUSE MADE **LARGE RAVIOLI** WITH SPINACH, RICOTTA CHEESE AND  
PANCETTA. IN BECHAMEL CREAM SAUCE, WITH TOMATO SAUCE.  
24.00 ADD CHICKEN, PANCETTA OR PROSCIUTTO 5.00

### TRENETTE ALLA PUTTANESCA (CAN BE GF)

HOUSE MADE NARROW PASTA IN A SAUCE OF TOMATO NIÇOISE  
OLIVES, CAPERS, ONIONS, RED PEPPER, GARLIC, ANCHOVY & OLIVE  
OIL. 23.00 ADD CHICKEN 5.00, SHRIMP 8.00, OR MUSSELS 5.00

### CAPELLI D'ANGELO ALLA MOMO

SHRIMP & SMOKED SALMON IN A PINK CREAM SAUCE, WITH  
MARSALA WINE AND RED CHILI PEPPER. 32.00

### TRENETTE ALLA MOMO

SUCCULENT TEXAS GULF SHRIMP AND SMOKED SALMON, IN A  
BRANDY CREAM SAUCE A PINCH OF BIRD'S - EYE PEPPERS. 34.00

### FETTUCCINE ALLA SANTALLORO (CAN BE GF)

HOUSE MADE SPICY AND PLAIN PASTA, WITH CHICKEN AND SPINACH,  
IN A CREAM SAUCE. 23.00

### GNOCCHI ALLA SALSICCIA (CAN BE GF)

HOUSE MADE POTATO DUMPLINGS, HOUSE SWEET SAUSAGE RAGU  
OF PORK, TURKEY, TOMATO, AND MOMO SPICE BLEND. 23.00

### CONCHIGLIE A MODO MIO (CAN BE GF)

SHELLS IN A PINK SAUCE WITH, CHICKEN, PORK, GENOA SALAMI,  
RICOTTA, AND AGED GRUYERE CHEESE. 24.00

### PAPPARDELLE INTEGRALE ALLA BOLOGNESE

TRADITIONAL NORTHERN ITALIAN RAGU' OF GROUND BEEF, PORK,  
MUSHROOM, RED WINE, WARM SPICES AND BECHAMEL. 25.00

### FETTUCCINE AI CARNE E FUNGHI (CAN BE GF)

HOUSE MADE FETTUCCINE WITH BEEF TENDERLOIN, MUSHROOMS,  
AND GREENS IN A BRANDY CREAM SAUCE 25.00

### RAVIOLI DI CARNE

HOUSE MADE SMALL RAVIOLI FILLED WITH MORTADELLA, BEEF AND  
PORK IN A PROSCIUTTO, MUSHROOM CREAM SAUCE. 24.00

## RISO E RISOTTI

**RIS IN CAGNON** A WEDDING DISH FROM NORTHERN ITALY BOILED CARNAROLI RICE WITH GRUYERE CHEESE AND VEAL ROLLS PROSCIUTTO MUSHROOM CREAM SAUCE. 30.00

### **RISOTTO AI FUNGHI**

CARNAROLI RICE COOKED IN CHICKEN BROTH AND WILD MUSHROOMS AND PROSCIUTTO CRUDO CREAM. 28.00

### **RISOTTO ALLA VENEZIANA (GF)**

CARNAROLI RICE COOKED IN CHICKEN BROTH WITH SAFFRON MUSSELS, SCALLOPS, AND SHRIMP. 34.00

## PASTA AL FORNO

### **LASAGNE ALLA BOLOGNESE**

TRADITIONAL LAYERS OF HOUSE MADE PASTA WITH BEEF, PORK, MUSHROOMS, PARMIGIANO, AND MOZZARELLA. MILD OR SPICY. 27.00

### **LASAGNE DI VERDUE (V)**

SQUASH ZUCCHINI ONION AND CARROT LAYERED WITH SHEETS OF PASTA, TOMATO SAUCE AND MOZZARELLA CHEESE. 20.00

### **ROTOLO VERDE (V)**

HOUSE MADE PASTA AND SPINACH MEDALLIONS BAKED WITH GRUYERE CHEESE. WITH TOMATO SAUCE. 20.00

## PESCI E FRUTTI DI MARE

### **MARKET FISH (GF)**

PAN SEARED, LEMON OLIVE OIL SAUCE WITH CARAMELIZED ONION, TOMATO, AND DILL **MARKET PRICE**

### **GAMBERI ALLA MOMO**

SUCCULENT TEXAS GULF SHRIMP AND SMOKED SALMON, IN A BRANDY CREAM SAUCE A PINCH OF BIRD'S - EYE PEPPERS. SERVED WITH GNOCCHI SPINACI. 34.00

## CARNE

### **PORK MILANESE**

PANKO CRUSTED PORK LOIN, TOPPED WITH JUBILANT FARMS ARUGULA SALAD AND PARMIGIANO REGGIANO. 26.00

### **SCALOPPINE AL LIMONE (CAN BE GF)**

THINLY SLICED VEAL SAUTÉED AND TOPPED WITH SLICE OF PROSCIUTTO AND A LEMON PARSLEY CREAM SAUCE. ACCOMPANIED BY A SIDE OF CREAMED PEAS. 28.00

## CONTORNI SHARABLE SIDES 9.00

**PISELLI AL PROSCIUTTO** PEAS IN A PROSCIUTTO CREAM SAUCE

**GNOCCHI DI SPINACI** SPINACH DUMPLINGS (V)

**SPINACI** FRESH SPINACH SAUTEED WITH PARMIGIANA (V)

**SEASONAL VEGETABLE** ASK SERVER FOR CURRENT SELECTION

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH EGGS OR UNPASTEURIZED MILK MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

ALL ITEMS ARE MADE TO ORDER THEREFORE WE ASK TO TAKE THE FULL ORDER AT ONE TIME.

(V) IS FOR VEGETARIAN

## PIZZE E CALZONE

CALZONE ADDS RICOTTA TO LISTED INGREDIENTS  
12" GLUTEN FREE CRUST ADD 2.00

### **CHEESE PIZZA (V)**

HOUSE TOMATO SAUCE, SHREDDED MOZZARELLA.  
8" - 12.00 12" - 17.00

### **PIZZA MARGHERITA**

FRESH MOZZARELLA TOMATO SAUCE 8" ADD 14.00 12" 19.00

### **PIZZA OR CALZONE ALLA BOSCAIOLA**

TOMATO SAUCE, MOZZARELLA, HAM, MUSHROOMS.  
8" - 15.00 12" - 20.00

### **PIZZA AI QUATTRO FORMAGGI (V)**

MOZZARELLA, FONTINA, PARMIGIANO, AND GORGONZOLA.  
8" - 16.00 12" - 21.00

### **PIZZA OR CALZONE CAPRICCIOSO**

TOMATO SAUCE, MOZZARELLA, HAM, NIÇOISE OLIVES, ARTICHOKE AND MUSHROOMS. 8" - 17.00 12" - 22.00

### **PIZZA OR CALZONE CON SALSICCIA**

TOMATO SAUCE, MOZZARELLA, AND MILD HOMEMADE SAUSAGE.  
8" - 18.00 12" - 23.00

### **PIZZA OR CALZONE RUSTICO**

MOZZARELLA, SALAME, PORK, CHICKEN AND MASCARPONE CHEESE. 8" - 18.00 12" - 23.00

## BEVANDE

**BERGOTTO** ITALIAN CITRUS SPARKLING SODA 5.00

**ANTICA RICETTA** BLOOD ORANGE SODA 5.00

**BALADIN** **ITALIAN ALL-NATURAL SODA NO CORN SYRUP** 6.00

**COLA** (BETTER THAN THE RED CAN)

**CEDRATA** LEMON/LIME SODA

**ICED TEA** 3.50

**MOMO** ITALIAN TEA LEMON, VANILLA. MINT (2 REFILLS ONLY) 5.00

**1/2 GALLON MOMO TEA** 14.00

**SMERALDINA** ITALIAN SPARKLING WATER 5.00

**COKE, DIET COKE, DR. PEPPER, SPRITE** 3.50

## NON ALCOHOLIC COCKTAILS

### **THE ITALIAN**

**GIN BOTANICALS** BLOOD ORANGE AND LEMON 11

### **BLOOD ORANGE SPICE**

**LYRES** SPICED SPIRIT BLOOD ORANGE 11

### **LYRITA**

**LYRES** AGAVE SPIRIT HAND PRESSED LIME JUICE SIMPLE 11

### **NO SPRESSO**

**WHITE RHINO** ESPRESSO VANILLA SIMPLE 11

### **LYRES CLASSICO**

ALCOHOL FREE SPARKLING WINE 8/40

### **LYRES AMALFI SPRITZ**

ALCOHOL FREE SPRITZ 8

### **LYRES G&T**

ALCOHOL FREE GIN & TONIC 8

### **LYRES DARK & SPICY**

ALCOHOL FREE DARK & STORMY RUM & GINGER BEER 8

### **LYRES MALT & COLA**

ALCOHOL FREE BOURBON & COLA 8

**UNTITLED ART** ITALIAN PILSNER - NA BEER WISCONSIN 6

**ST. ELMO** HOP WATER SPARKLING WATER WITH HOPS AUSTIN 6