

ANTIPASTI

Minestra Di Nozze

Italian Wedding Soup
Miniature Meatballs and Pasta
\$7.00

Bruschetta

Grilled Tuscan Asiago Bread
Italian Vine Ripe Tomatoes
\$8.00

Insalata Caprese

Buffalo Mozzarella, Beefsteak Tomatoes
Balsamic Reduction
\$10.00

Cozze Posillipo

Mussels, Roasted Garlic
Plum Tomatoes, White Wine & Herbs
\$10.00

Fontina Fritto

Fried Aged Fontina Cheese
Oven Roasted Tomatoes
\$10.00

Insalata alla Cesare

Traditional Caesar Salad
Herb Croutons, Shaved Parmesan
\$11.00

Calamari Fritti

Polenta Chips, Spicy Marinara
Pesto Aioli
\$11.00

Gamberi Scampi

Shrimp Scampi, Garlic Herb Butter
Toasted Crostini
\$14.00

Antipasto Mama Della

Marinated Olive & Mushroom Salad
Grilled Vegetables with Fresh Mint, Basil & Garlic Oil
Italian Cured & Marinated Meats, Aged Provolone Cheese, Sage & Black Pepper
~ Serves 4 ~
\$12.00

To ensure that you are supremely comfortable while dining with us,
the following items are available upon request:
Reading Glasses, Purse Hooks, Pen Lights & Shawls

Please inform us of any health or diet restrictions so we may do our best to accommodate your needs.
Prices exclusive of Florida State sales tax and gratuity. 18% gratuity will be added to parties of 6 or more. Consuming raw or undercooked poultry, seafood, shellfish and eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

PASTA

Fettuccini Alfredo

Fettuccine Pasta

Alfredo Sauce

\$17.00

Ravioli Di Formaggio Marinara

Four Cheese Ravioli

Marinara Sauce

\$19.00

Spaghetti con le Polpette

Spaghetti with Veal and Sirloin Meatballs

Sauce Bolognese

\$20.00

Lasagne

Mama's Famous Recipe

Traditional Bechamel Laden Lasagne

\$22.00

PIATTO PRINCIPALE

All Entrees are served with Insalata Mama Della

Napoleon di Melanzana

Breaded Italian Eggplant, Buffalo Mozzarella

Oven Dried Tomato, Baby Spinach,

Shitake Mushroom Tower, Red Pepper Caulis

\$21.00

Pollo alla Carbonara

Sliced Chicken with Cappellini, Italian Bacon

Sundried Tomatoes, Parmesan, Spinach

\$23.00

Trote Almondine

Seared Wild River Steelhead

Trout Almondine, Citrus Butter Sauce,

Sautéed Vegetables, Mascarpone Polenta

\$29.00

Pollo alla Parmigiana

Chicken Breast, Cappellini

Marinara Sauce

\$25.00

Vitello Piccata

Seared Veal Medallion, Cappellini

Lemon Caper

\$30.00

Frutti Di Mare

Grilled Shrimp, Scallops, Corvina Fish

Linguini, Spinach, Garlic & Olive Oil

Creamy Roasted Tomato Sauce

\$32.00

Bisteca alla Fiorentina

Grilled Ribeye Steak, Wilted Greens

Caramelized Onions, Garlic Smashed Potatoes

\$32.00

Entrees also served family style upon request