

PIZZA

	Slice	Pie
NEAPOLITAN ROUND <i>(8 slices)</i>	4.00	24.00
18” thin crust pizza with mozzarella & tomato sauce		
SICILIAN SQUARE <i>(10 slices)</i>	4.00	25.00
Thick crust pan pizza with mozzarella & tomato sauce		

SPECIALTY PIES

	Slice	Pie
GRANDMA	4.00	25.00
Extra thin crust pan pizza layered with fresh mozzarella & spotted with a garlic & San Marzano crushed plum tomato sauce & finished with a whisper of E.V.O.O.		
ALL’INSALATA <i>(Tossed Salad)</i>	5.50	33.00
Crispy round pie topped with chopped garden salad & drizzled with our traditional Italian style dressing		
CHICKEN MARSALA	6.50	38.75
Fresh chicken sautéed in a mushroom & Marsala wine brown sauce, topped with mozzarella, served over a crispy round crust		
BUFFALO CHICKEN <i>(Our Signature Pizza)</i>	6.50	38.75
Crispy round pie topped with Louisiana style spicy chicken pieces, blue cheese sauce & mozzarella		
SPINACH & BROCCOLI	5.50	33.00
Crispy round pie topped with spinach & broccoli, fresh garlic & mozzarella cheese		
BAKER’S	4.00	25.00
Old World Sicilian style pan pizza with mozzarella topped with our traditional garlic & herb plum tomato sauce, Romano cheese, fresh basil & E.V.O.O.		
MARGHERITA	5.50	33.00
Traditional Neapolitan style thin crust pizza topped with crushed San Marzano plum tomato sauce, fresh mozzarella, basil & a whisper of E.V.O.O.		
CHICKEN BACON RANCH	6.50	38.75
Thin crust pan pizza topped with grilled chicken, bacon, & ranch dressing with a touch of mozzarella cheese		
BIANCA <i>(White pie)</i>	5.50	33.00
Crispy round pie topped with fresh mozzarella, aged Romano cheese & seasoned ricotta drizzled with fresh garlic oil		
EGGPLANT DELIGHT	5.50	33.00
Crispy round pie topped with fresh battered eggplant, sliced Roma tomatoes, mushrooms & mozzarella		
DI CASA	6.50	38.75
Homemade mozzarella, roasted peppers, tomato & basil, virgin olive oil & balsamic glaze		
DRUNKEN GRANDMA	5.50	33.00
Thin crust pan pizza layered with fresh mozzarella & pecorino cheese spotted with our creamy vodka pink sauce		
HOT HONEY	6.00	36.00
Crispy round pie topped with fresh mozzarella, pepperoni & cherry peppers, spotted with a garlic & San Marzano crushed plum tomato sauce & finished with a drizzle of Mike’s Hot Honey		
BAKED ZITI	N/A	33.00
Crispy round pie topped with traditional style baked ziti, mozzarella & tomato sauce		

CREATE YOUR OWN TOPPINGS

1/2 Pie Topping: 4.00 • Full Pie Topping: 5.00

Artichoke Hearts • Pepperoni • Onions • Mushrooms • Ham

Crumbled Hot Sausage • Cherry Peppers • Anchovies • Black Olives

Parma Prosciutto • Peppers • Flame Roasted Pepper • Meatballs

Battered Eggplant • Fontina Cheese • Ricotta Cheese

Grilled/Fried Chicken *(Add 4.00)*

A 3.5% DISCOUNT WILL BE APPLIED IF PAYING WITH CASH.

PIZZETTAS

Enjoy our 12” personal pizza, prepared with only the finest homemade & imported ingredients	
Ultra Thin Whole Wheat Bar Pizzetta or Cauliflower Crust (Add 2.25) 1/2 Pie Topping: 2.00 • Full Pie Topping: 3.00 • Grilled/Fried Chicken (Add 2.00)	
MARGHERITA	16.00
Traditional Neapolitan style thin crust pizza topped with our crushed San Marzano plum tomato sauce, fresh mozzarella, basil & a whisper of E.V.O.O.	
VEGETARIAN	18.50
Fresh sautéed spinach & broccoli & mozzarella cheese	
ALLA MELENZANA	18.50
Tomato basil sauce topped with fresh battered eggplant, spotted with seasoned ricotta cheese, Reggiano & fresh mozzarella	
FRA DIAVOLO	18.50
Tomato basil sauce topped with fresh mozzarella, crumbled Italian style sausage & a touch of cherry peppers	
HOT HONEY	19.00
Crispy round pie topped with fresh mozzarella, pepperoni & cherry peppers, spotted with a garlic & San Marzano crushed plum tomato sauce & finished with a drizzle of Mike’s Hot Honey	
BUFFALO PIZZETTA	19.50
Our famous buffalo chicken with melted mozzarella & blue cheese	
ALL’INSALATA <i>(Tossed Salad)</i>	18.50
Chopped garden salad served over a crispy round pizza crust, drizzled with our traditional Italian style dressing	
PROSCIUTTO E ARUGULA	19.50
Fresh mozzarella, imported fontina cheese & Parma prosciutto, finished with arugula, white truffle oil & Reggiano cheese shavings	
PINSA ROMANA <i>(Serves 2)</i> <span>New!</span>	18.50
Artisanal 72-hour leavened pizza dough spotted with San Marzano crushed plum tomato sauce, topped with aged pecorino & mozzarella cheese	

CALZONES, ROLLS & MORE

CALZONE	9.00
Pizza dough pocket filled with seasoned ricotta, mozzarella & a side of tomato sauce upon request	
Additional Fillings <i>(Add 2.00)</i>	
CHICKEN ROLL	9.00
Pizza dough rolled with tender strips of fresh chicken cutlets, mozzarella & a side of tomato sauce upon request	
BUFFALO CHICKEN ROLL	9.00
Pizza dough rolled with Louisiana style spicy chicken, mozzarella & a side of creamy blue cheese sauce upon request	
SAUSAGE ROLL	9.00
Pizza dough rolled with fresh sautéed Italian style sausage, peppers & onions with mozzarella & a side of tomato sauce upon request	
RICE BALL <i>(2 per order)</i>	6.50
Sicilian style arancini stuffed with a ground beef, green peas, mozzarella center& a side of tomato sauce upon request	
BOCCONCINI	5.50
Spinach, broccoli, Bruschetta tomato & mozzarella cheese -or- ham, pepperoni & mozzarella rolled in our delicious pizza dough	
GARLIC KNOTS <i>(6 per order)</i>	4.00
Golden baked dough knots marinated with fresh garlic, olive oil, Reggiano cheese & seasonings	
FRIED CAPELLINI CAKE	6.50
Deep fried capellini in an alfredo sauce with peas, ham, imported cheese & a side of tomato sauce upon request	
TRAMEZZINO	16.50
Fresh baked folded flatbread stuffed with grilled chicken, fresh mozzarella, fontina cheese, arugula, roasted peppers & drizzled with white truffle oil	
STUFFED PIZZA	
VEGETARIAN STUFFED SLICED	10.00
Fresh sautéed spinach & broccoli, seasoned ricotta, mozzarella & imported provolone cheese	
MEAT STUFFED SLICE	10.00
Italian style sausage meatballs, ham, pepperoni & mozzarella	

PANINI

MELANZANE & ROASTED PEPPER PANINI	10.00
Fresh baked garlic & herb basted roll stuffed with grilled marinated eggplant, roasted peppers & fresh mozzarella	
BROCCOLI RABE PANINI	10.00
Fresh baked garlic & herb basted roll stuffed with sautéed broccoli rabe & fresh mozzarella	
RUSTICO PANINI	10.00
Fresh baked garlic & herb basted roll stuffed with Parma prosciutto, sliced vine ripe tomatoes & fresh mozzarella	
AMERICANO PANINI	10.00
Fresh baked garlic & herb basted roll stuffed with baked chicken, fresh mozzarella, green leaf lettuce & sliced vine ripe tomatoes	
BUFFALO CHICKEN PANINI	10.00
Fresh baked garlic & herb basted roll stuffed with Louisiana style buffalo chicken cutlets & fresh mozzarella, drizzled with a blue cheese sauce	
GRILLED CHICKEN PANINI	10.00
Fresh baked garlic & herb basted roll stuffed with grilled chicken, fresh mozzarella, lettuce & tomato	

PICK-A-PAIR

18.00

CHOOSE TWO & CREATE YOUR FAVORITE LUNCH

• Both choices cannot be made from the same section •

ONLY AVAILABLE MONDAY THRU FRIDAY 11AM-3PM

SOUP

CHEESE TORTELLINI EN BRODO  
PASTA E FAGIOLI  
VEGETABLE MINESTRONE

STRACCIATELLA SOUP  
LENTIL SOUP  
CHICKEN NOODLE

SALAD

Lunch portion • Chopped salads available for an additional charge of 1.75

GARDEN  
CAESAR *(Add 1.00)*

MEDITERRANEAN *(Add 2.00)*  
PECAN *(Add 2.00)*

ADD ONS:

Fried Chicken 7.00 • Grilled Chicken 7.00

Buffalo Chicken 7.00 • Marinated Skirt Steak 11.00 • Homemade Tuna 7.00

Jumbo Grilled Shrimp (5) 11.00

Grilled Atlantic Salmon 16.00

Cheese of your choice:

Shredded Mozzarella, Fresh Mozzarella, Feta, Goat, Gorgonzola 2.75

PANINI

MELANZANE & ROASTED PEPPER  
BROCCOLI RABE PANINI  
RUSTICO PANINI

AMERICANO PANINI  
BUFFALO CHICKEN PANINI  
GRILLED CHICKEN PANINI

PASTA

Lunch portion of Penne –OR– Spaghetti served with your choice of sauce:  
Tomato Sauce

Marinara Sauce • Pink Sauce • Aglio & Olio • Alfredo Sauce *(Add 1.75)*

Bolognese Sauce *(Add 2.75)*

Whole Wheat –OR– Gluten Free Penne available *(Add 2.25)*

HALF-A-PIZZETTA

Whole wheat ultra thin 12” bar pizzetta topped with mozzarella & tomato sauce

CREATE YOUR OWN:

2.00 each

Artichoke Hearts • Pepperoni • Onions • Mushrooms • Ham • Sausage

Fresh Garlic • Cherry Peppers • Anchovies • Black Olives • Parma Prosciutto

Flame Roasted Peppers • Meatballs • Battered Eggplant • Ricotta Cheese

Grilled/Fried Chicken *(Add 2.00)*

TAKEOUT MENU

2429 JERICO TPKE. | GARDEN CITY PARK, NY 11040 | 516.747.3111

2411 HEMPSTEAD TPKE. | EAST MEADOW, NY 11554 | 516.520.5556

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ALSO AVAILABLE ON

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A 3.5% DISCOUNT WILL BE APPLIED IF PAYING WITH CASH.



## APPETIZERS

<b>BAKED CLAMS OREGANATE</b> <i>(1/2 dozen)</i>	16.75
Whole breaded & baked Littleneck clams	
<b>CALAMARI FRITTI</b> <i>(Serves 2)</i>	19.00
Golden fried calamari served with a side of marinara sauce	
<b>CALAMARI ARRABBIATA</b> <i>(Serves 2)</i>	21.25
Golden fried calamari tossed with flame roasted peppers in a spicy Arrabbiata plum tomato sauce	
<b>STUFFED ARTICHOKE</b>	12.75
With fresh garlic, lemon, white wine & Italian herbs, topped with bread crumbs (Seasonal)	
<b>GARLIC BREAD</b>	8.75
Freshly toasted Italian bread wedges basted with extra virgin garlic oil & seasonings	
<b>With melted mozzarella</b>	10.25
<b>MOZZARELLA DI CASA</b>	17.75
Homemade fresh mozzarella layered with sliced vine ripe tomatoes, flame roasted peppers & basil, drizzled with E.V.O.O & balsamic vinegar	
<b>MOZZARELLA STICKS</b> <i>(6 per order)</i>	13.00
Served with a side of Italian tomato sauce	
<b>GOLDEN FRIED CHICKEN FINGERS</b> <i>(5 per order)</i>	13.00
Served with a side of honey mustard –or– tomato sauce	
<b>ZUCCHINI CHIPS</b>	15.50
Homemade golden fried zucchini chips served with a side of marinara dipping sauce	
<b>ZUPPA DI COZZE</b> <i>(Red -OR- White)</i>	19.25
Fresh cultivated mussels, steamed & seasoned in your choice of a white wine garlic & herb sauce –or– in a fresh garlic & crushed plum tomato brodino	
<b>BAR PIZZETTA 12"</b> <i>(Serves 2)</i>	16.00
Whole Wheat ultra thin bar pizzetta topped with mozzarella & tomato sauce	
Cauliflower Crust <i>(Add 2.25)</i>	

## SALAD

<b>GARDEN SALAD</b>	<b>*Lunch</b>	<b>Dinner</b>
Iceberg & romaine mix, cherry tomatoes, cucumbers, carrots, red peppers, green olives & black olives, drizzled with our house Italian style dressing	9.00	13.00
<b>MEDITERRANEAN SALAD</b>	11.50	15.50
Romaine hearts, cherry tomatoes, diced cucumbers, green bell peppers, kalamata olives, onions, crumbled feta cheese & red wine vinaigrette		
<b>PECAN SALAD</b>	12.50	16.50
Mesclun greens tossed with fresh arugula, honey roasted pecans, dried cranberries & gorgonzola crumbles tossed with our homemade balsamic vinaigrette		
<b>CAESAR SALAD</b>	10.00	14.25
Romaine hearts topped with homemade garlic croutons, Parmesan cheese shavings & Dijon Caesar dressing		
<b>BUFFALO CHICKEN SALAD</b>	N/A	20.50
Romaine hearts & iceberg lettuce, diced plum tomatoes & red onions, tossed with our creamy blue cheese dressing, topped off with spicy warm buffalo chicken pieces		
<b>TUSCAN BISTRO SALAD</b>	N/A	22.50
Fresh grilled skirt steak served over mesclun greens, topped with diced Roma tomatoes, red onions & gorgonzola crumbles, drizzled with our Tuscan style house dressing		
<b>CAPRINO SALAD</b>	N/A	22.50
Fresh grilled jumbo shrimp, mesclun greens, flame roasted peppers grilled asparagus, crumbled goat cheese, cherry tomatoes, red onions & balsamic vinaigrette		
<b>TUNA SALAD PLATTER</b>	N/A	18.50
Garden salad topped with our delicious homemade tuna		

### ADD ONS:

Chopped: Lunch 1.75 • Dinner 2.25

Fried Chicken 7.00 • Grilled Chicken 7.00 • Buffalo Chicken 7.00 • Marinated Skirt Steak 11.00  
Homemade Tuna 7.00 • Jumbo Grilled Shrimp (5) 11.00 • Grilled Atlantic Salmon 16.00

Cheese of your choice:

Shredded Mozzarella, Fresh Mozzarella, Feta, Goat, Gorgonzola 2.75

**\*LUNCH PORTIONS ARE SMALLER THAN DINNER PORTIONS  
AND ONLY AVAILABLE UNTIL 3PM**

## SOUP

<b>CHEESE TORTELLINI IN BRODO</b>	Pint	10.50
Cheese tortellini pasta served in a light chicken brodino		
<b>PASTA E FAGIOLI</b>		10.50
A classic Italian favorite with ditalini pasta, white cannellini beans, fresh plum tomato, garlic & E.V.O.O.		
<b>HOMEMADE VEGETABLE MINESTRONE</b>		10.50
A hearty combination of fresh vegetables & ditalini pasta, served in a tomato vegetable broth		
<b>STRACCIATELLA SOUP</b>		10.50
Traditional Italian egg drop soup with spinach		
<b>LENTIL SOUP</b>		10.50
Lentils in a hearty homemade vegetable broth		
<b>CHICKEN NOODLE</b>		10.50
Broken fettuccine pasta, shredded white meat chicken & fresh vegetables, served in a light chicken brodino		

## PASTA

Cheese Ravioli, Cheese Tortellini, Gluten Free Penne, Whole Wheat Penne & Linguine: 2.25		
Zucchini Linguine <i>(Add 3.75 )</i>		
Pasta Choices: Penne, Rigatoni, Spaghetti, Linguine, Fusilli, Gnocchi, Fettuccine		
<b>ADD A SIDE SALAD:</b> Garden 9.00 • Caesar 10.00 • Mediterranean 11.50 • Pecan 12.50		
<b>*LUNCH PORTIONS ARE AVAILABLE UNTIL 3PM</b>		
	<b>*Lunch</b>	<b>Dinner</b>
<b>PENNE OREGANATE</b>	17.75	26.50
Fresh shrimp & asparagus sautéed in a classic garlic & white wine Scampi sauce finished with toasted bread crumbs		
<b>PENNE ALLA VODKA</b>	15.75	23.50
Creamy vodka pink sauce with sautéed onions, scallions & diced imported prosciutto		
<b>SPAGHETTI &amp; MEATBALLS</b>	15.00	22.75
Traditional Old World Italian tomato sauce topped with our homemade meatballs		
<b>RIGATONI FIORENTINA</b>	17.50	26.00
Fresh battered chicken pieces, spinach & mozzarella tossed in a creamy pink sauce		
<b>LINGUINE SHRIMP MARINARA</b>	18.50	27.50
Fresh shrimp sautéed in a traditional garlic & herb plum tomato sauce <i>(Spicy Fra Diavolo also available)</i>		
<b>FUSILLI CASALINGA</b>	17.25	25.50
Fresh broccoli rabe & grilled chicken strips, sautéed in a light roasted garlic & E.V.O.O. sauce		
<b>FETTUCCINE ALLA MAMA THERESA'S</b>	15.00	22.75
Alfredo cream sauce sautéed with green peas, onions & ham		
<b>PENNE MELENZANE</b>	16.25	24.00
Fresh oven roasted eggplant, sautéed in a unique Marsala infused plum tomato sauce, crowned with fresh ricotta cheese		
<b>SPAGHETTI CLAM SAUCE</b> <i>(Red -OR- White)</i>	17.75	26.50
Our authentic clam sauce includes shelled Littleneck clams & chopped baby clams sautéed in your choice of: garlic & E.V.O.O. –or– Marinara sauce		
<b>LINGUINE LA TOSCANA</b>	18.50	27.50
Broccoli rabe, sautéed shrimp, white wine & pignoli nuts topped off with toasted bread crumbs		
<b>LINGUINE DiMARE</b> <i>(Red -OR- White)</i>	18.50	27.50
Fresh shrimp, mussels & baby clams sautéed in your choice of: garlic & E.V.O.O. -or- Marinara sauce		
<b>GNOCCHI PESTO</b>	16.75	22.00
Fresh basil sauce, grated Parmesan cheese, pignoli nuts & Italian seasonings		
<b>PENNE &amp; BROCCOLI</b> <i>(Red -OR- White)</i>	15.75	23.50
Fresh broccoli florets sautéed in a light tomato basil sauce -or- garlic & E.V.O.O.		
<b>RIGATONI BOLOGNESE</b>	17.25	25.50
Southern Italian style ground meat sauce		
Add a touch of fresh cream ricotta cheese <i>(Add 1.25)</i>		
<b>CAPELLINI PRIMAVERA</b> <i>(Red -OR- White)</i>	16.00	24.50
A colorful melange of assorted fresh garden vegetables sautéed in a light tomato basil sauce -or- garlic & E.V.O.O.		
<b>FETTUCCINE ALFREDO</b>	15.00	22.75
Classic Parmesan creamy cheese sauce		
<b>PENNE GAMBERI</b>	18.50	27.50
Fresh broccoli florets sautéed with shrimp & cubed tomatoes		
<b>FUSILLI CAMPAGNOLA</b>	17.25	25.50
Corkscrew shaped pasta tossed with fresh broccoli rabe, crumbled sausage & cannellini beans, sautéed in a light roasted garlic & E.V.O.O.		

## ENTRÉES

Side pasta also available with Garlic & Oil, Marinara, Alfredo –OR– Pink Sauce <i>(Add 1.75)</i>	
–OR– Clam Sauce <i>(Red -OR- White)</i> –OR– Bolognese <i>(Add 2.75)</i>	
Side salad substitutions: Caesar, Mediterranean or Pecan <i>(Add 1.75)</i>	
<b>Entrées are served with one choice of Soup, Garden Salad, Penne or Spaghetti Tomato Sauce</b>	
<b>CHICKEN PICCATA</b>	31.00
<b>VEAL PICCATA</b>	34.25
<b>SALMON PICCATA</b>	35.25
Tender pan seared breast of chicken, veal -OR- Atlantic salmon sautéed with capers & artichoke hearts in a white wine, lemon beurre blanc sauce	
<b>CHICKEN FRANCESE</b>	31.00
<b>VEAL FRANCESE</b>	34.25
<b>SHRIMP FRANCESE -or- FILET OF SOLE FRANCESE</b>	33.75
Fresh egg battered breast of chicken, jumbo shrimp -or- filet of sole sautéed in a classic white wine, lemon & butter sauce	
<b>CHICKEN ALLA MARCO</b>	31.00
<b>VEAL ALLA MARCO</b>	34.25
Golden fried or grilled chicken -or- veal cutlets topped with a fresh diced plum tomato, red onion & basil Bruschetta Salad	
<b>CHICKEN MARSALA</b>	31.00
<b>VEAL MARSALA</b>	34.25
Fresh chicken -or- veal scallopine simmered in a classic mushroom & Marsala wine brown sauce	
<b>CHICKEN PIZZAIOLA</b>	31.00
<b>VEAL PIZZAIOLA</b>	34.25
Tender pan seared chicken -or- veal scallopine topped with julienne bell peppers & onions, sautéed in a white wine, garlic & crushed plum tomato sauce	
<b>CHICKEN MILANASE</b>	31.00
<b>VEAL MILANASE</b>	34.25
Breaded chicken cutlets -or- grilled chicken topped off with aged Balsamic glaze, Baby Arugula, red onions, cherry tomatoes, shaved parmigiano & E.V.O.O.	
<b>GRILLED CHICKEN PRIMAVERA</b>	31.00
Fresh breast of grilled chicken marinated in balsamic vinegar & imported seasonings, topped with a medley of sautéed fresh garden vegetables	
<b>CHICKEN VALDOSTANA</b>	32.75
Fresh breast of chicken stuffed with sautéed spinach & mozzarella, breaded, baked & served in a mushroom & Marsala wine brown sauce	
<b>CHICKEN CARDINALI</b>	32.75
Egg battered breast of chicken sautéed in butter & white wine with prosciutto, eggplant & sliced tomato with mozzarella cheese & a touch of marinara sauce	
<b>CHICKEN VERDI</b>	32.75
Egg battered breast of chicken sautéed in a white wine, lemon & butter sauce with fresh broccoli -or- spinach & melted mozzarella	
<b>FILET OF SOLE OREGANATE</b>	35.25
<b>BAKED SHRIMP OREGANATE</b> <i>(6 per order)</i>	35.25
Fresh filet of lemon sole -or- shrimp topped with seasoned Oreganata style bread crumbs, broiled & served in a classic garlic & white wine Scampi sauce	
<b>SHRIMP MONACHINA</b>	35.25
Fresh pan fried jumbo shrimp simmered in a mushroom & Marsala wine brown sauce, layered with melted mozzarella	
<b>GRILLED SALMON</b>	35.25
Fresh grilled Atlantic salmon filet served over sautéed spinach & Tuscan white beans drizzled with a balsamic vinaigrette glaze	
<b>BRANZINO MEDITERRANEO</b>	35.25
Oven roasted Mediterranean sea bass filet, drizzled with E.V.O.O., lemon & fresh herbs, served over sautéed spinach	
<b>EGGPLANT ROLLATINE</b>	28.00
Fresh battered eggplant rolled with seasoned ricotta, baked Parmigiana style with tomato sauce & mozzarella	
<b>BAKED PASTA</b>	
<b>BAKED ZITI</b>	18.50
<b>BAKED CHEESE RAVIOLI</b>	19.00
<b>BAKED MANICOTTI</b>	19.50
<b>HOMEMADE MEAT LASAGNA</b>	19.50

## HEROS & PLATTERS

<b>Platters are served with one choice of Soup, Garden Salad, Penne or Spaghetti Tomato Sauce</b>		
Side pasta also available with Garlic & Oil, Marinara, Alfredo –OR– Pink Sauce <i>(Add 1.75)</i>		
–OR– Clam Sauce <i>(Red -OR- White)</i> –OR– Bolognese <i>(Add 2.75)</i>		
Side salad substitutions: Caesar, Mediterranean or Pecan <i>(Add 1.75)</i>		
	<b>Hero</b>	<b>Platter</b>
<b>EGGPLANT PARM</b>	14.50	26.00
<b>CHICKEN PARM</b>	15.75	27.00
<b>MEATBALL PARM</b>	14.50	26.00
<b>SAUSAGE, PEPPERS, ONIONS</b> <i>(Red -OR- White)</i>	14.50	26.00
<b>GRILLED –OR– FRIED CHICKEN</b>		
<b>CUTLET CLUB</b>	14.50	N/A
Served with lettuce, tomato, & Italian dressing		
Melted mozzarella <i>(Add 1.50)</i>		
<b>VEAL PARM</b>	16.75	28.00
<b>JUMBO SHRIMP PARM</b>	17.75	29.00
<b>SAUSAGE PARM</b>	14.50	26.00
<b>GRILLED CHICKEN &amp; BROCCOLI RABE</b>	16.75	28.00
Grilled chicken, broccoli rabe, roasted peppers & fresh mozzarella		
<b>CHICKEN ALLA VODKA</b>	16.75	28.00
Sautéed or fried chicken cutlets topped with a creamy Alla Vodka pink sauce and homemade fresh mozzarella		
<b>Heros served on Garlic Bread <i>(Add 2.00)</i></b>		
<b>SIDE ORDERS</b>		
<b>SPINACH</b>	10.50	
<b>BROCCOLI SPEARS</b>	10.50	
<b>ESCAROLE &amp; BEANS</b>	11.00	
<b>BROCCOLI RABE</b>	11.50	
<b>PRIMAVERA VEGETABLES</b>	10.50	
<b>FRENCH FRIES</b>	6.50	
<b>SAUTÉED STRING BEANS</b> <i>(Red -OR- White)</i>	10.50	
<b>FRIED -OR- GRILLED CHICKEN CUTLETS</b> <i>(2 per order)</i>	12.50	
<b>HOMEMADE “ITALIAN STYLE”</b>		
<b>MEATBALLS TOMATO SAUCE</b> <i>(4 per order)</i>	12.50	
<b>HOMEMADE “ITALIAN STYLE”</b>		
<b>SAUSAGE TOMATO SAUCE</b> <i>(3 per order)</i>	12.50	
<b>SIDE PASTA</b>	12.50	
<i>(With your choice of: Marinara, Tomato, Pink or Garlic &amp; Oil)</i>		
<b>BOTTLED BEVERAGES</b>		
 <b>ASSORTED PRODUCTS</b>		3.50
 <b>COCA-COLA, DIET COKE, SPRITE</b> <i>(2L)</i>		6.25
 <b>ASSORTED FLAVORS</b>		4.00
 <b>FRUIT JUICES</b>		4.00
 <b>S.PELLEGRINO</b> <i>(Imported Sparkling 500ml)</i>		4.00
 <b>S.PELLEGRINO</b> <i>(Imported Sparkling 1L)</i>		7.00
 <b>ACQUA PANNA</b> <i>(Imported Still) (1L)</i>		7.00
 <b>DAN</b> <i>(Purified Water 16.9 oz)</i>		3.50
<b>We Proudly Use</b>		
		
<i>Attention: We cannot guarantee that our Gluten &amp; Nut free products are 100% Allergen-Free</i>		
<b>A 3.5% DISCOUNT WILL BE APPLIED IF PAYING WITH CASH.</b>		