

P	ZZE	TTAS	S

Enjoy our personal pizza, prepared with only the

finest homemade & imported ingredients.	
ALSO AVAILABLE: WHOLE WHEAT BAR PIZZETTA, CAULIFLOWER PIZZE -OR- GLUTEN FREE PIZZETTA ADD <b>2.00</b>	TTA
ARGHERITA raditional Neapolitan style thin crust pizza topped with ur crushed San Marzano plum tomato sauce, fresh iozzarella, basil & a whisper of E.V.O.O.	12.75 <sup>1</sup>
IZZETTA 2" classic Neapolitan Pie with mozzarella & tomato sauc	<b>12.75</b>
ROCCOLI RABE E SALSICCIA mato basil sauce topped with fresh mozzarella, crumbl alian style hot sausage & fresh sautéed broccoli rabe	<b>15.25</b> led
EGETARIAN resh sautéed spinach & broccoli & mozzarella cheese	14.75 E
LLA MELENZANA omato basil sauce topped with fresh battered eggplant, ootted with seasoned ricotta cheese, Reggiano & esh mozzarella	14.75
UFFALO PIZZETTA ur famous buffalo chicken with melted mozzarella blue cheese	15.75 C
RA DIAVOLO mato basil sauce topped with fresh mozzarella, crumbl alian style hot sausage & a touch of cherry peppers	14.75 ( led c
ROSCIUTTO E ARUGULA resh mozzarella, imported Fontina cheese & Parma rosciutto, finished with arugula, white truffle oil & eggiano cheese shavings	15.75 G
LL'INSALATA (TOSSED SALAD) nopped garden salad served over a crispy round pizza ust, drizzled with our traditional Italian style dressing	14.75 <sup>f</sup>
IDS PIZZETTA " child size Neapolitan Pie with mozzarella & tomato sau	8.50 c
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#### **CREATE YOUR OWN** CHOOSE FROM THE FOLLOWING ITEMS TO ADD TO A MARGHERITA PIZZA

#### TOPPINGS 175 FACH

	TOFFINGS LIS LAC	.11
<ul> <li>Artichoke Hearts</li> <li>Pepperoni</li> <li>Crumbled Hot Sausage</li> <li>Onions</li> <li>Mushrooms</li> <li>Fresh Garlic</li> </ul>	Cherry Peppers     Anchovies     Black Olives     Parma Prosciutto     Meatballs     Battered Eggplant     Ham	<ul> <li>Flame Roasted Peppers</li> <li>Fontina Cheese</li> <li>Provolone Cheese</li> <li>Low-Fat Mozzarella</li> <li>Ricotta Cheese</li> </ul>

• Grilled Chicken ADD 3.75

PIZZA		
	PIE	SLICE
NEAPOLITAN ROUND (8 SLICES)	18.25	3.00
18" Thin crust pizza with mozzarella & tomate	o sauce	
SICILIAN SQUARE (10 SLICES)	19.25	3.00

Thick crust pan pizza with mozzarella & tomato sauce

### **CREATE YOUR OWN CHOOSE FROM THE FOLLOWING ITEMS**

<ul> <li>Sausage</li> <li>Meatballs</li> <li>Pepperoni</li> <li>Ham</li> <li>Mushrooms</li> <li>Onions</li> </ul>	<ul> <li>Black Olives</li> <li>Extra Cheese</li> <li>Ricotta Cheese</li> <li>Fresh Garlic</li> <li>Broccoli</li> <li>Spinach</li> </ul>	<ul> <li>Sliced Tomatoes</li> <li>Anchovies</li> <li>Flame Roasted Peppers</li> <li>Battered Eggplant</li> <li>Low-Fat Mozzarella</li> </ul>
1/2 TOPPING 1 TOPPING GRILLED or FRI	ED CHICKEN	3.50 4.50 Add 5.25

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# **SPECIALTY PIES**

ALL SPECIALTY PIES AVAILABLE AS 1/	2 Pie toppi	NGS
<b>GRANDMA</b> Extra thin crust pan pizza layered with fresh & spotted with a garlic & San Marzano crush tomato sauce & finished with a whisper of E.	ed plum	SLICE <b>3.15</b>
ALL'INSALATA (TOSSED SALAD) Crispy round pie topped with chopped garde & drizzled with our traditional Italian style dr		4.25
CHICKEN MARSALA Fresh chicken sautéed in a Marsala wine bro topped with mozzarella, served over a crispy		4.95
BUFFALO CHICKEN (Our Signature Pizza, Crispy round pie topped with Louisiana style chicken pieces, blue cheese sauce & mozzare	spicy	4.95
BAKED ZITI Crispy round pie topped with traditional style baked ziti, mozzarella & tomato sauce	<b>24.50</b>	N/A
SPINACH & BROCCOLI Crispy round pie topped with spinach & broc fresh garlic & mozzarella cheese	<b>24.50</b> coli,	4.25
<b>BIANCA</b> (WHITE PIE) Crispy round pie topped with fresh mozzarel cheese & seasoned ricotta drizzled with fres		<b>4.25</b> nano
MARGHERITA Traditional Neapolitan style thin crust pizza t with crushed San Marzano plum tomato sau fresh mozzarella, basil & a whisper of E.V.O.0	ce,	4.25
CHICKEN BACON RANCH Crispy round pie topped with fried chicken ci bacon, mozzarella cheese, cheddar cheese 8		<b>4.95</b>
EGGPLANT DELIGHT Crispy round pie topped with fresh battered Roma tomatoes & mozzarella served over to		<b>4.25</b>
BAKERS Old World Sicilian style pan pizza with mozza with our traditional garlic & herb plum toma Romano cheese, fresh basil & E.V.O.O.		N/A
DI CASA Homemade mozzarella, roasted peppers, to	<b>28.50</b> mato & basil,	N/A

virgin olive oil & balsamic glaze

Extra thin crust pan pizza layered with fresh mozzarella

& spotted with a creamy vodka pink sauce (no prosciutto)

VODKA

24.50 4.25

## CALZONES. ROLLS & MORE

**STUFFED PIZZA 7.00** CHOICE OF 2 DELICIOUS COMBINATIONS: I. MEAT LOVERS Italian style sausage, meatballs, ham, pepperoni, mozzarella

2. VEGETARIAN Fresh sautéed spinach & broccoli, seasoned ricotta, mozzarella

<b>CALZONE</b> Pizza dough pocket filled with seasoned ricotta & m	
Additional fillings	add <b>1.50</b>
SAUSAGE ROLL Pizza dough rolled with fresh sautéed Italian style s peppers & onions with mozzarella & tomato sauce	<b>7.00</b> ausage,
CHICKEN ROLL Pizza dough rolled with tender strips of fresh chicke mozzarella & tomato sauce	<b>7.00</b> en cutlets,
BUFFALD CHICKEN ROLL Pizza dough rolled with Louisiana style spicy chicken mozzarella & creamy blue cheese sauce	<b>7.00</b> n,
TRAMEZZIND Fresh baked folded flatbread stuffed with grilled ch fresh mozzarella, fontina cheese, arugula, roasted p & drizzled with white truffle oil	
BOCCONCINI Spinach, broccoli, Bruschetta tomato & mozzarella -OR- ham, pepperoni & mozzarella rolled in our delicious pizza dough	<b>4.25</b> cheese
RICE BALLS (2 PER ORDER) Sicilian style arancini stuffed with a ground beef, gr & mozzarella center, served with a side of tomato s	
GARLIC KNOTS (6 PER ORDER) Golden baked dough knots marinated with fresh ga olive oil & seasonings	<b>2.75</b> Irlic,
FRIED CAPELLINI CAKE Deep fried capellini in an alfredo sauce with peas, ham & imported cheese	4.75
PANINI	
MELANZANE & ROASTED PEPPER PANINI Fresh baked garlic & herb basted roll stuffed with g marinated eggplant, roasted peppers & fresh mozz drizzled with a homemade pesto aioli	
BROCCOLI RABE PANINI Fresh baked garlic & herb basted roll stuffed with sautéed broccoli rabe & fresh mozzarella, drizzled with a homemade roasted pepper aioli	7.75
AMERICAND PANINI Fresh baked garlic & herb basted roll stuffed with b	7.75 aked

chicken, fresh mozzarella, green leaf lettuce & sliced vine ripe tomatoes, drizzled with balsamic aioli

**BUFFALO CHICKEN PANINI** 7.75 Fresh baked garlic & herb basted roll stuffed with Louisiana style buffalo chicken cutlets & fresh mozzarella, drizzled with blue cheese sauce

**GRILLED CHICKEN PANINI** Fresh baked garlic & herb basted roll stuffed with grilled chicken, fresh mozzarella, lettuce & tomato

## BEVERAGES

7.75

Coca Cola assorted products	3.00
SNAPPLE Teas	3.00
Fruit Juices	3.00
S.PELLEGRINO (Imported Sparkling) (1 Liter)	6.50
S.PELLEGRINO (Imported Sparkling) (500 ml)	3.50
DASANI (Purified Water)	3.00

	Hama Theresa's
<b>U</b>	PIZZERIA 8 RESTAURANT
	PASSION LIVES HERE

Mama Theresa's has been a favorite of discerning Long Island customers for over 35 years.

Here at Mama Theresa's, Italian food is made with the finest ingredients, lovingly prepared by a staff that considers cooking an art.

**Every meal at** Mama Theresa's is prepared in the Italian tradition of buon gusto.

**Enjoy!** 

## 

Desserts Also Available

**Corporate Catering Delivery Available** 

## **VISIT ALL OUR LOCATIONS**

2429 JERICHO TPKE. **GARDEN CITY PARK, NY** 

**1071 OLD COUNTRY ROAD** WESTBURY, NY

#### 2411 HEMPSTEAD TPKE. EAST MEADOW, NY

PICK UP OUR CATERING MENU TODAY FOR ALL YOUR CATERING NEEDS

PIZZERIA <sup>8</sup> RESTAURANT PASSION LIVES HERE

2411 HEMPSTEAD TURNPIKE, EAST MEADOW, NY 11554 = 516-520-5556 ORDER ONLINE AT WWW.MAMATHERESAS.COM **DELIVERY AVAILABLE 7 DAYS A WEEK** 

ALSO AVAILABLE EXCLUSIVELY ON

UBER EAT



## **APPETIZERS**

BAKED CLAMS OREGANATE (1/2 DOZEN) Whole breaded & baked Littleneck clams	13.25
<b>CALAMARI FRITTI (SERVES 2)</b> Golden fried calamari served with a side of marinara sauce	15.25
MOZZARELLA STICKS (6 PER ORDER) Served with a side of Italian tomato sauce	10.50
GARLIC BREAD Freshly toasted Italian bread wedges basted with extra virgin garlic oil & seasonings	6.50
WITH MELTED MOZZARELLA	7.50
MOZZARELLA DI CASA (SERVES 2) Homemade fresh mozzarella layered with sliced vine ripe tomatoes, flame roasted peppers & basil, drizzled with E.V.O.O. & aged balsamic glaze	14.50
ZUPPA DI COZZE (RED OR WHITE) Fresh cultivated mussels, steamed & seasoned in your choice of a white wine garlic & herb sauce –OR– in a fresh garlic & crushed plum tomato brodino	15.50
CALAMARI ARRABBIATA (SERVES 2) Golden fried calamari tossed with flame roasted peppers in a spicy Arrabbiata plum tomato sauce	17.50
GOLDEN FRIED CHICKEN FINGERS (5 PER ORDER) Served with a side of honey mustard -OR- tomato sauce	9.75
ZUCCHINI FRITTI Handcut, julienne style fresh zucchini, golden fried & nestled over marinara sauce, sprinkled with grated Parmesan cheese	12.25
GRILLED PORTOBELLO MUSHROOMS Portobello mushrooms marinated in balsamic vinegar, olive oil & spices	12.50

STUFFED ARTICHOKE With fresh garlic, lemon, white wine & Italian herbs, topped with bread crumbs (SEASONAL)



## SALAD

LUNCH DINNER

**GARDEN SALAD** 7.00 10.50 Iceberg & romaine mix, cherry tomatoes, cucumbers, carrots, red peppers, green olives & black olives, drizzled with our house Italian style dressing

CAESAR SALAD 8.00 11.50 Romaine hearts topped with homemade garlic croutons, Parmesan cheese shavings & Dijon Caesar dressing

#### MEDITERRANEAN SALAD 9.00 12.50 Romaine hearts, cherry tomatoes, diced cucumbers, green bell peppers, kalamata olives, onions, crumbled feta cheese & red wine vinaigrette

10.00 13.50 PECAN SALAD Mesclun greens tossed with fresh arugula, honey roasted pecans, dried cranberries & gorgonzola crumbles tossed with our homemade balsamic vinaigrette

BUFFALO CHICKEN SALAD 16.25 Romaine hearts & iceberg lettuce, diced plum tomatoes & red onions tossed with our creamy blue cheese dressing, topped off with spicy warm buffalo chicken pieces

18.25 **TUSCAN BISTRO SALAD** Fresh grilled skirt steak served over mesclun greens, topped with diced Roma tomatoes, red onions & gorgonzola crumbles, drizzled with our Tuscan style house dressing

CAPRINO SALAD 18.25 Fresh grilled jumbo shrimp, mesclun greens, flame roasted peppers, grilled asparagus, crumbled goat cheese, cherry tomatoes, red onions & balsamic vinaigrette

TUNA SALAD PLATTER 15.50 Garden salad topped with our delicious homemade tuna

### Lunch portions are smaller than dinner portions and only available until 4 PM.

#### ALL SALADS AVAILABLE WITH: 175 ... . .

Mozzarella

10.50

Mozzarella	1./3	Homemade Tuna	J.JU
Gorgonzola Crumbles	2.00	Grilled Chicken Strips	5.50
Goat Cheese	2.00	Fried Chicken Strips	5.50
Feta Cheese	2.00	Buffalo Chicken Pieces	5.50
	u. 1.50	Marinated Skirt Steak	8.50
	E 2.00	Jumbo Grilled Shrimp (5)	8.50
		Grilled Atlantic Salmon	12.50

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## SOUP

CHEESE TORTELLINI IN BRODO Cheese tortellini pasta served in a light chicken brodino	8.25
PASTA E FAGIOLI	8.25
A classic Italian favorite with ditalini pasta, white canne beans, fresh plum tomato, garlic & E.V.O.O.	llini

HOMEMADE VEGETABLE MINESTRONE 8.25 A hearty combination of fresh vegetables & ditalini pasta, served in a tomato vegetable broth

CHICKEN NOODLE 8.25 Broken fettuccine pasta, shredded white meat chicken & fresh vegetables, served in a light chicken brodino

STRACCIATELLA SOUP 8.25 Traditional Italian egg drop soup with spinach

LENTIL SOUP Lentils in a hearty homemade vegetable broth

## PASTA

Additional pasta choices: Cheese Ravioli, Cheese Tortellini, Cavatelli, Gnocchi, Whole Wheat or Gluten Free Pasta LUNCH 1.50 DINNER 2.25 SUBSTITUTE YOUR PASTA WITH THE "HEALTHIER CHOICE" ZUCCHINI LINGUINE 3.50

ADD A SIDE SALAD: GARDEN 7.00 CAESAR 8.00 MEDITERRANEAN 9.00 PECAN 10.00

PENNE OREGANATE LUNCH 14.25 DINNER 21.75 Fresh shrimp & asparagus sautéed in a classic garlic & white wine Scampi sauce finished with toasted bread crumbs

PENNE ALLA VODKA LUNCH 12.25 DINNER 18.75 Creamy vodka pink sauce with sautéed onions, scallions & diced imported PROSCIUTTO

SPAGHETTI & MEATBALLS LUNCH 11.50 DINNER 18.25 Traditional Old World Italian tomato sauce topped with our homemade meatballs

LUNCH 14.00 DINNER 21.25 **RIGATONI FIORENTINA** Fresh battered chicken pieces, spinach & mozzarella tossed in a creamy pink sauce

LINGUINE SHRIMP MARINARA LUNCH 14.75 DINNER 22.50 Fresh shrimp sautéed in a traditional garlic & herb plum tomato sauce (spicy Fra Diavolo also available)

FUSILLI CASALINGA LUNCH 13.75 DINNER 21.00 Fresh broccoli rabe & grilled chicken strips, sautéed in a light roasted garlic & E.V.O.O. sauce

PENNE MELANZANE LUNCH 12.50 DINNER 19.00 Fresh oven roasted eggplant, sautéed in a unique Marsala infused plum tomato sauce, crowned with fresh ricotta cheese

FETTUCCINE ALFREDO LUNCH 11.00 DINNER 17.00 Classic Parmesan creamy cheese sauce

FETTUCCINE ALLA MAMA THERESA'S LUNCH 11.50 DINNER 18.25 Alfredo cream sauce sautéed with green peas, onions & ham

SPAGHETTI CLAM SAUCE (RED OR WHITE) LUNCH 13.50 DINNER 20.75 Our authentic clam sauce includes shelled Littleneck clams & chopped baby clams sautéed in your choice of: garlic & E.V.O.O. -OR- Marinara sauce

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#### PLATTERS & HEROS Platters served with choice of

Garden Salad -OR- Pasta Tomato Sauce -OR- Fries PASTA ALSO AVAILABLE WITH AGLIO & OLIO, MARINARA, ALFREDO -OR- PINK SAUCE ADD 1.50 CLAM SAUCE (RED OR WHITE) -OR- BOLOGNESE ADD 2.50 CAESAR, MEDITERRANEAN -OR-PECAN SALAD SUBSTITUTION ADD 1.50 HERO PLATTER **MEATBALL PARMIGIANA** 11.50 20.75 EGGPLANT PARMIGIANA 11.50 20.75 SAUSAGE PARMIGIANA 11.50 20.75 CHICKEN CUTLET PARMIGIANA 12.50 21.75

**VEAL CUTLET PARMIGIANA** 13.50 22.75 JUMBO SHRIMP PARMIGIANA 14.50 23.75 SAUSAGE, PEPPERS, ONIONS (RED OR WHITE) 11.50 20.75 **GRILLED CHICKEN & BROCCOLI RABE** 13.50 22.75 Grilled chicken, broccoli rabe, roasted peppers & fresh mozzarella

**GRILLED OR FRIED CHICKEN CLUB** 11.50 N/A Served with lettuce, tomato, mayonnaise & Italian dressing ADD 1.00 MELTED MOZZARELLA

#### LINGUINE LA TOSCANA Broccoli rabe, sautéed shrimp, white wine & pignoli nuts topped off with toasted bread crumbs

LINGUINE SEAFOOD (RED OR WHITE) LUNCH 14.75 DINNER 22.50 Fresh shrimp, mussels & baby clams sautéed in your choice of: garlic & E.V.O.O. -OR- Marinara sauce

FUSILLI AL PESTO LUNCH **11.25** DINNER **17.25** Fresh basil sauce, grated Parmesan cheese, pignoli nuts & Italian seasonings

PENNE & BROCCOLI (RED OR WHITE) LUNCH 12.25 DINNER 18.75 Fresh broccoli florets sautéed in a light tomato basil

Southern Italian style ground meat sauce with a touch of cream FRESH RICOTTA CHEESE

CAPELLINI PRIMAVERA (RED OR WHITE) LUNCH 12.75 DINNER 19.75 A colorful melange of assorted fresh garden vegetables sautéed in a light tomato basil sauce -OR- garlic & E.V.O.O.

PENNE SPINACI (RED OR WHITE) LUNCH 12.25 DINNER 18.75 Fresh spinach sautéed in a light tomato basil sauce

SPAGHETTI CALAMARI MARINARA LUNCH 13.75 DINNER 21.00 Calamari sautéed -OR- fried with marinara sauce

PENNE GAMBERI Fresh broccoli florets sautéed with shrimp & cubed tomatoes

FUSILLI CAMPAGNOLA Corkscrew shaped pasta tossed with fresh broccoli rabe, crumbled sausage & cannellini beans, sautéed in a light roasted garlic & E.V.O.O.

> Lunch portions are smaller than dinner portions and only available until 4 PM.

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## **BAKED PASTA**

HOMEMADE MEAT LASAGNA
BAKED ZITI
BAKED CHEESE RAVIOLI
BAKED ZITI SICILIANA STYLE
BAKED MANICOTTI



15.50

14.75

15.00

15.75

THIS MENU REFLECTS A 3.5% CASH DISCOUNT. IF YOU CHOOSE TO PAY BY CREDIT OR DEBIT CARD, THIS DISCOUNT WILL BE REMOVED.

8.25

LUNCH 14.75 DINNER 22.50

sauce -OR- garlic & E.V.O.O.

GNOCCHI ALLA ARNOLD BOLOGNESE LUNCH 14.25 DINNER 21.75 ADD 1.00

-OR- garlic & E.V.O.O.

LUNCH 14.75 DINNER 22.50

LUNCH 13.75 DINNER 21.00

SAUTÉED STRING BEANS (RED OR WHITE)

CHICKEN MARSALA Veal Marsala	25.50 27.50	SHRIMP MONACHINA Fresh pan fried jumbo shrimp (5 per order) simme	28.50 red in	
Fresh chicken -OR- veal scallopine simmered in a classic mushroom & Marsala wine brown sauce		a mushroom & Marsala wine brown sauce, layered melted mozzarella	d with	
GRILLED CHICKEN PRIMAVERA	25.50	GRILLED SALMON	29.50	
Fresh breast of grilled chicken marinated in		Fresh grilled Atlantic salmon filet served over saut spinach & Tuscan white beans drizzled with a bals		
balsamic vinegar & imported seasonings, topped with a medley of sautéed fresh garden vegetables		vinaigrette glaze	anne	
CHICKEN PICCATA	25.50	BRANZINO MEDITERRANEO	<b>29.50</b>	
VEAL PICCATA Salmon Piccata	27.50 29.50	Oven roasted Mediterranean sea bass filet, drizzle E.V.O.O., lemon & fresh herbs, served over sautée		
Tender pan seared breast of chicken, veal scallopine	LJ.JU	FILET OF SOLE OREGANATA	28.00	
-OR- Atlantic salmon sautéed with capers & artichoke hearts in a white wine, lemon beurre blanc sauce		Fresh filet of lemon sole topped with seasoned	20.00	
		Oreganata style bread crumbs, broiled & served in a classic garlic & white wine Scampi sauce		
EGGPLANT ROLLATINE Fresh battered eggplant rolled with seasoned ricotta,	22.50			
baked Parmigiana style with tomato sauce & mozzarella	1	BAKED SHRIMP OREGANATE Fresh jumbo shrimp (6 per order) topped with	28.00	
CHICKEN ALLA MARCO	25.50	Italian style seasoned bread crumbs, broiled in		
VEAL ALLA MARCO	27.50	a classic garlic & white wine Scampi sauce		
Baked, breaded veal -OR- chicken cutlets -OR- grilled chi topped with a fresh diced plum tomato, red onion & bas		GRILLED BALSAMIC CHICKEN	20.00	
Bruschetta Salad	511	Fresh breast of chicken marinated in balsamic vine olive oil & spices	igar,	
CHICKEN PIZZAIOLA	25.50	CHICKEN VERDI	27.00	
VEAL PIZZAIOLA	27.50	Egg battered breast of chicken sautéed in a white		
Tender pan seared chicken -OR- veal scallopine topped with julienne bell peppers & onions, sautéed in a white wine, garlic & crushed plum tomato sauce		lemon & butter sauce with fresh broccoli -OR- spir melted mozzarella		
	25.50	CHICKEN ALLA VODKA	27.00	
CHICKEN FRANCESE Veal Francese	25.50 27.50			
SHRIMP FRANCESE	28.00	CHICKEN CARDINALI	27.00	
FILET OF SOLE FRANCESE	28.00	Egg battered breast of chicken sautéed in butter &	k	
Fresh egg battered breast of chicken, veal scallopine, jumbo shrimp -OR- filet of sole sautéed in a classic white wine, lemon & butter sauce		white wine with prosciutto, eggplant & sliced tom with mozzarella cheese & a touch of marinara sau		
OWOVEN DOMANA	07.00	SEAFOOD OREGANATA	29.50	
CHICKEN ROMANA Fresh egg battered breast of chicken layered with mozzarella & fresh asparagus served in a mushroom	27.00	Baked clams, mussels, shrimp & filet of sole with fresh garlic, lemon, white wine & Italian herbs, topped with bread crumbs		
& Marsala wine brown sauce		EGGPLANT SICILIANA	23.50	
CHICKEN VALDOSTANA	27.00	Breaded Sicilian eggplant topped with fresh mozz spinach & tomato sauce	arella,	
Fresh breast of chicken stuffed with sautéed spinach & mozzarella, breaded, baked & served in a mushroom & Marsala wine brown sauce				
		SIDE PASTAS	CULTTI	
SAUTÉED VEGETABLES		WITH YOUR CHOICE OF:	11.0	
SPINACH	8.00	BOLOGNESE	12.0	
BROCCOLI SPEARS	8.00	MARINARA	9.5	
ESCAROLE & CANNELLINI BEANS	8.50	TOMATO Pink	9.5 9.5	
BROCCOLI RABE	9.00	AGLIO & OLIO	9.5	
		WHOLE WHEAT -OR- GLUTEN FREE PASTA		
PRIMAVERA VEGETABLES	8.00			

8.00

## ENTREES

#### Entrées served with choice of Garden Salad -OR- Pasta Tomato Sauce -OR- Fries

PASTA ALSO AVAILABLE WITH AGLIO & OLIO, MARINARA, ALFREDO -OR- PINK SAUCE ADD 1.50 CLAM SAUCE (RED OR WHITE) -OR- BOLOGNESE ADD 2.50

CAESAR, MEDITERRANEAN -OR- PECAN SALAD SUBSTITUTION ADD 1.50

## SIDE ORDERS

FRIED OR GRILLED CHICKEN CUTLETS (2 PER ORDER)	10.00
FRENCH FRIES	5.25
HOMEMADE ITALIAN STYLE MEATBALLS TOMATO SAUCE (4 per order)	10.25
HOMEMADE ITALIAN STYLE SAUSAGE TOMATO SAUCE (3 PER ORDER)	10.25