

PIZZETTAS

Enjoy our personal pizza, prepared with only the finest homemade & imported ingredients.

ALSO AVAILABLE:
WHOLE WHEAT BAR PIZZETTA, CAULIFLOWER PIZZETTA
-OR- GLUTEN FREE PIZZETTA ADD 2.00

12.75

15.75

14.75

MARGHERITA

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.

PIZZETTA 12.75

12" classic Neapolitan Pie with mozzarella & tomato sauce

BROCCOLI RABE E SALSICCIA 15.25

Tomato basil sauce topped with fresh mozzarella, crumbled Italian style hot sausage & fresh sautéed broccoli rabe

VEGETARIAN 14.75

Fresh sautéed spinach & broccoli & mozzarella cheese

ALLA MELENZANA 14.75

Tomato basil sauce topped with fresh battered eggplant, spotted with seasoned ricotta cheese, Reggiano & fresh mozzarella

BUFFALO PIZZETTA

Our famous buffalo chicken with melted mozzarella & blue cheese

FRA DIAVOLO 14.75

Tomato basil sauce topped with fresh mozzarella, crumbled Italian style hot sausage & a touch of cherry peppers

PROSCIUTTO E ARUGULA

Fresh mozzarella, imported Fontina cheese & Parma prosciutto, finished with arugula, white truffle oil & Reggiano cheese shavings

ALL'INSALATA (TOSSED SALAD)

Chopped garden salad served over a crispy round pizza crust, drizzled with our traditional Italian style dressing

KIDS PIZZETTA 8. 8" child size Neapolitan Pie with mozzarella & tomato sauce

CREATE YOUR OWN

CHOOSE FROM THE FOLLOWING ITEMS TO ADD TO A MARGHERITA PIZZA

TOPPINGS 1.75 EACH

- Artichoke Hearts
 Pepperoni
 Crumbled
 Hot Sausage
 Perma Prosciutto
 Flame Roasted
 Peppers
 Fontina Cheese
 Provolone Cheese
- Fresh Garlic
 Ham
 - Grilled Chicken ADD 3.75

PIZZA

NEAPOLITAN ROUND (8 SLICES) 18.25 3.00
18" Thin crust pizza with mozzarella & tomato 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

 Sausage 	 Black Olives 	 Sliced Tomatoes
 Meatballs 	 Extra Cheese 	 Anchovies
 Pepperoni 	 Ricotta Cheese 	 Flame Roasted Pepp
• Ham	 Fresh Garlic 	Battered Eggplant
 Mushrooms 	Broccoli	Low-Fat Mozzarella

1/2 TOPPING 3.50 1 TOPPING 4.50 GRILLED OR FRIED CHICKEN ADD 5.25

· Spinach



SPECIALTY PIES

ALL SPECIALTY PIES AVAILABLE AS 1/2 PIE TOPPINGS

	PIE	SLICE
RANDMA	20.50	3.15
xtra thin crust pan pizza layered with fresh	mozzarella	
spotted with a garlic & San Marzano crush	ned plum	

tomato sauce & finished with a whisper of E.V.O.O.

ALL'INSALATA (TOSSED SALAD) 24.50 4.25

Crispy round pie topped with chopped garden salad & drizzled with our traditional Italian style dressing

CHICKEN MARSALA 28.50 4.95
Fresh chicken sautéed in a mushroom & Marsala wine brown sauce, topped with mozzarella, served over a crispy round crust

BUFFALO CHICKEN (Our Signature Pizza) 28.50 4.95
Crispy round pie topped with Louisiana style spicy

chicken pieces, blue cheese sauce & mozzarella

BAKED ZITI 24.50 N

Crispy round pie topped with traditional style baked ziti, mozzarella & tomato sauce

SPINACH & BROCCOLI 24.50 4.25

Crispy round pie topped with spinach & broccoli, fresh garlic & mozzarella cheese

BIANCA (WHITE PIE) 24.50 4.25 Crispy round pie topped with fresh mozzarella, aged Romano

cheese & seasoned ricotta drizzled with fresh garlic oil

MARGHERITA 24.50 4.2

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 28.50
Thin crust pan pizza topped with grilled chicken, bacon, & ranch dressing with a touch of mozzarella cheese

sliced Roma tomatoes, mushrooms & mozzarella

EGGPLANT DELIGHT 24.50 4.25
Crispy round pie topped with fresh battered eggplant,

BAKERS 20.50 3.15
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.

DI CASA 28.50 4.95
Homemade mozzarella, roasted peppers, tomato & basil, virgin olive oil & balsamic glaze

VODKA24.50

Extra thin crust pan pizza layered with fresh mozzarella & spotted with a creamy vodka pink sauce (no prosciutto)

CALZONES, ROLLS & MORE

STUFFED PIZZA 7.00

CHOICE OF 2 DELICIOUS COMBINATIONS:

- 1. MEAT LOVERS Italian style sausage, meatballs, ham, pepperoni, mozzarella
- **2. VEGETARIAN** Fresh sautéed spinach & broccoli, seasoned ricotta, mozzarella

CALZONE
7.00
Pizza dough pocket filled with seasoned ricotta & mozzarella
Additional fillings ADD 1.50
SAUSAGE ROLL
7.00
Pizza dough rolled with fresh sautéed Italian style sausage, peppers & onions with mozzarella & tomato sauce
CHICKEN ROLL
7.00
Pizza dough rolled with tender strips of fresh chicken cutlets,

mozzarella & tomato sauce

BUFFALO CHICKEN ROLL

Pizza dough rolled with Louisiana style spicy chicken,

mozzarella & creamy blue cheese sauce

TRAMEZZINO

Fresh baked folded flatbread stuffed with grilled chicken,

fresh mozzarella, fontina cheese, arugula, roasted peppers & drizzled with white truffle oil

BOCCONCINI

4.25

Spinach, broccoli, Bruschetta tomato & mozzarella cheese -OR- ham, pepperoni & mozzarella rolled in our delicious pizza dough

RICE BALLS (2 PER ORDER)

Sicilian style arancini stuffed with a ground beef, green peas & mozzarella center, served with a side of tomato sauce

2.75

4.75

GARLIC KNOTS (6 PER ORDER)
Golden baked dough knots marinated with fresh garlic, olive oil & seasonings

FRIED CAPELLINI CAKE
Deep fried capellini in an alfredo sauce with peas,
ham & imported cheese

MELANZANE & ROASTED PEPPER PANINI

PANINI

Fresh baked garlic & herb basted roll stuffed with grilled marinated eggplant, roasted peppers & fresh mozzarella, drizzled with a homemade pesto aioli

BROCCOLI RABE PANINI

7.75
Fresh baked garlic & herb basted roll stuffed with sautéed broccoli rabe & fresh mozzarella, drizzled with a homemade roasted nepper aioli

drizzled with a homemade roasted pepper aioli **RUSTICO PANINI**7.

Fresh baked garlic & herb basted roll stuffed with Parma prosciutto, sliced vine ripe tomatoes & fresh mozzarella, drizzled with a homemade pesto aioli

AMERICANO PANINI
Fresh baked garlic & herb basted roll stuffed with baked 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 7.75

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

BEVERAGES

Coca Cola assorted products

SNAPPLE Teas

ARIZONA assorted products

Fruit Juices

S.PELLEGRINO (Imported Sparkling) (1 Liter)

S.PELLEGRINO (Imported Sparkling) (500 ml)

ACQUA PANNA (Imported Still) (1 Liter)

DASANI (Purified Water)

2.50

3.00

6.50

6.50

3.00



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





A DDETIZEDO

APPETIZERS	
BAKED CLAMS OREGANATE (1/2 DOZEN) Whole breaded & baked Littleneck clams	13.25
CALAMARI FRITTI (SERVES 2) 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,	10.50



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

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

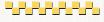
comatoes, red onions & balsamic vinaigrette **TUNA SALAD PLATTER** 15.50

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:

Mozzarella	1.75	Homemade Tuna	5.50
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
		Marinated Skirt Steak	8.50
	ALL 1.50 GE 2.00	Jumbo Grilled Shrimp (5)	8.50
CAROL	J. 2.00	Grilled Atlantic Salmon	12.50



SOUP

CHEESE TORTELLINI IN BRODO	8.25
Cheese tortellini pasta served in a light chicken brodino	

PASTA E FAGIOLI 8.25 A classic Italian favorite with ditalini pasta, white cannellini beans, fresh plum tomato, garlic & E.V.O.O.

HOMEMADE VEGETABLE MINESTRONE 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 8.25 Lentils in a hearty homemade vegetable broth

Additional pasta choices: Cheese Ravioli, Cheese Tortellini, Cavatelli, Gnocchi, Whole Wheat or Gluten Free Pasta

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

PENNE ALLA VODKA LUNCH 12.25 DINNER 18.75 Creamy vodka pink sauce with sautéed onions,

Scampi sauce finished with toasted bread crumbs

scallions & diced imported PROSCIUTTO

topped with our homemade meatballs

SPAGHETTI & MEATBALLS LUNCH 11.50 DINNER 18.25 Traditional Old World Italian tomato sauce

RIGATONI FIORENTINA LUNCH 14.00 DINNER 21.25 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

FETTUCCINE ALFREDO LUNCH 11.00 DINNER 17.00 Classic Parmesan creamy cheese sauce

infused plum tomato sauce, crowned with fresh ricotta cheese

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



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 Grilled chicken, broccoli rabe, roasted peppers & fresh mozzarella	13.50	22.75

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

PASTA

LUNCH 1.50 DINNER 2.25

LINGUINE LA TOSCANA LUNCH 14.75 DINNER 22.50 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

LUNCH 11.25 DINNER 17.25 **FUSILLI AL PESTO** 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 sauce -OR- garlic & F.V.O.O.

GNOCCHI ALLA ARNOLD BOLOGNESE LUNCH 14.25 DINNER 21.75 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.

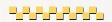
PENNE SPINACI (RED OR WHITE) LUNCH 12.25 DINNER 18.75 Fresh spinach sautéed in a light tomato basil sauce -OR- garlic & E.V.O.O.

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

LUNCH 14.75 DINNER 22.50 PENNE GAMBERI Fresh broccoli florets sautéed with shrimp & cubed tomatoes

FUSILLI CAMPAGNOLA LUNCH 13.75 DINNER 21.00 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



BAKED PASTA

HOMEMADE MEAT LASAGNA	15.50
BAKED ZITI	14.75
BAKED CHEESE RAVIOLI	15.00
BAKED ZITI SICILIANA STYLE	15.75
BAKED MANICOTTI	15.25



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

CHICKEN MARSALA SHRIMP MONACHINA 25.50 **VEAL MARSALA** 27.50 Fresh pan fried jumbo shrimp (5 per order) simmered in a mushroom & Marsala wine brown sauce, layered with Fresh chicken -OR- veal scallopine simmered in a melted mozzarella classic mushroom & Marsala wine brown sauce **GRILLED SALMON** GRILLED CHICKEN PRIMAVERA 25.50

Fresh breast of grilled chicken marinated in spinach & Tuscan white beans drizzled with a balsamic balsamic vinegar & imported seasonings, topped vinaigrette glaze with a medley of sautéed fresh garden vegetables 25.50

CHICKEN PICCATA VEAL PICCATA 27.50 **SALMON PICCATA** 29.50

Tender pan seared breast of chicken, veal scallopine -OR- Atlantic salmon sautéed with capers & artichoke hearts in a white wine, lemon beurre blanc sauce

EGGPLANT ROLLATINE 22.50 Fresh battered eggplant rolled with seasoned ricotta, baked Parmigiana style with tomato sauce & mozzarella

CHICKEN ALLA MARCO 25.50 **VEAL ALLA MARCO** 27.50

Baked, breaded veal -OR- chicken cutlets -OR- grilled chicken topped with a fresh diced plum tomato, red onion & basil Bruschetta Salad

CHICKEN PIZZAIOLA 25.50 **VEAL PIZZAIOLA** 27.50 Tender pan seared chicken -OR- veal scallopine topped with julienne bell peppers & onions, sautéed in

CHICKEN FRANCESE 25.50 **VEAL FRANCESE** 27.50 SHRIMP FRANCESE 58.00 **FILET OF SOLE FRANCESE** 28.00

Fresh egg battered breast of chicken, veal scallopine, jumbo shrimp -OR- filet of sole sautéed in a classic white wine, lemon & butter sauce

a white wine, garlic & crushed plum tomato sauce

CHICKEN ROMANA 27.00

Fresh egg battered breast of chicken lavered with mozzarella & fresh asparagus served in a mushroom & Marsala wine brown sauce

CHICKEN VALDOSTANA 27.00 Fresh breast of chicken stuffed with sautéed spinach & mozzarella, breaded, baked & served in a mushroom

& Marsala wine brown sauce



SAUTÉEN VEGETARI ES

SAUTELD VEGETABLES	
SPINACH	8.00
BROCCOLI SPEARS	8.00
ESCAROLE & CANNELLINI BEANS	8.50
BROCCOLI RABE	9.00
PRIMAVERA VEGETABLES	8.00
SAUTÉED STRING BEANS (RED OR WHITE)	8.00



28.50

29.50 Fresh grilled Atlantic salmon filet served over sautéed

BRANZINO MEDITERRANEO 29.50 Oven roasted Mediterranean sea bass filet drizzled with

E.V.O.O., lemon & fresh herbs, served over sautéed spinach

FILET OF SOLE OREGANATA 28.00 Fresh filet of lemon sole topped with seasoned

Oreganata style bread crumbs, broiled & served in a classic garlic & white wine Scampi sauce

BAKED SHRIMP OREGANATE 28.00 Fresh jumbo shrimp (6 per order) topped with Italian style seasoned bread crumbs, broiled in a classic garlic & white wine Scampi sauce

GRILLED BALSAMIC CHICKEN 20.00 Fresh breast of chicken marinated in balsamic vinegar, olive oil & spices

CHICKEN VERDI 27.00 Egg battered breast of chicken sautéed in a white wine. lemon & butter sauce with fresh broccoli -OR- spinach &

CHICKEN ALLA VODKA 27.00 Tender pieces of chicken sautéed in vodka sauce &

melted mozzarella

topped off with portobello mushrooms & fresh mozzarella

CHICKEN CARDINALI 27.00 Egg battered breast of chicken sautéed in butter & white wine with prosciutto, eggplant & sliced tomato

with mozzarella cheese & a touch of marinara sauce SEAFOOD OREGANATA 29.50

Baked clams, mussels, shrimp & filet of sole with fresh garlic, lemon, white wine & Italian herbs, topped with bread crumbs EGGPLANT SICILIANA

Breaded Sicilian eggplant topped with fresh mozzarella, spinach & tomato sauce

SIDE PASTAS

APPETIZER PORTION OF PENNE -OR- SPAGHETTI WITH YOUR CHOICE OF:

ALFREDO 11.00 BOLOGNESE 12.00 MARINARA 9.50 9.50 TOMATO 9.50 PINK AGLIO & OLIO 9.50 WHOLE WHEAT-OR-GLUTEN FREE PASTA ADD 1.50

SIDE ORDERS

10.25

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)

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