



EST. 1970

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# -VEGETARIAN MENU -

It will be our pleasure to accommodate your dietary needs. To assure proper preparation, please specify that you are ordering from our [Vegetarian Menu](#).

## QUESTIONS? PLEASE ASK.

We've been providing answers for more than 40 years. Serving you is why we're here. Vegan dish preparation? Dairy-free cheese? Gluten-Free? A romantic, private table? We'll do our best to accommodate you. Always.

### [Our Dairy-free Sauces](#)

Homemade Tomato-Basil, Garlic & Oil, Spicy Fra Diavolo,  
Dairy-Free Francese (white wine, oil & lemon), Balsamico (balsamic, oil, onions & garlic)  
Rustic Piccata (mushrooms, tomatoes, white wine, capers & onions), Dairy-Free Pesto Sauce

# Appetizers

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Soup 5  
Ask for today's selection

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Fresh Mozzarella,  
Tomato & Basil 10  
With sun-dried tomatoes, roasted  
red peppers & balsamic reduction

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Pesto-Filled  
Fresh Mozzarella 10  
Fried and finished with red sauce

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Fried Zucchini  
Medallions 8  
Hand-battered and served with  
roasted red pepper dressing

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Pear Purses 13  
*\*Appetizer portion*  
Pasta filled with a sweet  
combination of pear & gorgonzola,  
tossed in a creamy parmesan sauce,  
with cranberries & fresh basil

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Bruschetta  
Sampler 9  
Homemade focaccia  
½: Bruschetta with fresh mozzarella  
½: Pesto with sun-dried tomatoes

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Eggplant  
Pisa 10  
Breaded eggplant, portabellas,  
spinach, roasted red peppers &  
artichokes with Gorgonzola sauce &  
balsamic reduction

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Homemade  
Mozzarella Sticks 9

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Garlic Knots  
With Mozzarella 4

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Fried  
Cheese Ravioli 9  
Select red sauce or creamy Rosa  
sauce for dipping

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Garlic Bread  
with Mozzarella 7

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## Appetizer Trio – Select Three

12

Bruschetta on Focaccia  
French Fries

Fried Ravioli  
Fried Zucchini  
Garlic Knots with Mozzarella

Mozzarella Sticks  
Onions Rings

# Salads

## LOCAL FARMS + FRESHNESS = MAMAS

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**Tossed Salad** 4/6  
Romaine, iceberg, tomatoes & black olives

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**Insalata** 8/11  
Mesclun mix, roasted red peppers, sun-dried tomatoes, pine nuts, fresh mozzarella & balsamic vinaigrette

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**Garden Mix** 5/7  
Mesclun mix, tomatoes & red onions.  
Add feta, 1.00

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**Vegetarian Asparagus Fresco** 8/11  
Mesclun Mix topped with asparagus wrapped with provolone, roasted peppers & sun-dried tomatoes, drizzled with balsamic reduction

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**Moresca** 8/11  
Mesclun mix, dried cranberries, feta, walnuts, tomatoes, red onions & balsamic vinaigrette

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**Eggplant Pisa Salad** 9/12  
Eggplant, portabella, spinach, roasted red peppers & artichokes over greens with Gorgonzola dressing & balsamic reduction

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**Vegetarian Caldo Freddo** 12/15  
Warm vegetarian sausage medallions, mesclun mix, sautéed spinach, tomatoes, black olives & Chianti-basil vinaigrette

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**Caesar** 5/7  
Romaine, iceberg, croutons, Caesar dressing & shredded Parmesan

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## Dressings

Balsamic Vinaigrette  
Bleu Cheese  
Caesar

Chianti Basil  
Creamy Italian  
Honey-Mustard  
Roasted Red Pepper

French  
Oil & Vinegar  
Ranch  
Lite Italian

# Traditional Pastas

## VEGETARIAN SAUSAGE & MEATBALLS

Add to your favorite  
Pasta

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**Classic**  
**Pasta** 12  
Spaghetti, ziti, linguini, penne,  
angel hair, fettuccine or rigatoni in  
tomato-basil sauce.  
Add vegetarian meatball  
or sausage, 5.00

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**Baked**  
**Ziti** 14  
Ricotta cheese, red sauce & melted  
mozzarella

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**Cavatelli &**  
**Broccoli** 18  
Broccoli sautéed in garlic & oil  
with sweet sherry wine

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**Eggplant**  
**Siena** 20  
Breaded eggplant, spinach, &  
garlic, topped with marinara sauce  
& melted mozzarella cheese over  
rigatoni

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**Duet Piatti** 23  
**Eggplant Pisa &**  
**Penne Palma**  
*Pisa – Breaded Eggplant sauteed with  
spinach, roasted peppers, artichokes,  
portabella mushrooms, topped with  
balsamic reduction & gorgonzola cheese*  
*Palma – spinach, artichoke & sun-dried  
tomatoes in a white champagne sauce*

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**Vegetarian**  
**“Old School”** 25  
Rigatoni baked with red sauce,  
ricotta, vegetarian  
meatball, vegetarian sausage  
& mozzarella

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**Aglio-e-Olio** 15  
Cherry Tomatoes, Pignoli Nuts, &  
Basil sautéed in Garlic & Oil.  
Served over Spaghetti.

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**Gnocchi** 16  
In our homemade tomato-basil  
sauce. Finished with pesto,  
add 1.00

## WINE Pairing

MERLOT  
CHARDONNAY  
PINOT GRIS



Creamy Rosa Sauce, 2  
Whole Wheat Penne, 2

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**Duet Piatti** 23  
**Eggplant Parm &**  
**Cheese Ravioli** in a creamy  
pink champagne sauce

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**Baked**  
**Cheese Tortellini** 19  
In a creamy Rosa sauce

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**Stuffed**  
**Shells** 15  
In our tomato-basil sauce

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**Eggplant**  
**Rollantini** 20  
Breaded eggplant rolled with  
ricotta, topped with our tomato-  
basil sauce & mozzarella.  
Over spaghetti. Add spinach, 1.00

# Specialty Entrees

## VEGETARIAN SAUSAGE & MEATBALLS

Add to your favorite  
Entree

### WINE Pairing

CABERNET  
PINOT GRIS  
MERLOT



Add Whole Wheat Penne, 2

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**Champagne  
Palma** 20  
Sun-dried tomatoes, spinach &  
artichokes in white champagne  
sauce. Over penne

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**Vegetable  
Risotto** 21  
Asparagus, green peppers, zucchini  
& tomatoes in creamy light Rosa  
sauce

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**Rosario** 20  
Breaded eggplant, artichokes,  
roasted red peppers & sun-dried  
tomatoes in creamy Rosa sauce.  
Over rigatoni

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**Fettuccine  
Alfredo** 18

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**Campagna** 20  
Artichokes, sun-dried tomatoes &  
broccoli in sweet sherry wine sauce  
with mozzarella. Over rigatoni

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**Casena** 20  
Creamy pink champagne sauce &  
bruschetta over rigatoni

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**Penne Vodka** 16  
Our famous vodka sauce

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**Creamy Pesto** 19  
A delightful combination of  
Alfredo & pesto sauces, enhanced  
with sun-dried tomatoes.  
Over penne

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**Pear & Gorgonzola  
Purses** 20  
Pasta filled with a sweet  
combination of pear & gorgonzola,  
tossed in a creamy parmesan sauce,  
with cranberries & fresh basil

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**Primavera** 19  
Roasted red peppers, broccoli,  
zucchini & tomatoes in garlic &  
olive oil. Over spaghetti

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**Ravioli  
Duet** 18  
Spinach ravioli in pink champagne  
sauce & cheese ravioli in red sauce

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**Mushroom  
Risotto** 21  
With portabella mushrooms in  
brandy-cream sauce

# Sandwiches

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## Eggplant, Spinach & Garlic

With melted mozzarella & a touch  
of red sauce

**VEGETARIAN  
SAUSAGE & MEATBALLS!**

Add to your favorite  
Sandwich

## Select Your Style

6" or 10" Sub 7/9  
Garlic-Herb Wrap 9  
Traditional Focaccia 10  
Whole Wheat Focaccia 10

Dairy-Free Cheese, add 3

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## Eggplant & Roasted Peppers

Fresh mozzarella & balsamic  
vinegar

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## Veggie Melt

Portabella mushrooms, black olives,  
roasted red peppers, onions,  
tomatoes, lettuce, oil & vinegar  
and mozzarella

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## Fresh Mozzarella & Roasted Peppers

Basil, tomatoes & olive oil

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## Vegetarian Meatball Parm

In red sauce  
Add 3.00

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## Eggplant Parmigiana

With tomato-basil sauce or  
creamy Rosa sauce

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## Vegetarian Sausage, Peppers, Mushrooms & Onions

In red sauce  
Add 3.00

# Sides

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## French

Fries 4

Topped with melted mozzarella or  
American cheese, add 1.00

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## Broccoli Rabe 8

Sautéed with garlic in olive oil

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## Side of Vegetarian Sausage & Meatball 9

In red sauce

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## Sautéed Spinach Or Broccoli 6

With fresh garlic

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## Onion Rings 5

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## Steamed Broccoli 5

# MAMA'S GOURMET PERSONAL PIZZA

## STROMBOLI - CALZONE

*Est 1970...The Tradition Lives On*

**VEGETARIAN  
SAUSAGE & MEATBALLS!**

Add to your favorite Pizza  
Or Stromboli

	<u>Personal</u> (10inch)	<u>Calzone/Stromboli</u>
<b>Fresh Mozzarella, Tomato &amp; Basil</b> with a touch of Garlic	14	10
<b>Pasta Pizza</b> ½ Baked Ziti (Ricotta, ziti, red sauce) ½ Penne Vodka	14	---
<b>Cheese Tortellini Alfredo</b> Ricotta, mozzarella & Alfredo sauce	14	10
<b>Lo Bianco</b> White Champagne sauce, bruschetta, mozzarella	14	10
<b>Eggplant Pisa</b> Breaded eggplant, portabellas, spinach, roasted red peppers, artichokes, mozzarella, Gorgonzola sauce & a touch of balsamic	16	12
<b>Primavera</b> Broccoli, spinach, tomatoes, & a touch of garlic	15	11
<b>Vegetable Combo</b> Broccoli, black olives, spinach, onions, peppers, mushrooms	15	11
<b>Siena</b> Eggplant, spinach & garlic with tomato-basil sauce	14	10
<b>Garden</b> Broccoli, eggplant, & roasted peppers with Rosa sauce	14	10
<b>Tomasso</b> Vegetarian meatballs & sausage, ricotta, mozzarella cheese, & red sauce	14	10

**Personal Plain Pizza**(10 in.) \$9

**Small Plain Pizza** (14 in.) \$11

**Large Plain Pizza** (16 in) \$12

**Deep Dish** \$16

**White** (ricotta & mozzarella cheese) Sm. \$13/lg. \$15

**Sicilian** \$16

**ADD WHEAT CRUST - \$2**

**ADD DAIRY-FREE CHEESE - \$4**

**Calzone** (Ricotta & Mozzarella) \$8

**Stromboli** (Mozzarella & Red Sauce) \$8

You **CREATE** it, we'll make it, you'll love it!

### Vegetable Toppings:

Stromboli/Calzone 0.75 per

Personal Pizzas - 1.75 per

Small/Large Pizzas - 2.75 per

Artichokes, Asparagus, Black Olives, Broccoli, Bruschetta, Capers, Eggplant, Garlic, Green Peppers, Mushrooms, Onions, Pineapple, Roasted Red Peppers, Spinach, Sun-Dried Tomatoes, Tomatoes, Zucchini

Vegan Meatball or Sausage: 4 per topping

### Sauce Enhancements:

Barbeque, Pesto, Alfredo, Rosa, Scampi, Vodka, White Champagne, Pink Champagne

### Cheese:

Extra Mozzarella, Feta, Fresh Mozzarella, Ricotta