

MOMO



ITALIAN SPECIALITIES

A decorative graphic consisting of two overlapping, flowing ribbons. The top ribbon is white with a red border and contains the text "Roots of the Italian". The bottom ribbon is also white with a red border and contains the text "Culinary Tradition". The ribbons have a textured, shaded appearance.

Roots of the Italian Culinary Tradition

Italy is a small country with a vast history. Less than half the size of Texas, Italy is divided into twenty regions, each region possessing its own ethnic, cultural and dialectical characteristics. The differences from one region to another are sometimes so great that it is not uncommon to find Northern Italians, for example, who identify more with the French or Swiss than they do with Southern Italians.

Even though Italy is such a small country, it is comprised of many independent city-states which were united only as recently as 1861 (and to this date still not completely)!

Adjoined to Southern Europe and positioned in the Mediterranean between Asia and Africa, Italy has played host for centuries to merchants seeking shelter from the perils of unsafe commercial traffic. Phoenicians, Greeks, Turks and Egyptians, among others, all passed this way bringing with them new ideas and merchandise. Of course, Italy's strategic location also made her an important area for military control. In addition to the barbaric tribes who invaded the area after the fall of the Roman Empire, military campaigns were also launched by the Vikings, Byzantines, Arabs, Spaniards, and in more recent times, by the Austrians, Germans and French. From the 12th through the 15th centuries, however, the *Repubbliche Marinare*, the Maritime Republics of Genoa, Amalfi, Pisa, and Venice, ruled Italy. Their voyages further contributed to the dissemination of culture.

Geographically, Italy is as diverse as its history is varied. From the cold, rainy Alps in the North to the hot, arid land in the South, this narrow peninsula is divided down the middle by the Apennines mountain range. The flat lands on either side fall almost immediately into the sea, creating gulfs and natural harbors of incomparable beauty.

Due to the historic and geographic evolution described above, Italy's culinary tradition also evolved in stages, refining and blending aspects of many cultures throughout the centuries. Regardless of time or culture, however, invasions, robberies and power overthrows often left poorer conditions. The Italian people, using the humblest of ingredients, always strived to make a tempting meal and it is this natural ability and creativity that distinguishes the Italian people and their culture.



PIZZE e CALZONI

The origin of Pizza can be traced to the ancient Greeks, who ate their food on top of enormous crusts of bread. After eating their meal, the crusts of bread, which were used basically as a platter, were given to the dogs. Virgil mentions in the Aeneid that Aeneas and his people, without any food in a hostile land (where Rome would soon be founded), had to eat these *mensae* in order to survive. And so a Greek, looking for a new land in ancient Enotria, became the first known eater of pizza in the world – this is the legend. The fact is that pizza originated in Naples, a long time Greek colony.

The genius and creativity of the Neapolitans is seen in their capacity to immediately sense the value of the culinary spousing between tomatoes and bread dough. Tomatoes came from Peru via Spain in the XVI century. They still flourish today in the fertile soil around Naples.

The Neapolitans again showed their genius by adding mozzarella – sanctifying the birth of the pizza. Originally made from buffalo's milk, mozzarella, called *mozza*, in the XIVth century history chronicles, although the Lombards had introduced the buffalo in Italy as early as the 4th century. The first real pizzeria opened in Naples in 1830. Before this, pizza was sold via moving vending carts, pushed by *pizzaioli*.

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|----------------------|---|---------------------|
| 1. MARGHERITA | Tomato, Mozzarella, Basil | |
| 2. NAPOLETANA | Tomato, Basil, Garlic | |
| 3. PUGLIESE | Tomato, Black Olives, Capers, Red Pepper | |
| 4. GENOVESE | Tomato, Mozzarella, Pesto (Basil and Garlic base) | |
| 5. MARINARA | Tomato, Garlic, Anchovies | ELEVEN thirty-five |
| 6. SICILIANA | Tomato Mozzarella, Anchovies, Black Olives, Capers | |
| 7. ROMANA | Tomato, Mozzarella, Anchovies, Basil, Pecorino Cheese | |
| 8. PEPPERONI-1 | Tomato, Bell Peppers, Pecorino Cheese | |
| 9. CIPOLLA-1 | Sauteed Onions, Pecorino Cheese, Black Pepper | |
| 10. FUNGHI | Tomato, Mozzarella, Mushrooms | |
| 11. PROSCIUTTO | Tomato, Mozzarella, Cooked Prosciutto | |
| 12. CARCIOFI | Tomato, Mozzarella, Artichoke Hearts | |
| 13. GORGONZOLA | Tomato, Mozzarella, Gorgonzola Cheese | ELEVEN ninety-five |
| 14. BOSCAIOLA | Tomato, Mozzarella, Cooked Prosciutto, Mushrooms, Italian Parsley | |
| 15. PEPPERONI-2 | Tomato, Mozzarella, Bell Peppers, Pecorino Cheese | |
| 16. CIPOLLA-2 | Tomato, Sauteed Onions, Pecorino Cheese, Black Pepper | |
| 17. PRIMAVERA | Tomato, Mozzarella, Onions, Bell Peppers, Pecorino Cheese | TWELVE forty-five |
| 18. QUATTRO STAGIONI | Tomato, Mozzarella, Cooked Prosciutto, Black Olives, Artichoke Hearts, Mushrooms | |
| 19. QUATTRO FORMAGGI | Olive Oil, Mozzarella, Pecorino, Parmesan, Gorgonzola Cheeses | |
| 20. CAPRICCIOSA | Tomato, Mozzarella, Cooked Prosciutto, Black Olives, Artichoke Hearts, Mushrooms, Anchovies | |
| 21. FRUTTI di MARE | Tomato, Garlic, Red Pepper, Parsley, and Fresh Fruit of the Sea | TWELVE ninety-five |
| 22. RUSTICA | Tomato, Mozzarella, Beef, Pork, Turkey, Salami, Gruyere Cheese | |
| 23. SALSICCIA | Tomato, Mozzarella, Fresh Homemade Salsiccia | |
| 24. PARMIGIANA | Olive Oil, Mozzarella, Pecorino, Parmesan Cheeses, Prosciutto Crudo | THIRTEEN forty-five |

... the Italian Way of Eating

The Italian way of eating varies significantly with the American way. Contrary to popular myth, the Italian diet is not made up of only pasta, and in fact consists of natural foods low in fat and cholesterol, served in proportions and combinations which result in succulently delightful and flavorful cuisine. For both lunch and dinner, Italians begin their meal with an appetizer. This serves to calm one's hunger and stimulate one's appetite at the same time. On the practical side, while the guest is enjoying the appetizer, the chef has ample time to prepare the first dish. The first dish, always served hot, consists of at least one of the following: pasta, rice or minestra in bouillon. This in turn is followed by the second course, a dish of meat or fish with cooked vegetables or salad. In the Italian tradition, the salad is served with or after the second dish in order to clean the palate and help in digestion. An interesting note is that the Italian gourmet will stop drinking wine or beer while eating the salad because the flavor of vinegar in the salad dressing modifies the taste of the wine or beer. At this time, it would be better not to drink or to drink only water at room temperature.

After the second course, cheese is offered and the variety of Italian cheeses are almost endless. Dessert and fruit follow and to complete the Italian eating experience, one usually drinks an espresso with at least one *ammazzacaffe* (coffee killer) of high alcoholic content, such as *grappa*. This is a normal Italian dinner in Italy, be it in one's home or in a restaurant. On a special occasion, each course would consist of two or three plates and the dinner would be interrupted halfway through by offering a *sorbetto* (sherbet) to aid the digestion of all the courses up to that point.

All of the above exemplifies the proverb: *One does not grow old while seated at table.*



INSALATA alla MOMO

A fresh salad combining the delicate sweetness of lobster and hearts of palm with tender slices of Boston lettuce and salty smoked salmon. Accompanied by olive oil and lemon. A bit of pepper is suggested.

SIX seventy-five

BRESAOLA

This very old recipe finds its origin in Valtellina. This isolated and well-protected valley north of Milan was the refuge of the Lombards during the invasion of Charles the Great. The Lombards used filet of horse in their recipe, but now it is made with a filet of beef, and we serve it in the traditional manner: thinly sliced, with olive oil, lemon juice, and a bit of freshly ground black pepper.

SIX seventy-five

INSALATA alla PESCATORA (Angler's Salad)

Mixed fruit of the sea seasoned with tomato sauce, fresh Italian parsley, garlic, and pure olive oil. Antipasto typical of Italian seaside areas. Slightly spicy.

SEVEN eighty-five

COZZE ARRAGANATE

Six jumbo mussels – enough for two as an appetizer – baked with chunky tomatoes, olive oil, oregano, garlic and spices. This recipe – called by different names depending on the region – is very popular on all Italian shores.

Allow extra time for preparation.

ELEVEN fifty-five

CARPACCIO di MANZO

This is a newer traditional dish. It was invented a few decades ago in the famous Harry's Bar in Venice (the one frequented by Hemingway, among others). The Venetian Countess, Nani Mocenigo, was ordered by her doctor to eat raw meat. Cipriani, the owner and founder of the bar, created a dish for her consisting of thinly sliced meat covered with a yellow sauce – mayonnaise that is. It was the opening day of an exhibit of paintings by Carpaccio, and since the dish reminded everyone of the maestro's bright reds and yellows, it acquired the painter's name. Our seasoning is an original one: capers, cornichons, egg yolks, lemon, olive oil, and spices. The meat is sliced tenderloin.

SEVEN twenty-five

AFFETTATI MISTI

The art of preparing cured meats was born of the necessity to preserve meat in the period when there was no possibility of refrigeration. For that reason the salt and spices were very important – so important that in order to keep the commercial routes to Asia open the Crusades were started. With time the ability to make this kind of meat was so refined and the results so good that we still enjoy eating them today. What we offer is a dish of cold cut meat typical of Northern Italy. It includes basically (considering the difficulties related to the import of these products we can be out of some items from time to time): sweet and hot coppa, salame di Milano, salame di Genova, prosciutto crudo, prosciutto cotto, mortadella and speck (a real rarity – this is a kind of smoked prosciutto, a specialty of Tirolo, a region of Italy where they are still speaking German).

SEVEN seventy-five

PIZZETTE ASSORTITE (Six mini pizzas)

Miniatures of MoMo's delicious pizza in a variety of mixed flavorful toppings. Prepared on order. Allow extra time for preparation.



SIX seventy-five



INSALATA di POMODORO

Sliced fresh tomatoes:

- with onions, olive oil and sliced imported Italian provolone
- with sliced fresh mozzarella and a light pesto dressing

SIX seventy-five

SEVEN twenty-five

MOZZARELLA CAMPAGNOLA

Smoked mozzarella imported from Italy, sliced and seasoned with olive oil, balsamic vinegar, pink pepper and radicchio lettuce.



SEVEN twenty-five



FUNGHI FRESCHI

Thinly sliced fresh mushrooms with hearts of palm and artichokes in a light olive oil and lemon dressing.

FIVE eighty-five



PASTE

First Courses

History credits the Sicilians with inventing pasta. In 1154, the Arab geographer familiarly known as Idrisi wrote in *The Book of Ruggiero* about a small town of Trabia where spaghetti was made in such a large quantity that it was used not only in the Calabrian country (Sicily) but also for export to the other Christian and Moslem countries. This of course would dispute the belief of those who attribute the invention of pasta to the Arabs. Why would they import a product of their own



invention? In 1157 the first document citing "maccheroni" was written in the *Acta B. Guillelmi Eremitae*. This would further dispute the theory that the Chinese taught the Italians to make pasta as the journals of Marco Polo were not written until a century later. The various types of pasta can actually be divided into two main categories: dry pasta, such as maccheroni and spaghetti, is made with flour and water; fresh pasta, such as tagliatelle, fettuccine and papardelle, is made with flour and eggs.



Make your own pasta ... up to a certain point

Since I first opened the restaurant in 1985, I have been asked to make additions to the pasta dishes we serve. Some of them were very strange and unlikely to be appreciated by my palate, but some of them were the ones I make when I cook for myself. Let me give you an example: the version of the *Diavola* we offer is the vegetarian one, because I needed to offer a vegetarian dish with tomato sauce, and the *Diavola* is the best in the Italian cuisine. To that dish I, personally, like to add pancetta. If I offer that in this version I will lose a vegetarian dish and many people like vegetarian dishes.

I would like to guide my guests into the territory of the possible – even suggested – variations that can be added to *some* recipes. When appropriate, at the end of the description you will find a list of possible additions. If not, that means that the recipe is perfect as it is.

I like anchovies so much that I believe that they should be distributed to everyone daily for free; therefore there will be no charges for them.

Pancetta (Italian bacon), prosciutto crudo, prosciutto cotto (ham), sausage, diced fresh mozzarella, gorgonzola (Italian blue cheese), sliced grilled chicken breast, mussels or shrimp will each cost \$2.00 extra.

For Dinner the Focaccia bread and MoMo's parsley dip are complementary with a main course order. Otherwise there is a \$ 3.00 charge per person.



LINGUINE AIO OIO e PEPERONCINO

Typical of Rome and vicinity, this popular dish is not recommended for delicate stomachs because of the abundance of red pepper, olive oil and garlic. The dish is topped with a pinch of rosemary and a handful of pecorino cheese.

Variations: anchovies; pancetta; fresh mozzarella; chicken; shrimp

PAPPARDELLE VERDI alla DIAVOLA

Spinach fettuccine in spicy tomato sauce. Called the "Devil's Way" because from the first bite, the abundance of garlic and hot chili peppers causes the *heat of Hades* to attack your taste buds. Chili is a typical ingredient found in hot climates. It was probably brought to Italy by the Arabs through Sicily and then taken to Spain and other parts of Europe. Its popularity is due to its many functions: conserves food, gives flavor to the most humble ingredients (usually found in arid lands), and helps withstand hot temperatures. Also, chili is considered to be an aphrodisiac. In ancient times, the clerical culture attributed amorous desires caused by eating chili to the works of the Devil, hence a second reason for this dish to be called "alla Diavola." A typical recipe of the Marche.

Variations: pancetta (recommended); chicken; shrimp



PENNE al BASILICO

A very refreshing pasta. Served at room temperature, these penne are seasoned with diced raw tomatoes, fresh basil, sliced garlic, diced ricotta salata, olive oil and lemon juice. Ground pepper strongly recommended.

Variations: chicken; shrimp

LINGUINE alla PUTTANESCA

Fresh homemade linguine and a sauce made from chunky tomatoes, black olives, capers (marinated flowers' blossoms), garlic, olive oil and just a touch of anchovies. A little spicy.

As the story goes there was this unfaithful woman on the Island of Ischia (just off shore from Naples). She was married to a fisherman who leave each day before dawn. While he was at sea, she was having a good time, spying from the window the port and the daily return of her husband. One day she was so involved in whatever she was doing that she noticed the boat too late. She had to prepare something to eat for him in little time. So she created this recipe which has almost no cooked ingredients. It was so good that it was repeated by others. But the name of that ill reputed woman has stuck to the recipe.

Variations: chicken; shrimp; mussels



TRENETTE col PESTO

Homemade fettuccine in a pesto sauce. Coming from Genoa, birthplace of Columbus. We use fresh, aromatic basil and fresh garlic as a base. Add chopped pine nuts and shelled walnuts, pecorino cheese, pure olive oil and it becomes one of the most fragrant and colorful sauces in Italian cooking. A fresh, delicate flavor dominates, since all ingredients are "uncooked."



CONCHIGLIE ai QUATTRO FORMAGGI

This shell-shaped pasta is a speciality found throughout Northern Italy, having its origins in the two richest regions, Piedmont and Lombardy. This delicate flavor is born from the blending together of four cheeses: fontina, gruyere, fresh mozzarella and, by force, parmesan. A dash of black pepper is strongly suggested.

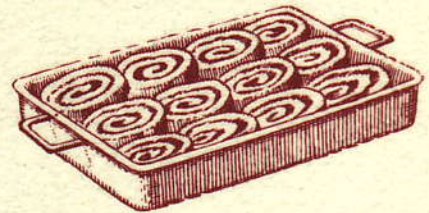
Variations: anchovies; pancetta; chicken; prosciutto crudo; prosciutto cotto; sausage

TORTELLI di FORMAGGIO

Green tortelli stuffed with a mixture of four cheeses: fontina, gruyere, ricotta, and parmesan, with just a hint of gorgonzola cheese added. Served in a very light and creamy tomato sauce which accentuates the delicate flavor of the cheese. This is a heavenly dish.

ROTOLO VERDE

A roll of fresh pasta, spinach, ricotta and parmesan cheeses boiled and sliced like medallions, then sauteed and sprinkled with imported gruyere cheese and baked in the oven. We serve this dish with a small portion of our fresh tomato in the center, and we recommend eating it with just a little of the sauce so as not to overpower the delicate flavor of the pasta.



GNOCCHI di SPINACI

This is a speciality of both the Trentino region and the Casentino Valley (in Tuscany). It is also known by the name of *strozzapreti* (that is, priest choker). This is because centuries ago the high and wealthy clergy, gluttons for peculiar foods, loved this dish so much that they would almost choke themselves from being unable to stop eating this delicacy. The dumplings are made of fresh spinach, flour, eggs, parmesan and ricotta cheeses, and are served in a buttery sauce topped with gruyere and parmesan cheese. Very delicate.

Variations: gorgonzola cheese; prosciutto cotto

FETTUCCHINE INTEGRALI alla GIARDINIERA

These large noodles are made with whole wheat flour and are a speciality known throughout all of Italy as the gardener's pasta. Varying from region to region according to climate and the characteristics of the soil, whatever vegetables can be found in the garden will make up this sauce. Usually the main ingredients are sweet peppers, carrots, celery, onions, peas, parsley, tomato and a taste of garlic.

Variations: pancetta; chicken; prosciutto crudo; sausage

TAGLIATELLE al CACAO

This is a new specialty of the Italian cuisine, immediately popular because of its special taste. We add cocoa to the normal ingredients for making pasta, which in itself does not give a chocolate flavor, but instead gives the dough a unique consistency which we feel is indescribably delicious. Served in two ways: with gruyere cheese and a cream sauce (vegetarian); or with peas, gruyere and prosciutto (ham) in a cream sauce.

Variations: gorgonzola cheese; chicken

MACCHERONI alla VESUVIANA

A speciality of Naples that incorporates the very typical ingredients of Southern Italy: olive oil, tomatoes, fresh basil and fresh mozzarella, and, not to be left out, a pinch of red pepper, oregano and abundant pecorino cheese, all meant to enhance and balance the flavor of this healthy pasta.

TORTELLI di SPINACI (Almost vegetarian)

A type of ravioli, this typical northern Italian dish is among the choicest and most delicate. The freshly made pasta "cushions" enclose a delicious blend of pureed spinach and ricotta cheese flavored by various herbs and just a touch of pancetta.

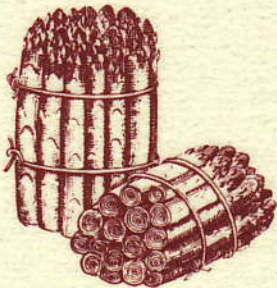
Variations: shredded prosciutto crudo or pancetta in the sauce



TAGLIATELLE all'AMATRICIANA

Very traditional, this dish derives its name from Amatrice, a small town on the outskirts of Rome. Ribbon egg noodles in a tasty robust sauce where pancetta plays the dominate role. Flavored by zesty tomato and garlic with a pinch of piquant pepper.

Variations: fresh mozzarella



CAPELLI d'ANGELO agli ASPARAGI

The origin of this recipe is hard to trace. All that is known is that the settlers of what is today the Lombardy region were the first to cook the asparagus with butter sauce. This was in the time of Julius Caesar, when Romans were using butter as a health ointment. Speck (a smoked prosciutto from the Trentino region) and asparagus are sauteed in butter with a delicate, creamy sauce.

PAGLIA e FIENO

The name means "straw and hay" because this plate is a combination of green and white angel hair pasta (the green to resemble the hay and the yellow to resemble the straw). The sauce is a creamy blend of prosciutto crudo and fresh mushrooms.

RAVIOLI di CARNE

Perhaps the most famous among many delicacies from the Emilia region. Contrary to American custom, Emilian ravioli are small in size but almost overflowing with a mixture of several seasoned ground meats, creating a precise, delicate flavor. As a result they should never be served with heavy, overpowering sauces, but rather with a light condiment. This is a typical Christmas meal in the North of Italy. Served in a creamy mushroom sauce.

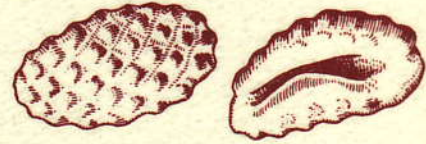


CONCHIGLIE a MODO MIO

This is one of my personal favorites. Shell-shaped pasta seasoned with ricotta and gruyere cheeses, pancetta, salame, pork, and chicken, all diced and blended together in a creamy tomato sauce.

GNOCCHI alla SALSICCIA

Made with eggs, flour, and potatoes, these dumplings are a specialty of the rich Northern Italian cuisine. The sauce is made with an assortment of ground meat (veal, beef and chicken) to which is added the sweet salsiccia (Italian sausage) of pork that we make in our kitchen. Everything is sauteed in butter and them folded into a delicate tomato sauce.



FETTUCCINE alla SANTALLORO

Lately we have had requests for a pasta with chicken – for health as well as for culinary reasons. Here is our original recipe: spicy noodles, sliced grilled chicken breast and my beloved spinach in a cream sauce.



FARFALLINE al SALMONE

These butterfly-shaped noodles are mixed with unusual and exciting ingredients, such as smoked salmon and early peas in a cream sauce. Though not a traditional recipe, we find it so delicious, we couldn't resist offering it to you.

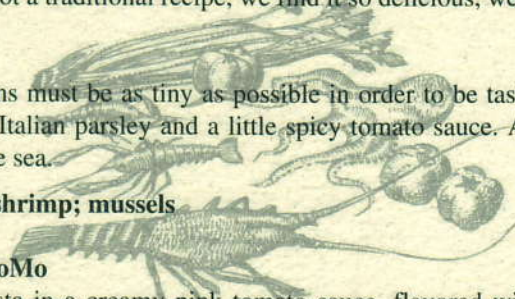
LINGUINE alle VONGOLE

A specialty of Naples - the clams must be as tiny as possible in order to be tasteful and tender to chew. They are cooked in olive oil with garlic, Italian parsley and a little spicy tomato sauce. A bit of lemon is added in order to enhance the delicate flavor of the sea.

Variations: fresh mozzarella; shrimp; mussels

CAPELLI d'ANGELO alla MoMo

Fresh homemade angel hair pasta in a creamy pink tomato sauce, flavored with shrimp, smoked salmon, herbs, spices and a touch of pepper. Slightly spicy! One of our guests' favorites.



For something really special:

TRENETTE alla MOMO

Fresh homemade trenette pasta in a parmesan sauce, made with succulent shrimp, shredded smoked salmon, and seasoned with special herbs, liqueurs and spices. Slightly spicy!

EIGHTEEN seventy-five





RISOTTI

Rice Dishes

Italy is well known for her pastas and pizzas, which are basically Southern and Central Italian dishes. This is because the big wave of emigration was mostly from these two regions (formerly very poor) and not from Northern Italy, which was industrialized and wealthy. There is no dry pasta in the cuisine of Northern Italy – only fresh or stuffed. In its place there is rice. Not the ordinary one, but the fat Italian one that grows almost exclusively in Piedmont and Lombardy. And it's not cooked the ordinary way either, but the typical Italian way - instead of being boiled the rice is first sauteed in butter and vegetables and then drowned in broth little by little. In this way it retains all the flavor of the ingredients much better.

Many of these risotti can be made with tomato sauce, but you have to ask for it.

VEGETARIAN

RISOTTO al POMODORO: one of the best risotto one can eat. Garlic, onions, tomatoes, herbs, fresh basil.

THIRTEEN seventy-five

RISOTTO agli SPINACI (with spinach): onions, carrots, herbs, and fresh cooked spinach.

RISOTTO ai FORMAGGI (with four cheeses): with Italian Fontina, Swiss Gruyere, Mozzarella, Parmesan and green peas. The mozzarella can be substituted with Italian Gorgonzola.

RISOTTO al PROVOLONE: similar to the one above. The cheeses are replaced with Italian Provolone and spinach.

Variations for all of the above risotti: chicken; sausage; pancetta; shredded prosciutto crudo

FOURTEEN seventy-five

WITH MEAT

RISOTTO ai FUNGHI (with mushrooms): prosciutto crudo, herbs, mushrooms and just a hint of cream.

RISOTTO agli ASPARAGI (with asparagus): prosciutto crudo, herbs, asparagus.

RISOTTO al RHUM e SALSICCIA: a recipe from the last century. The risotto is made with the usual ingredients to which sausage and rum are added. A very tasty one.

RISOTTO al MODO MIO: tomatoes, onions, garlic, pancetta, salame, pork and chicken in a tasty creamy blend with Italian Provolone cheese.

FIFTEEN seventy-five

WITH FISH

RISOTTO all' ARAGOSTA : prosciutto crudo, herbs and flavors, lobster meat and New Zealand mussels.

RISOTTO ai GAMBERI : like the one above but with succulent shrimp and green peas.

RISOTTO ai FRUTTI di MARE : similar to the ones above, this risotto is made with several "fruits of the sea" such as clams, calamari, mussels, scallops, and shrimp.

SIXTEEN seventy-five



SECONDI PIATTI

Entrees Without Pasta

Very special!

RIS in CAGNON: Italian rice boiled, then sauteed in butter with Italian Fontina cheese. Topped with three veal rolls stuffed with prosciutto crudo, parmesan and parsley in a creamy mushroom sauce. It is a typical wedding dish in Piedmont.

SIXTEEN seventy-five

FILETTO di POLLO alla MARCHIGIANA

Filet of chicken, battered and sauteed in butter and cognac. Served on a bed of fresh spinach with a slice of prosciutto crudo and covered with a tasty cream sauce.

SIXTEEN seventy-five

COTOLETTE di MAIALE

This Italian version of the pork chop has a crust of fresh breadcrumbs. The crust keeps the flavor inside and provides a nice texture, but the original reason was to give the meat a golden color. After all, one eats with one's eyes as well as with the nose and mouth.

SIXTEEN seventy-five

VITELLO alla PIZZAIOLA

This dish gets its name from the treatment given these two veal paties. Braised with tomato, olives, capers, and given a final covering of creamy mozzarella and a sprinkling of oregano. This recipe is typical of central Italian regions and is generally unaccompanied by any side dish because of the generous sauce that surrounds it.

FOURTEEN eighty-five

SCALOPPINE di VITELLO

All are served in a cream sauce with a side order of peas.

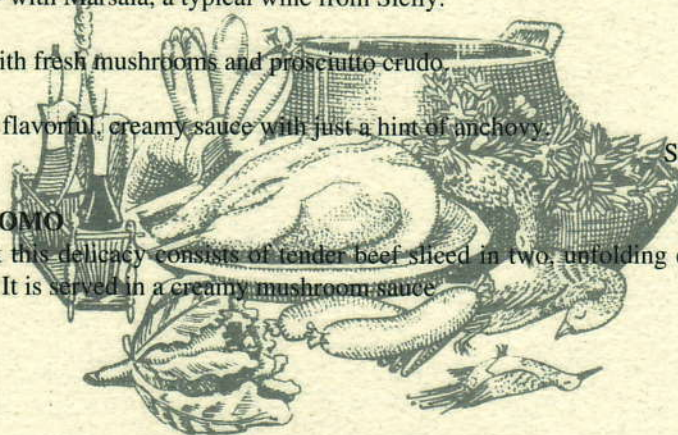
- al LIMONE - with lemon, garlic, parsley, and slice of prosciutto crudo, sauteed in butter.
- al MARSALA - with Marsala, a typical wine from Sicily.
- ai FUNGHI - with fresh mushrooms and prosciutto crudo.
- alla MOMO - a flavorful, creamy sauce with just a hint of anchovy.

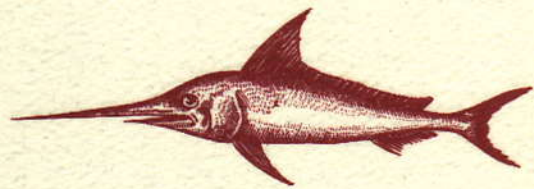
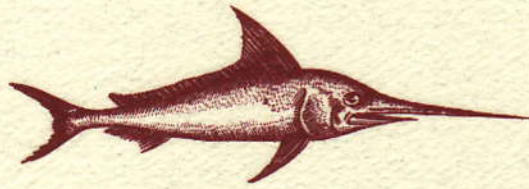
SEVENTEEN seventy-five

PORTAFOGLIO alla MOMO

Like a stuffed pocketbook this delicacy consists of tender beef sliced in two, unfolding delicate layers of gruyere, prosciutto, and fine herbs. It is served in a creamy mushroom sauce.

EIGHTEEN seventy-five





GAMBERI alla MoMo

A dozen succulent shrimp with smoked salmon in a cream sauce made with herbs, spices, brandy and wines. Served with a side order of fresh mushrooms, hearts, of palm, artichokes, lemon and olive oil.

SEVENTEEN ninety-five

SALMONE al CARTOCCIO

Wrapped in a pouch to preserve its delicate flavor, the salmon is then baked in the oven with a sauce made with vegetables, onions, herbs, mushrooms, cream and eggs.

FOURTEEN eighty-five



INSALATA VERDE (Vegetarian)

A fresh green salad with walnuts, tossed with a Italian dressing *alla MoMo*.

INSALATA PRIMAVERA (Vegetarian)

A fresh green salad with diced fontina cheese, served in a slightly garlic dressing.

FOUR twenty-five

INSALATA FANTASIA

Our equivalent of the chef's salad, but with diced prosciutto crudo and cheeses - a fantasy salad.

FIVE seventy-five



La bocca l'è minga stracca se la sa no de vacca.

The above phrase is a popular expression in Italy which translates as "the mouth does not become tired before tasting the cow." This means that in Italy cheese is offered at the end of the meal. In order to be faithful to the Italian culinary tradition, we offer to our clients the possibility of tasting a variety of cheeses imported from Italy. As we are at the mercy of the importers, please forgive us if, from time to time, a particular Italian cheese is not available.

A LA CARTE (one cheese)

CHEESE PLATE (three cheeses)

TWO fifteen

FOUR forty-five



ALL DESSERTS ARE THREE ninety-five

MACEDONIA

This is a very marvelous concoction, rich with the freshest fruit the season offers. A light delicacy to end the ideal meal.

ZABIONE

A thick, creamy, delicious combination of fresh eggs, sugar, and Marsala wine. Served cold with fresh strawberries and sweet cream. A premier Italian dessert.

TORTA o DOLCE del GIORNO

A special cake or *sweet of the day* in MoMo's own style. Always a delight.



AFFOGATO

The English translation of this word – *drowned* – is the name of this dessert because we drown honey ice cream in a hot espresso and top it with fresh whipped cream.

AMARENATA

The cherries that we use for this dessert are imported from the Bologna region in Northern Italy. A tasty covering of wild cherries in syrup over vanilla ice cream, topped with fresh whipped cream, makes for a sweet sensation, especially for children.

SCIUSCIA'

A word popularized during World War II by the American soldiers in Naples, it is derived from the English word *shoeshine*. Italian children would often ask the soldiers for a shoeshine. Their pronunciation sounded more like *shusha*, and so it came to mean all the children of Naples. This chocolate ice cream dessert is topped with the Italia egg-based liqueur called *Vov*, made in our own kitchen. Topped with fresh whipped cream and crushed amaretto cookies.





BEVANDE

Beverages

SOFT DRINKS, ICED TEA & COFFEE

ONE fifty

ITALIAN ICED TEA

Whole tealeaves coupled with a longer brewing process yield a tastier and stronger iced tea. It is served sweetened and flavored with lemon juice a hint of vanilla and mint leaves.

TWO

PANNA and FERRARELLE ITALIAN MINERAL WATER

The first is a still water, while the other is a naturally sparkling mineral water.

500 ml
1 liter

THREE fifty
FIVE fifty

We also serve *San Pellegrino* Carbonated beverages.

ARANCIATA – Orange flavor.

LIMONATA – Lemon flavor.

CHINOTTO – Made with the juice of a small, bitter inedible citrus fruit.

SANBITTER – A sparkling non-alcoholic aperitif with a bitter orange flavor.

TWO twenty

IBC ROOTBEER

ONE fifty

GRANITA

Finely crushed ice enriched with Italian syrups. Choose between the following flavors:

Almond Milk – Chocolate – Mint – Hazelnut – Orzata (Orgeat) – Strawberry – Wild Cherry

TWO fifty

FRAPPE'

A tasty yet light milk shake. Choose between the following flavors:

Almond Milk – Amaretto – Chocolate – Hazelnut – Orzata – Strawberry – Vanilla – Wild Cherry

TWO fifty

ESPRESSO

TWO fifty

CAPPUCCINO - CAFFELATTE

TWO eighty

Flavors may be added to your cappuccino or caffe' latte to taste. Your choices are the following:

Amaretto – Chocolate – Hazelnut – Irish Cream – Vanilla .seventy-five

CAPPUCCINO al LATTEMIELE

A tasty variation of cappuccino served in Milan. The espresso coffee is served with cognac flavored whipped cream. Flavors can be added to taste as with the regular coffee.

THREE fifty

HARNEY & SONS HOT TEAS

Darjeeling – Egyptian Chamomile – Red Raspberry – Hot Cinnamon Spice TWO

Daily Lunch Specials

**Monday through Friday we offer for lunch some of the dinner
pasta entrees at the special price of:**

EIGHT ninety-five

- MONDAY:** **FARFALLINE al SALMONE (page 12)**
 RAVIOLI di CARNE (page 11)
- TUESDAY:** **PAGLIA e FIENO (page 11)**
 TORTELLI di SPINACI (page 11)
- WEDNESDAY:** **CAPELLI d'ANGELO alla MoMo (page 12)**
 CONCHIGLIE ai QUATTRO FORMAGGI (page 10)
- THURSDAY:** **TAGLIATELLE al CACAO (page 10)**
 CAPELLI d'ANGELO agli ASPARAGI (page 11)
- FRIDAY:** **FETTUCCHINE alla SANTALLORO (page 12)**
 TRENETTE col PESTO (page 10)

To provide the best possible service we offer only one check.
18% gratuity is added for parties of eight or more.