

APPETIZERS

MAMA'S MEATBALLS | 12

3 of Mama's Specialty Meatballs with Parmesan and Mama's Sauce served with grilled Focaccia

BREAD BOARD | 12

Fresh Baked Focaccia served with Olive Oil, Garlic Butter and Mama's Sauce

FRITES | 13

Hand-cut Duck Fat Fries served with our Signature Sauces

MOZZARELLA STICKS | 13

Served with Mama's Sauce

RED PEPPER HUMMUS | 14

Made in House, whipped smooth and topped with Roasted Red Peppers, served with Celery and Focaccia

WHIPPED RICOTTA AND GOAT CHEESE | 14

Truffle-infused dip with Rosemary and Honey, topped with a Raspberry Red Wine Reduction and Balsamic Glaze, served with grilled Focaccia

FRIED CALAMARI | 16

Hand-battered, flash-fried and served with Mama's Sauce

MOZZARELLA BITES | 16

Fresh Mozzarella wrapped in Prosciutto, topped with Heirloom Tomatoes, Basil and Balsamic Glaze

FIG JAM AND PROSCIUTTO FLATBREAD | 18

Topped with Arugula, Mozzarella, Goat Cheese, Fig Jam, Prosciutto, Honey and Balsamic Glaze

CHICKEN SKEWERS | 18

Chicken, Peppers and Heirloom Tomatoes brushed with a Honey Sriracha Sauce and grilled

SALADS & SOUP

ITALIAN CHOPPED SALAD | 14

Romaine, Mozzarella, Chickpeas, Heirloom Tomatoes, Banana Peppers and an Italian Dressing

CASTLE CAESAR | 14

Baby Romaine, Crushed Croutons and Parmesan

TOMATO BASIL SOUP | 8

Served with grilled Focaccia

FLATBREADS

VODKA MARGARITA | 15

Vodka Sauce, Fresh Mozzarella, Basil

PEPPERONI | 17

Mama's Sauce, Mozzarella, Pepperoni

FIG JAM AND PROSCIUTTO | 18

Topped with Arugula, Mozzarella, Goat Cheese, Fig Jam, Prosciutto, Honey and Balsamic Glaze

BEEF AND BRIE | 20

Filet Tips, Mushrooms, Mozzarella, Herb Brie, Arugula, Balsamic and Scallions

1/2 OFF FLATBREADS EVERY TUESDAY FROM 5-8PM!

SEAFOOD

HONEY GARLIC SHRIMP | 27

Sautéed Shrimp topped with Sweet Honey and Savory Garlic with a touch of Soy over Risotto

SHRIMP AND POLENTA | 28

Shrimp, Tomatoes, Peppers, Andouille and Green Onions, sautéed in a White Wine Sauce served over a Polenta Cake

*HERBED SALMON | 29

8 oz grilled Salmon over Risotto served with Seasonal Veggies, topped with a Lemon Butter Sauce

*SPICY SAUTÉED SCALLOPS | 38

Scallops sautéed in a White Wine Butter Sauce with Heirloom Tomatoes

KIDS MENU

FOR OUR GUESTS 12 AND UNDER!

KIDS PASTA | 9

Butter, Alfredo or Marinara

KIDS FLATBREAD | 8

Cheese or Pepperoni

CHICKEN AND FRIES | 12

Fried Chicken Cutlet and Fries

SIDES

VEGGIES | 4

SIDE CAESAR | 8

FRITES | 7

MASHED POTATOES | 4.50

3 pieces EXTRA BREAD | 4

PASTA

served with a slice of focaccia

LEMON BASIL PESTO | 23 *add vegy \$4.00*

Housemade Lemon Basil Pesto served with Spaghetti

LEMON BUTTER CARBONARA | 24

A Creamy Lemon Butter Sauce
with Pancetta over Orecchiette

MILANESE | 24 *sub Sautéed Shrimp \$4.00*

Breaded Chicken Cutlet served with Seasonal Veggies
and a Creamy Alfredo over Fettuccini

CHICKEN PARM | 24

Breaded Chicken Cutlet served with Mama's Sauce,
Mozzarella and Parmesan over Fettuccini Noodles

MAMA'S MEATBALLS | 24

Fresh Baked Meatballs served in our
Mama's Sunday Sauce over Spaghetti

CREAMY GARLIC CHICKEN | 27

Grilled Chicken, Orecchiette, Spinach,
Sun-dried Tomatoes and Heirloom Tomatoes,
in a creamy Garlic Sauce

GAMBERETTO ORECCHIETTE | 28

Garlic, Spinach, White Wine, Sun-dried Tomatoes,
Mascarpone, Shrimp, Pistachio

STEAKS & CHOP

***CENTER CUT SIRLOIN | 32**

Coffee Rubbed Sirloin with Garlic Mashed Potatoes
and Pepper Aioli Reduction

***FILET MIGNON | 52**

8 oz served with your choice of
Mashed Potatoes, Frites, or Seasonal Veggies

***RIBEYE | 58**

16 oz Blackened Ribeye served with your choice of
Mashed Potatoes, Frites, or Seasonal Veggies

***SURF AND TURF | 58**

6 oz Petite cut Filet Mignon with your choice of Seared
Scallops or Sautéed Shrimp, served with your choice of
Mashed Potatoes, Frites, or Seasonal Veggies

DESSERT & COFFEE

TIRAMISU | 10

CANNOLI | 7

DESSERT DU JOUR | 11

ESPRESSO SHOT | 6

FRENCH PRESS

for 2 | 12 for 4 | 18

COCKTAILS

THE ROSE AVIATION | 14

Citadelle Gin, Lemon, Simple Syrup
Crème de Violette

ROCCO'S OLD FASHIONED | 16

Bulliet Rye, Simple Syrup, Bitters,
Pomegranate Juice

APEROL SPRITZ | 14

Aperol, Prosecco, Soda Water

MIDNIGHT ESPRESSO | 15

Cold Brew Espresso, Grind Espresso Liqueur,
Cream, Deep Eddy Vodka

AMARETTO KISS | 16

Cazadores Tequila, Amaretto, Lime Juice,
Orange Liqueur

AVENUE 75 | 14

Citadelle Gin, Simple Syrup, Lemon Juice,
Prosecco

ROCCO NEGRONI | 14

Malfy Gin, Sweet Vermouth, Campari

LAVENDER BLOOM | 15

Malfy Gin, Lemon Juice, Lavender Simple Syrup,
Pea Flower

SEASONAL COCKTAILS

MISTLETOE | 14

Citadelle Gin, Midori, Prosecco

FROSTED CRANBERRY SPRITZ | 15

Titos Vodka, White Cranberry Juice, Simple Syrup,
Lemon Juice, Prosecco

MAPLE OLD FASHIONED | 16

Bulliet Bourbon, Maple Syrup, Angustura Bitters,
Black Walnut Bitters

BEER

CORONA | 5

MORETTI | 6

MICHELOB | 5

BLUE MOON | 6

MILLER LITE | 5

PERONI | 6

BELLS TWO HEARTED | 6 + N/A

BELLS AMBER ALE | 6 STELLA | 6

WATER

S. PELLEGRINO | 4.95

AQUA PANNA | 4.95