MoMo

ITALIAN SPECIALTIES

Tel./To Go (972) 234-6800

ANTIPASTI
(Appetizers)

INSALATA ALLA MOMO
Boston lettuce, lobster meat, smoked salmon, hearts of palm, capers, extra virgin olive oil and lemon juice. 9.75

BRESAOLA
Sliced air-dried beef tenderloin, served with extra virgin olive oil and lemon juice. 6.75

POMODORO CON MOZZARELLA
Sliced vine-ripe tomatoes, with fresh mozzarella and a light pesto dressing. 7.25

CARPACCIO DI MANZO
Thin slices of raw beef tenderloin, with an egg based dressing, arugula and shaved parmigiano cheese. 7.85

PIZZETTE ASSORTITE
Six miniature pizzas with a variety of fresh toppings. 6.75

MOZZARELLA CAMPAGNOLA
Imported smoked mozzarella, sliced and served with extra virgin olive oil, balsamic vinegar, pink peppercorns and radicchio lettuce. 6.25

INSALATE
(Salads)

INSALATA VERDE
Red leaf lettuce, vegetables, tomatoes and walnuts are tossed in a caper-based dressing. 4.45

INSALATA PRIMAVERA.
Red leaf lettuce, tomatoes and cubed fontina cheese are dressed with a tomato-garlic dressing. 5.25

INSALATA FANTASIA
Red leaf lettuce, tomatoes, hearts of palm, artichoke bottoms, prosciutto crudo, walnuts, gruyere cheese, greens, boiled eggs, and parmigiano cheese are tossed in a creamy dressing.
Medium 5.85 Large 9.85

INSALATA CREPAPANZA
A salad made with romaine lettuce, turkey, croutons, bacon, carrots, stringed mozzarella cheese, tossed in a light and spicy dressing made with tomatoes and jalapenos. 6.25

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PIZZE E CALZONI

1. **MARGHERITA**	Tomato Sauce, Mozzarella, Basil
2. **NAPOLETANA**	Tomato Sauce, Basil, Garlic
3. **PUGLIESE**	Tomato Sauce, Black Olives, Capers, Red Pepper
4. **SICILIANA**	Tomato Sauce, Anchovies, Black Olives, Capers
	11.35
5. **GENOVESE**	Tomato Sauce, Mozzarella, Basil Pesto
6. **ROMANA**	Tomato Sauce, Anchovies, Pecorino Cheese, Basil
7. **FUNGHI**	Tomato Sauce, Mozzarella, Mushrooms
8. **PROSCIUTTO**	Tomato Sauce, Mozzarella, Prosciutto Cotto (Ham)
9. **PRIMAVERA**	Tomato Sauce, Mozzarella, Bell Peppers, Onions
	12.85
10. **SPINACCINA**	Mozzarella, Cooked Spinach, Ricotta, Parmesan
11. **QUATTRO FORMAGGI**	Mozzarella, Fontina, Gorgonzola, Parmesan
12. **CAPRICCIOSA**	Tomato Sauce, Mozzarella, Mushrooms, Prosciutto Cotto, Artichokes, Black Olives, Anchovies
13. **SALSICCIA**	Tomato Sauce, Mozzarella, Homemade Sausage
14. **FRUTTI DI MARE**	Tomato Sauce, Shrimp, Calamari, Scallops, Garlic, Parsley, Red Pepper
	13.85

Use fresh Mozzarella on your pizza 3.00

ZUPPE
(Soup)

ZUPPA DI POLLO E CIPOLLE
A hearty chicken and onion soup served with toasted bread, gruyere and parmigiano cheese. 7.95

PASTE ASCIUTTE
(Pastas)

SPAGHETTI AIO, OIO E PEPERONCINO
Spaghetti with olive oil, red pepper, garlic, rosemary and pecorino cheese. 10.25
Add anchovies, pancetta or chicken 2.00 *Add shrimp 3.00*

PAPPARDELLE VERDI ALLA DIAVOLA
Large spinach fettuccine in a spicy tomato sauce with onions, garlic, jalapenos, Anaheim peppers, and brandy. 11.25
Add pancetta or chicken 2.00 *Add shrimp 3.00*

PENNE AL BASILICO
Penne with diced tomatoes, salted ricotta cheese, basil, garlic, olive oil, and lemon juice. 10.25
Add chicken 2.00 *Add shrimp 3.00*

SPAGHETTI ALLA PUTTANESCA
Spaghetti in a tomato sauce with black olives, capers, garlic, olive oil and just a touch of red pepper and anchovies. 11.45

CONCHIGLIE AI QUATTRO FORMAGGI
Shell pasta in a four-cheese cream sauce made with fontina, gruyere, gorgonzola and, of course, parmigiano. 12.85

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TRENETTE COL PESTO
Homemade linguine in a basil pesto sauce. 11.85

FETTUCCINE INTEGRALI ALLA GIARDINIERA
Large whole-wheat pasta, tomatoes, carrots, celery, onions, peas, parsley, and garlic cooked in beef broth. 12.65

ROTOLO VERDE
A roll of fresh pasta, spinach, ricotta cheese and spices, boiled and sliced into medallions, topped with gruyere cheese, baked, and accompanied by tomato sauce for variety. 12.85

TORTELLI DI FORMAGGIO
Stuffed pasta, filled with a mixture of cheeses, walnuts, garlic, brandy and spices. Served in a creamy tomato sauce. 12.85

MACCHERONI ALLA VESUVIANA
Tube pasta baked with tomatoes, garlic, basil, olive oil, fresh mozzarella, a touch of red pepper and pecorino cheese. 12.85

CAPELLI D'ANGELO AGLI ASPARAGI
Homemade angel hair pasta, with asparagus speck (smoked pork belly) and cream sauce. 12.85

TORTELLI DI SPINACI
Stuffed pasta filled with spinach, ricotta cheese, pancetta and spices, served in a tomato sauce accompanied by tomato sauce for variety. 12.85
Add pancetta or prosciutto crudo to the sauce 2.00

RAVIOLI DI CARNE
Stuffed pasta filled with beef and pork, eggs, parmigino cheese, and spices. It is served in mushroom cream sauce. 12.85

CONCHIGLIE A MODO MIO
Shell pasta in a creamy tomato sauce with, pancetta, salame, pork, chicken, ricotta and gruyere cheese. 12.85

GNOCCHI ALLA SALSICCIA
Homemade potato dumplings in a meat sauce made with sweet homemade Italian sausage, ground turkey meat, onions, and tomatoes. 12.85

LASAGNA AL FORNO
Sheets of pasta layered with béchamel sauce mixed with tomatoes, ground beef, ground pork, carrots, and mushrooms. Topped with melted mozzarella cheese. 12.65
Available mild or spicy.

FETTUCCINE ALLA SANTALLORO
Spicy fettuccine in a cream sauce with chicken stock, sliced grilled chicken breast and spinach. 12.85

CAPELLI D'ANGELO ALLA MOMO
Angel hair pasta in a pink creamy pink tomato sauce with shrimp, pieces of smoked salmon, herbs, spices and a little pepper. 13.95

SPAGHETTI ALLA PESCATORA
Spaghetti in a spicy tomato sauce with shrimp, scallops, calamari, and mussels. 13.55

RISOTTI
(Italian Rice Dishes)

RISOTTO AL POMODORO
Italian arborio rice cooked in vegetable broth and tomato sauce (tomatoes, onions, garlic, and basil). 11.85

RISOTTO AGLI SPINACI
Italian arborio rice cooked in vegetable broth and spinach. 12.45
Available also with tomato sauce.

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RISOTTO AI FORMAGGI
Italian arborio rice cooked in vegetable broth with peas and four cheeses: fontina, gruyere, gorgonzola and parmigiano. 12.85
Available also with tomato sauce.

RISOTTO AL RHUM
Italian arborio rice cooked in vegetable broth with homemade sweet Italian sausage, carrots, onions and rum. 12.85

RISOTTO AGLI ASPARAGI
Italian arborio rice cooked in vegetable broth, asparagus and speck (smoked pork belly). 13.25

RISOTTO AI FUNGHI
Italian arborio rice cooked in vegetable broth, cream, mushrooms and prosciutto crudo. 13.25

RISOTTO AI FRUTTI DI MARE
Italian arborio rice cooked in vegetable broth, shrimp, scallops, calamari and other available seafood. 15.75
Available also with tomato sauce.

PIATTI UNICI

TRENETTE VERDI ALLA MOMO
Homemade spinach linguine, in a cream sauce with shrimp, shredded smoked salmon, brandy, Marsala wine, herbs and spices. 18.75

RIZ IN CAGNON CON INVOLTINI
Boiled carnaroli rice, mixed with fontina cheese, and topped with stuffed veal rolls and a mushroom sauce. 16.75

SECONDI PIATTI
(Meats and Fish)

Each *secondo* is accompanied by a side item of your choice.

POLLO ALLA MARCHIGIANA
Battered chicken breast, sautéed in butter and brandy, served on a bed of cooked spinach, and covered with a slice of prosciutto crudo and a tasty cream sauce. 15.75

SALMONE AL CARTOCCIO
Salmon filet baked in a pouch with a sauce made of onions, celery, mushrooms, cream and flour. 16.85

COTOLETTE DI MAIALE ALLA MILANESE
Boneless center-cut pork chop, breaded and sautéed in butter, topped witha touch of tomato sauce and fresh mozzarella. 14.25

VITELLO ALLA PIZZAIOLA
Two veal patties are pan-fried and than baked with a tomato sauce, black olives, cappers, onions, garlic, oregano, a touch of anchovies, and melted mozzarella cheese. 14.65

PORTAFOGLIO ALLA MOMO
A sixteen-ounce porterhouse steak is stuffed with aged fontina cheese and herbs, sautéed in butter and covered with a mushroom cream sauce with prosciutto. MRKT PRICE

SCALOPPINE DI VITELLO AL MARSALA
Veal scaloppine cooked with butter, veal broth and Marsala wine. 17.75

CONTORNI (Side Items)

CREAMED PEAS WITH PROSCIUTTO COTTO
FRESH MUSHROOM SALAD
SPINACH GNOCCHI
LEMON ARTICHOKE HEARTS
BELL PEPPERS AND ONIONS

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~ LUNCH PASTAS ~

AT LUNCH ALL HOT LUNCH ITEMS ARE ACCOMPANIED BY A SALAD

PENNE AL BASILICO
Penne tossed with raw diced tomatoes, fresh basil, garlic, cubed salted ricotta cheese, extra virgin olive oil and lemon juice. 7.65
Add Chicken 2.00 Add Shrimp 3.00

SPAGHETTI ALLA PUTTANESCA
Spaghetti in a tomato sauce with Nicoise olives, capers, red pepper, garlic, olive oil and just a touch of anchovies. 7.65
Add Chicken 2.00 Add Shrimp 3.00

MACCHERONI ALLA VESUVIANA
Tube pasta baked with pear tomatoes sauce, garlic, oregano, fresh mozzarella, basil, pecorino Romano cheese, and a pinch of red pepper. 7.85

CAPELLI D'ANGELO AGLI ASPARAGI
Angel hair pasta served in a cream sauce with asparagus and speck bacon. 8.95

PENNE ALLA ARRABBIATA
Penne pasta in a spicy tomato sauce with garlic and Italian parsley. 6.75
Add Chicken 2.00 Add Shrimp 3.00

PARMIGIANA DI MELANZANE
Sheets of pasta layered with grilled eggplant, tomato sauce and mozzarella cheese. 8.25

TAGLIATELLE ALLA PANCETTA
Fresh ribbon pasta in tomato sauce with cured bacon and a touch of red pepper. 8.45

LINGUINE ALLE VONGOLE
Linguine in a tomato sauce with spices, garlic, fresh Italian parsley and baby clams. 7.85
Add Shrimp 3.00

RIGATONI CON POLPETTINE
Tube pasta served with little meatballs in a creamy tomato sauce. 8.25

LASAGNA AL FORNO
Layers of pasta baked in the oven with meats, mushrooms, tomato sauce, béchamel, parmigiano and mozzarella. Available mild or spicy. 8.55

CONCHIGLIE A MODO MIO
Shell shape pasta prepared in a hearty cream and tomato sauce with beef, chicken, pork, prosciutto, and aged fontina cheese. 9.85

TORTELLI DI SPINACI
Fresh pasta stuffed with spinach, ricotta cheese, pancetta and spices. Served in a cream sauce with a splash of tomato sauce in the center. 9.65

GNOCCHI ALLA SALSICCIA
Homemade potato dumplings served in a tomato-meat sauce made with our mild homemade Italian sausage and ground turkey meat. 9.65

RAVIOLI DI CARNE
Fresh homemade pasta stuffed with beef, pork, parmigiano cheese, wine, spices, and served in a creamy mushroom sauce. 9.65

FETTUCCINE ALLA SANTALLORO
Spicy fresh noodles in a cream sauce with sliced grilled chicken breast and spinach. 9.55

FARFALLINE AL SALMONE
Bow tie pasta in a cream sauce with smoked salmon and peas. 9.75

CONCHIGLIE AI QUATTRO FORMAGGI
Shell pasta in a four cheese cream sauce (fontina, gruyere, gorgonzola, parmigiano) 9.85
Add Chicken, Pancetta or Prosciutto 2.00

For a complete menu please go to the "menu "page on our website,
www.momosrestaurant.com