



## APPETIZERS

Fresh Mozzarella & Tomatoes  
with balsamic and olive oil vinaigrette 10.50

Sauteed Clams OR Mussels  
white wine and garlic or marinara sauce  
13.00

Fried Calamari and Jalapeno  
with Aurora sauce 10.00

Chicken Fingers 7.50

Mozzarella Sticks (6 Pieces) 7.25

French Fries  
regular 3.50 w/cheese 4.00

Garlic Bread  
regular 3.00 w/cheese 3.50

Garlic Knots  
Half Dozen 2.00 Dozen 4.00

## SALADS

DRESSINGS:

RANCH / FRENCH / CREAMY ITALIAN / BLUE CHEESE  
OIL & BALSAMIC VINEGAR / HONEY MUSTARD / LEMON VINAIGRETTE

Tossed Salad  
spring mix, cucumbers,  
carrots, black olives,  
tomatoes, & parmigiana  
cheese  
Large 5.50 Small 4.50

Caesar Salad  
Large 6.50 Small 5.50

Grilled Chicken Caesar  
Salad 11.00

Antipasto  
spring mix  
ham, salami & provolone  
Large 9.00 Small 7.75

Baby Arugula Salad  
w/ prosciutto & fresh  
tomatoes served with lemon  
vinaigrette  
Large 13.50 Small 12.50

## PASTA

CHOICE OF SPAGHETTI / LINGUINI / ANGEL HAIR / PENNE / FETTUCCHINE. FRESH  
PASTA AVAILABLE FOR AN ADDITIONAL 4.00. GNOCCHI / PAPPARDELLE / FETTUCCHINE

Tomato Sauce 9.00

Garlic and Oil 10.50

Meat Sauce 15.00

Pesto & Fresh Tomatoes  
13.00

Alfredo 14.00

Ala Vodka  
pasta only 14.00  
w/chicken 16.00  
w/shrimp 18.00

## PASTA SPECIALTIES

Lasagna 11.50

Baked Ziti 8.50

Manicotti 9.50

Ravioli 10.00

18% gratuity included for parties of 10 or more.

## CHICKEN

Napolitano (capiccolo, ham, provolone & eggplant)  
Side 13.00 w/Pasta 15.50

Francaise, Marsala, Parmesan, or Scampi  
Side 12.50 w/Pasta 15.00

## VEAL

Francaise, Marsala, Parmesan, Primavera or Scampi style  
Side 16.00 w/Pasta 18.50

## SEAFOOD

Shrimp (francaise,  
scampi or Parmigiana)  
Side 15.00 w/Pasta 17.50

Linguini with Clams  
red or white wine and garlic  
sauce 16.00

Mixed Seafood  
fra diavolo or marinara  
Side 15.00 w/Pasta 17.50

Mussels Marinara w/ Pasta  
14.00

Calamari  
fra diavolo or marinara  
Side 12.00 w/Pasta 14.50

## OTHER SPECIALTIES

Walker Style  
green peppers, onions, fresh tomato, white  
wine and garlic with melted Buffalo  
mozzarella & jalapeno peppers  
w/Chicken 17.25 w/Veal 19.75

Meatball or Sausage Parmigiana  
Side 11.00 w/Pasta 13.50

Eggplant Parmesan or Rollatini  
Side 10.00 w/Pasta 12.50

## FRESH PASTA DISHES

PASTA MADE FRESH ON PREMISE, DELICATE AND DELICIOUS

-Fettuccini w/ Broccoli Rabe, Sausage and  
Fresh Tomatoes 19.00

Papparedelle with Veal Ragu 19.00

-Gnocchi w/Ragu of Shrimp and Mixed  
Baby Vegetables 17.00

## SIDE ORDERS

-Sauteed Spinach or Broccoli - 6.00

-Broccoli Rabe - 7.00

-Potatoes (roasted or mashed) - 6.00

-Mixed Vegetables (w/garlic & oil)  
SM 6.00

Grilled Chicken - 5.00

ALL ITEMS ARE GARNISHED WITH PARMESAN CHEESE. ADVISE SERVER OF ANY CHEESE OR DAIRY ALLERGY.

18% gratuity included for parties of 10 or more.

**PIZZA**  
SPECIALTY TOPPINGS:

**Meat Toppings**

.50 (Slice) 1.00 (Half) 2.00 (Whole)

**Vegetable Toppings**

.25 (Slice). .50 (Half) 1.00 (whole)

**Extra Cheese**

.50 (Slice) 1.00 (Half) 2.00 (Whole)

**Slice 2.00**

**Sicilian Slice 2.50**

**Plain Pie**

**medium 10.50 large 12.00**

**Sicilian Pie 14.00**

**White Pie**

**medium 12.75 large 13.75**

**GOURMET PIZZA**

**"The Momento"**

meatballs, pepperoni, mushroom, green  
peppers, onions, olives 20.00

**Meat Lovers' Pizza**

pepperoni, sausage, meatball, bacon & ham  
22.00

**Veggie Pizza**

peppers, onions, mushrooms, broccoli &  
tomatoes 17.00

**ITALIAN STYLE PIZZA**

Olive oil base with Fresh Herbs Instead  
of Red Sauce, Crispy

**#1 Margarita, Fresh Mozzarella, Basil &  
Tomato 15.50**

**#4 Eggplant, Ricotta & Fresh Buffalo  
Mozzarella 16.50**

**#6 Roasted peppers, Garlic, Fr Buffalo  
Mozzarella & Chicken Scampi 19.00**

**#7 Sausage, Broccoli Rabe & Fresh Buffalo  
Mozzarella 19.50**

**OVEN SPECIALS**

**Stromboli w/ choice of meat 7.00**

**Stromboli w/ choice of vegetables 6.75**

**Calzone w/ choice of meat 8.25**

**Calzone w/ choice of vegetables 7.25**

## STEAK SANDWICHS

Add on toppings .50

Cheese Steak or Chicken Cheese Steak Sandwich 7.00

## COLD SUBS

TOPPINGS: Lettuce, Tomato, Oil & Vinegar, Onions, Mayonnaise, Hot Peppers, Sweet Peppers, Olives

Ham and Cheese 7.00

The Momento's-ham capicola, provolone, salami 7.00

Chicken Sub- grilled or breaded 7.50

## HOT SUBS

Meatball Sub  
plain 7.00 parmesan 7.50

Parmigiana Sub  
Chicken- 7.50 / Veal- 8.00  
Eggplant -6.75 / Shrimp - 10.50

Sausage, Pepper, and Onion Sub  
Plain 7.50, Parmigiana 8.00

Chef Nicola's Favorite Chicken Salad  
Sandwich-warm on Toasted bread  
Chicken Salad w/ Celery, Red Onions, Mayo,  
Diced Tomato on Italian Sliced Bread 8.00

## BEVERAGES

Pepsi - Diet Pepsi - Ginger Ale - Root Beer -  
Citrus Splash - Cherry Soda -Sweet Tea  
Unsweetened Iced Tea 2.00

Soda Cans 1.25

Sparkling Water or Still Water 5.00

Bottled Water 1.50

Snapple 2.00

20 oz Soda Bottle 1.85

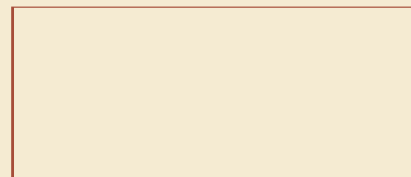
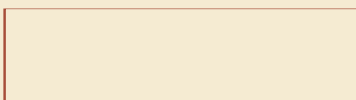
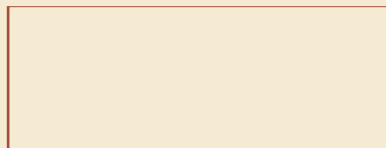
## TAKE OUT SPECIALS

SUNDAY TAKE OUT  
2 Large Pizzas, Wings, 2 Ltr  
Soda 28.00

TUESDAY TAKE OUT  
2 Plain Pizzas 15.00

WEDNESDAY TAKE OUT  
1 Large Pizza, Choice of  
Baked Ziti, Calzone or Wings  
and 2 Ltr Soda 19.00

DELIVERY AVAILABLE IN THE STROUDSBURG AREA



18% gratuity included for parties of 10 or more.

# TOUR OF ITALY

## FEATURING SICILY

**White:** Santa Tresa "Rina Ianca" Grillo/Voignier- 2016

**Tasting Notes:** Combining Viognier and Grillo grapes to form a beautiful well balance of ripe fruit and racy acidity. Bouquet of tropical fruit and hints of Vanilla. Santa Tresa winery is not only one of the oldest Sicilian wineries but is organic. 8.00 Glass 30.00 Bottle

**Rose:** Stemmari Rose 2016

Produced from the Nero d' Avola grape. Using a cold maceration process followed by soft pressing there is a partial extraction of the color. Strong notes of wild strawberry and minerality. 7.00 Glass 26.00 Bottle

**Light Red:** Stemmari Pinot Noir 2015

100% Pinot Noir Grape. Ruby Red bouquet of blackberries, Wild Strawberries Cherries and inklings of spice. Dry with delicate tannins. 8.00 Glass 30.00 Bottle

**Full Bodied Red:** Cusumano Nero D'Avola 2015

Bright Red, full bodied, dark berries and firm tannins. Jammy ripe fruit followed by wave of black spices. 10.00 Glass 38.00 Bottle

**CHEF WILL BE PREPARING DAILY SICILIAN DISHES TO  
CONTINUE ENJOYING THE REGION.**

