

STEAK SANDWICH

ADD ON TOPPINGS .50 - ONIONS, GREEN PEPPERS,
MUSHROOMS, EXTRA CHEESE

cheese steak 7.50

Chicken cheese steak 9.00

COLD SUBS

TOPPINGS: LETTUCE, TOMATO, OIL & VINEGAR, ONIONS,
MAYONNAISE, HOT PEPPERS, SWEET PEPPERS, OLIVES

Ham and Cheese 7.00

Ham, Salami & Provolone 7.00

Capicola & Provolone 7.00

Ham, Capicola & Provolone 7.25

Chicken Sub- grilled or breaded 7.50

The Momento's-ham capicola, provolone,
salami 8.00

HOT SUBS

Meatball Sub

Plain 7.00 Parmigiana 8.00

Sausage, Pepper, and Onion Sub

Plain 7.50 Parmigiana 8.00

Parmigiana Sub

Chicken 7.50 Veal 8.50 Eggplant 7.00 Shrimp 10.50

GOURMET PIZZA

"The Momento" Meatballs, Pepperoni, Mushroom,
Green Peppers, Onions, and Olives 20.00

Meat Lovers' Pizza Pepperoni, Sausage, Meatball,
Bacon & Ham 22.00

Veggie Pizza Peppers, Onions, Mushrooms, Broccoli &
Tomatoes 17.00

Lasagna Pizza Meatballs, Sausage & Ricotta 18.50

PIZZA

Plain Pie Med: 10.50 Lg: 12.00

Sicilian Pie 14.00

White Pie Med: 12.75 Lg: 13.75

ITALIAN STYLE PIZZA

Olive oil base with fresh herbs instead of Red sauce,
Crispy

#1 Margarita- Fresh Mozzarella, Basil and
Tomatoes 15.50

#2 Eggplant, Ricotta, and Fresh Mozzarella
16.50

#3 Chicken scampi with roasted peppers and
Fresh Mozzarella
19.00

#4 Sausage, Broccoli Rabe and Fresh
Mozzarella 19.50

OVEN SPECIALS

Stromboli with a choice of meat 7.00

Stromboli with a choice of vegetables 6.75

Meatlover Stromboli 9.50

Calzone with cheese 6.50

Calzone with a choice of meat 8.25

Calzone with a choice of vegetable 7.25

DESSERTS

Sicilan Orange Tart 7.00

Homemade Cannoli's
almond shell with smooth cream topped with
blueberry sauce 6.00

Panna Cotta

Chef Nicola Style. 6.50

Chocolate Hazelnut Cream Mousse 8.00



Take Out Menu

570-422-1040

Daily Pizza Specials:

Tuesday Special

2 Plain pies 15.00

Wednesday Special

1 Large pie, Choice of baked ziti,
calzone, or wings and 2 liter of soda
19.00

Sunday Special

2 Large pies, Wings and a 2 liter of
soda 28.00

1159 N. Ninth Street
Stroudsburg, PA 18360

www.momentopizzeria.com

Find us on 

APPETIZERS

- Caprese Salad 10.95
Sautéed Clams OR Mussels (White Wine and Garlic or Marinara) 13.50
Chicken Fingers 8.00
Fried Calamari with Squash and Jalapenos with Aurora Sauce 10.25
Mediterranean mussels
roasted fennel, cherry tomatoes in a shallot creamy saffron sauce. 14.50
Mozzarella Sticks (6 Pieces) 7.50
French Fries 4.00
w/ cheese 5.50
Garlic Bread 3.00
w/ cheese 4.50
Breaded Buffalo Wings (10 pcs) 10.25
Cast Iron Seared Scallops
artichoke hearts and capers in a caper lemon sauce. 17.00
Blue Point Oysters
creme fraiche, champagne shallots, and beluga caviar. 18.95
Brie filled polenta tart
with wild mushrooms 11.75
(with veal breast sous vide and wild mushrooms 18)

SOUPS & SALADS

- Butternut Squash Soup 9.00
Chicken Lemon Soup 7.50
Creamy Mushroom Soup
9.00 (with fresh shaved white truffles 30)
House Garden Salad 6.50
Baby Beet Salad
goat cheese and toasted pecans in a mustard vinaigrette.
10.50
Mixed Mazarine Farms Salad
with Turkish figs, Micro greens and Caciotta cheese in a red wine reduction. 18.50
Caesar Salad 7.50
Momento Arugula Salad w/ prosciutto & fresh tomatoes served with lemon vinaigrette. 15.00
Antipasto with ham, salami & provolone 9.50

SPECIALTIES

- Eggplant Parmesan or Rollatini 13.50
add pasta 15.00
Meatball Parm
Side 11.00 with pasta 17.00
Sausage Parm
side 12.00 with pasta 18.00
Penne ala Vodka
14.00 (with chicken 16.00) (with shrimp 23.00)
Pasta Alfredo
14.00 (with chicken 16) (with shrimp 23)

SEAFOOD

- Shrimp (francaise, scampi or parmigiana)
Side: 18.00 w/pasta 23.00
Mixed Seafood
Fra Diavolo (spicy) or Marinara
Side: 19.00 w/pasta: 22.00
Mussels over Pasta
(Garlic/White Wine or Marinara) 18.50
Calamari Fra Diavolo (spicy) or marinara 14.00
add pasta 17.00
Linguini with Clams
Red or White Sauce 18.50
Fresh fettucine with calamari in a saffron wine sauce.
19
Branzino Colomdore with braised Vidalia onions,
cauliflower and extra virgin olive oil. 32.00
Crispy Octopus Saor style with marinated summer
vegetables, pearl onions, potato tourne, with taggiasca olives
and celery hearts. 27.00
Capellini Veneziana with shrimp, garlic, extra virgin
olive oil, red pepper flakes and capers. 20.00

VEAL

- Francaise, Marsala, Parmesan, or Scampi style
Side: 15.00 w/pasta: 19.50
Veal Scallopini Lemone
capers and white wine with mashed potatoes and spinach
26.50
Veal Walker Style
Peppers, onions, garlic, tomatoes, and jalapenos with melted
mozzarella. 20.00

CHICKEN

- Francaise, Marsala, Parmesan, Scampi
Side: 13.00 w/pasta 18.50
Chicken Walker Style
Peppers, onions, tomatoes, garlic, and jalapenos with melted
mozzarella. 18.50
Cappelini Veneziana
chicken, angel hair pasta with garlic, extra virgin olive oil, red
pepper flakes and capers. 16.00

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

PASTAS

- Pappardelle Veal Ragù 19.75
Fresh Fettuccine with mixed mushrooms 19
(with fresh shaved white truffles 45)
Fresh Potato Gnocchi
parmesan and mascarpone cheese foam 25 (with
fresh shaved white truffles 45)
Egg Yolk Raviolo
hazelnut truffle butter, sage and parmesan cheese
13
Fresh Fettuccine
sweet italian sausage, broccoli rabe and diced
tomatoes 19.99
Fresh Rigatoni
Bolognese. 19.00
Porcini Ravioli
with white truffle butter and parmesan cheese.
27.95
Pumpkin Ravioli
with a butter and sage sauce. 19.00
Risotto
with asparagus and parmesan cheese. 24.00
Pasta with tomato sauce. 12.00
Pasta with garlic and oil. 12.00

MAIN COURSE

- Filet Rossini
Black angus filet mignon, duck Froi Gras with
Paul Mason reduction, asparagus and king oyster
mushrooms. 38.00
Domestic Colorado Lamb Chops
with a seasonal vegetable rataouille and lamb juice
reduction. 38.00
French Country Style Chicken Cocovan
with roasted potatoes, bacon, mushrooms and
onions in a red wine sauce. 29.00
Certified Wagyu Beef
with a choice of 2 sides 95.00

SIDES

- Sautéed Broccoli or Spinach 6
Sautéed mixed vegetables 6
Sautéed Broccoli rabe 7
Roasted or mashed potatoes 6