

## OVEN SPECIALS

- Stromboli with a choice of meat 9.50
- Stromboli with a choice of vegetables 8
- Calzone with cheese 8
- Calzone with a choice of meat 9.50
- Calzone with a choice of vegetable 9

## GOURMET PIZZA

- "The Momento" Meatballs, Pepperoni, Mushroom, Green Peppers, Onions, and Olives 24
- Meat Lovers' Pizza Pepperoni, Sausage, Meatball, Bacon & Ham 25
- Veggie Pizza Peppers, Onions, Mushrooms, Broccoli & Tomatoes 20

## SIDES

- Sautéed Broccoli or Spinach 6
- Sauteed mixed vegetables 6
- Sauteed Broccoli rabe 9
- Roasted or mashed potatoes 6

## COLD SUBS

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

- 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



Take Out Menu

570-422-1040

## Daily Pizza Specials:

**Tuesday Special**  
**2 Plain pies 17.00**

**Wednesday Special**  
**1 Large pie, Choice of baked ziti, calzone, or wings and 2 liter of soda**  
**22.00**

Call and ask about our daily dinner specials.

**CHECK OUT OUR CATERING MENU FOR ANY UP COMING PARTIES OR EVENTS**

1159 N. Ninth Street  
Stroudsburg, PA 18360  
[www.momentopizzeria.com](http://www.momentopizzeria.com)

Find us on 

## APPETIZERS

Caprese Salad 12

Sauteed Clams OR Mussels (White Wine and Garlic or Marinara) 13.50

Mediterranean mussels

roasted fennel, cherry tomatoes in a shallot creamy saffron sauce. 16

Mozzarella Sticks (6 Pieces) 7.50

French Fries 4

w/ cheese 5.50

Garlic Bread 3

w/ cheese 4.50

Breaded Buffalo Wings (10 pcs) 11.50

Cast Iron Seared Scallops

artichoke hearts and capers in a caper lemon sauce. 22

Brie filled polenta tart

with wild mushrooms 12.75

## SOUPS & SALADS

Creamy Mushroom Soup

14

House Garden Salad 7

Baby Beet Salad

goat cheese and toasted pecans in a mustard vinaigrette. 12

Mixed Mazarine Farms Salad

with Turkish figs, Micro greens and Caciotta cheese in a red wine reduction. 19

Caesar Salad 9

Momento Arugula Salad w/ prosciutto & fresh

tomatoes served with lemon vinaigrette. 17.50

## SPECIALTIES

Eggplant Parmesan 13.50  
add pasta 16.00

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 18.50 ) (with shrimp 23.00)

Pasta Alfredo

14.00 (with chicken 18.50) (with shrimp 23.00)

## SEAFOOD

Shrimp (francaise, scampi or parmigiana)

Side: 18.00 w/pasta 27

Mixed Seafood

Fra Diavolo (spicy) or Marinara

Side: 19.00 w/pasta: 27

Mussels over Pasta

(Garlic/White Wine or Marinara) 22

Calamari Fra Diavolo (spicy) or marinara 15

add pasta 19

Linguini with Clams

Red or White Sauce 22

Fresh fettucine with calamari in a saffron wine sauce.

23

Branzino Colomdore with braised Vidalia onions,  
cauliflower and extra virgin olive oil. 32

Crispy Octopus Saor style with marinated summer  
vegetables, pearl onions, potato tourne, with taggiasca olives  
and celery hearts. 29

Capellini Veneziana with shrimp, garlic, extra virgin  
olive oil, red pepper flakes and capers. 20

## VEAL

Francaise, Marsala, Parmesan, or Scampi style

Side: 18 w/pasta: 24.50

Veal Scallopini Lemone

capers and white wine with mashed potatoes and spinach 28

Veal Walker Style

Peppers, onions, garlic, tomatoes, and jalapenos with melted  
mozzarella. 24.50

## CHICKEN

Francaise, Marsala, Parmesan, Scampi

Side: 15 w/pasta 21

Chicken Walker Style

Peppers, onions, tomatoes, garlic, and jalapenos with melted  
mozzarella. 21

Cappellini 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 23

Fresh Fettuccine with mixed mushrooms 23

Fresh Potato Gnocchi

parmesan and mascarpone cheese foam 27

Egg Yolk Raviolo

hazelnut truffle butter, sage and parmesan cheese  
14

Fresh Fettucine

sweet italian sausage, broccoli rabe and diced  
tomatoes 23

Fresh Rigatoni

Bolognese. 23

Porcini Ravioli

with white truffle butter and parmesan cheese.  
27.95

## MAIN COURSE

Filet Rossini

Black angus filet mignon, duck Froi Gras with  
Paul Mason reduction, asparagus and king oyster  
mushrooms. 44

Domestic Colorado Lamb Chops

with a seasonal vegetable rataouile and lamb juice  
reduction. 40

French Country Style Chicken Cocovan

with roasted potatoes, bacon, mushrooms and  
onions in a red wine sauce. 31

Certified Wagyu Beef

with a choice of 2 sides 120

## PIZZA

Plain Pie Med: 12 Lg: 13

Sicilian Pie 16.00

White Pie Med: 15 Lg: 18

## 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