



simply my mom in the kitchen



MENU

Consuming raw or undercooked meats or eggs with less than well done yolks may pose an increased risk of food borne illnesses.

20% gratuity will be added to parties of six or more.

Molto proudly uses local farms as produce suppliers. Distance 0 between producer and consumer.
Please inform your server regarding any allergies.

SALADS



Caesar Salad | 16

romaine hearts tossed with Caesar dressing, shaved Parmigiano and croutons

Rucola Salad | 16

arugula, shaved Parmigiano cheese and cherry tomatoes

Seafood Salad | 24

octopus, shrimp, calamari, arugula, lemon dressing

Garden Salad | 16

mixed greens with tomatoes, cucumbers, carrots and ricotta salata

Gustosa Salad | 17

mixed greens, caramelized pecans, strawberries and crumbled Gorgonzola cheese



HOMEMADE FOCACCIA | 10

ANTIPASTI FREDDI

Bufala Mozzarella | 22

with Prosciutto di Parma

Burrata | 20

fresh burrata, arugula and tomatoes

Caprese | 18

homemade Fiordilatte mozzarella with local tomatoes and fresh basil

Bruschetta | 15

four slices of homemade bread with tomatoes, garlic and fresh basil

Focaccia Stella | 30

tomatoes, arugula, shaved Parmigiano, Kalamata olives and fresh mozzarella (serves 2)

Imported Cured Meats & Cheeses

Small: 26 Large: 37

ANTIPASTI CALDI

Parmigiana di Melanzane | 20

lightly breaded eggplant layered with mozzarella, tomato sauce and Parmigiano

Cozze | 22

PEI mussels sautéed in a garlic, white wine, parsley, crushed red pepper and fresh tomato sauce, served with toasted bread

Vongole | 23

clams sautéed in garlic, white wine, parsley, crushed red pepper served with toasted bread

Frittura Mista | 23

fried calamari and jumbo shrimp served with homemade marinara sauce

Homemade Meatballs | 18

served with marinara sauce and toasted bread

Soup | 13

homemade soup of the day

PRIMI PIATTI

Homemade Ravioli of The Day

ask your server

Spaghetti Carbonara | 27

imported Italian spaghetti with Guanciale, eggs, black pepper and Pecorino romano

Tagliatelle Bolognese | 29

homemade pasta with Bolognese sauce

Lasagna | 29

fresh homemade lasagna layered with bechamel and Bolognese sauce

Tagliolini Pescatora | 39

tagliolini pasta sautéed with shrimp, mussels, clams and calamari light marinara sauce



Gnocchi alla Sorrentina | 28

homemade gnocchi tossed with marinara sauce and mozzarella

Rigatoni Amatriciana | 27

imported Italian rigatoni with Guanciale, tomato sauce and Pecorino Romano

Tagliolini con Polpette e Ricotta | 31

tagliolini pasta with 2 meatballs, marinara sauce and ricotta

Spaghetti Vongole | 32

imported Italian spaghetti with clams in garlic, white wine sauce

Tagliatelle Porcini | 33

homemade pasta with porcini mushrooms in white wine sauce

Tagliolini with Truffle and Mushrooms | 35

homemade pasta with mushrooms and truffle sauce

Pappardelle Pesto and Shrimp | 39

homemade pappardelle with pesto sauce and jumbo shrimp



PIZZA

Queen Margherita | 22

tomato sauce, mozzarella, fresh basil and EVOO

Parma | 27

mozzarella, Prosciutto di Parma, arugula and shaved Parmigiano

Cotto e Funghi | 24

tomato sauce, mozzarella, mushrooms, Italian ham and fresh basil

Primavera | 24

tomato sauce, mozzarella, mushrooms, roasted green peppers, eggplant, fresh basil and EVOO

Porcini | 27

mozzarella, porcini mushrooms

Diavola | 24

tomato sauce, mozzarella, spicy Neapolitan salami and fresh basil

Bufala | 24

tomato sauce, buffalo mozzarella, fresh basil and EVOO

Pizza Modena | 24

mozzarella, ricotta flakes, mortadella IGP, pistachios and lemon zest

Molto | 27

1/3 Queen Margherita, 1/3 ricotta and mozzarella, 1/3 Parma

Calzone al Forno | 26

tomato sauce, mozzarella, Italian ham, ricotta and fresh basil

4 Formaggi | 24

mozzarella, ricotta, Gorgonzola and Parmigiano Reggiano

Capricciosa | 25

tomato sauce, mozzarella, artichokes, Italian ham and mushrooms

Additional toppings: mushrooms, spinach, peppers
extra Mozzarella - add \$5
ham, anchovies & spicy salami - add \$6
Prosciutto di Parma - add \$8

Gluten-free options add - \$4
Pasta
Homemade Pizza dough

SECONDI PIATTI

Pollo Parmigiana | 34

served with spaghetti and marinara sauce

Cotolette di Pollo alla Francese | 33

battered, sautéed chicken breast, lemon butter sauce and spaghetti

Scaloppina di Vitella | 41

top round hip veal piccata in lemon-caper sauce served with sautéed spinach

Veal Marsala | 41

top round hip veal cooked in Marsala wine with mushrooms served with spaghetti in white wine sauce

Salmone Scozzese | 36

pan seared Scottish Salmon fillet served with sautéed spinach

Baccalà alla Livornese | 37

cod fillet pan seared with capers, black olives and tomato sauce served with spaghetti

Mediterranean Branzino | 52

Mediterranean sea bass served with sautéed spinach

Corvina Fillet | 40

white fish fillet pan seared with white wine, capers and fresh chopped tomatoes, served with sautéed spinach

SIDES

Sautéed Spinach | 12

French Fries | 12

Pasta with Marinara or Garlic and Oil | 13

Risotto Al Burro | 13

Add Bolognese sauce | 6

