



EST. 1970

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# GLUTEN-FREE MENU

It will be our pleasure to accommodate your dietary needs. To assure proper preparation, please specify that you are ordering from our [Gluten-Free Menu](#).

## QUESTIONS? PLEASE ASK.

We've been providing answers for more than 40 years. Serving you is why we're here. Vegan dish preparation? Dairy-free cheese? Vegetarian menu? A romantic, private table? We'll do our best to accommodate you. Always.

### [Our Dairy-free Sauces](#)

Homemade Tomato-Basil, Garlic & Oil, Spicy Fra Diavolo,  
Francese (white wine, oil & lemon), Balsamico (balsamic, oil, onions & garlic)  
Rustic Piccata (mushrooms, tomatoes, white wine, capers & onions), Dairy-Free Pesto Sauce

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# Gluten-Free Guest Favorites

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EST. 1970

*Enjoy* the **PEACE OF MIND** of KNOWING THAT WE TAKE PRIDE IN THE PREPARATION OF OUR GLUTEN-FREE ENTREES

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## **Tour of Milano** 25

*Veal, Eggplant and Chicken, topped with red sauce & mozzarella cheese with a side of penne*

## **Di Tomasso "Old School"** 24

*Penne tossed with ricotta cheese & homemade red sauce over meatballs & sausage, topped with mozzarella cheese*

## **Champagne Palma** 24

*Sun-dried tomatoes, spinach, & artichokes in our homemade white champagne sauce served over penne*

## **Chicken Toscana** 25

*Chicken, imported prosciutto, roasted peppers & spinach sautéed in white wine with melted mozzarella over penne*

## **Ravioli Duo** 23

*A combination of cheese ravioli in red sauce & lobster ravioli in a vodka sauce, topped with bruschetta & fresh mozzarella*

## **Shrimp Cosmopolitan** 26

*Pink champagne sauce, spinach & bacon over penne*

## **Seafood Risotto** 27

*Mussels, clams, and shrimp in our homemade pink champagne sauce with a touch of rosemary*

## **Pescatore** 27

*Mussels, Clams & Shrimp sautéed with garlic in marinara sauce, served over penne*

## **Rustic Atlantic Salmon** 25

*Our rustic piccata sauce with grape tomatoes, mushrooms, onions, capers, & fresh basil with a side of grilled asparagus served over rice*

## **Eggplant Siena** 24

*Breaded Eggplant, Spinach & Garlic, topped with marinara sauce & melted mozzarella, over penne*

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Compliment dinner with a *Bottle of Wine*



*Introducing*

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**GLUTEN-FREE Duets**

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**Featured BEEF:** Ask for Today's Selection

**Tuscany Steak &  
Shrimp Brandy Peppercorn**

*Sirloin(5oz.) served with a side of grilled asparagus  
Shrimp – Penne tossed in a brandy peppercorn sauce*

OR

**Osso Buco &  
Penne Alfredo**

*Osso Buco - A braised pork shank  
\$31*

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*(Duets designed for one guest)*

\$29

**Chicken Parm & Penne Vodka**



**Eggplant Pisa & Penne Palma**

*Pisa – Fresh breaded eggplant sauteed with spinach, roasted peppers, artichokes, portabella mushrooms, topped with balsamic reduction & gorgonzola cheese*

*Palma - spinach, artichoke, & sun-dried tomatoes in a white champagne sauce*

**Grilled Sausage & Broccoli Rabe Cheese Ravioli**

*Sausage – sauteed in garlic & oil, topped with feta  
& balsamic reduction*

*Tortellini- prepared with marinara sauce*

**Chicken Fresco & Aglio Oilo**

*Fresco – Breaded Chicken, bruschetta, fresh mozzarella over baby greens with balsamic reduction*

*Aglio Oilo – Penne tossed with garlic, oil, pine nuts, fresh basil & cherry tomatoes*

**Shrimp Parm & Penne Vesuvio**

*Vesuvio- mushrooms, peas & bacon in a sauce creamy rosa*

**White Champagne Chicken & Spinach and Prosciutto**

*Chicken- Battered Chicken, white champagne sauce, topped with bruschetta over penne*

*Spinach – sauteed with prosciutto, garlic & oil*



**Eggplant Parm & Cheese Ravioli**

*Ravioli – prepared in a pink champagne sauce*

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# Appetizers

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## Italian Tradition

**Platter** 16

*(Recommended 2-3 guests)*

A combination of:

Italian imported meats & cheeses,  
Fresh mozzarella, tomato & basil  
& Breaded fried calamari

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**Fried**

**Calamari** 11

Mild or spicy red sauce

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**Shrimp**

**Crostini** 11

Garlic bread topped with  
shrimp, white champagne sauce  
& bruschetta

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**Pesto-Filled**

**Fresh Mozzarella** 11

Fried and finished with red sauce

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**Grilled Calamari** 11

Served over mixed greens, topped  
with a balsamic reduction & sun-  
dried tomatoes

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**Eggplant**

**Pisa** 11

Breaded eggplant, portabellas,  
spinach, roasted red peppers &  
artichokes with Gorgonzola sauce  
& balsamic reduction

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**Mussels**

**Marinara** 10

Kiwi mussels sautéed in our  
homemade marinara sauce.  
Mild or spicy

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**Meat &**

**Cheese Platter** 11

Italian cheeses, pepperoni,  
prosciutto, soppressata and  
Kalamata olives

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**Bruschetta**

**Sampler** 10

Gluten-Free focaccia

½: Bruschetta with fresh  
mozzarella

½: Pesto with sun-dried tomatoes

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**Fresh Mozzarella,**

**Tomatoes & Basil** 10

With sun-dried tomatoes, roasted  
red peppers & balsamic reduction.  
Add prosciutto, 2.00

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**Buffalo Shrimp** 11

Breaded Shrimp tossed in a buffalo  
sauce, drizzled with ranch  
garnished with mixed greens

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**Fresh**

**Calamari** 10

Grilled calamari sautéed with  
roasted peppers, capers, garlic  
& oil.

\*also available in red sauce upon  
request

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**Eggplant**

**Primo** 11

Breaded eggplant rolled with  
prosciutto, roasted red peppers, red  
sauce, mozzarella & a touch of  
pesto

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# More Appetizers

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## Appetizer

**Medley** 12

Onions rings, mozzarella sticks & fried zucchini medallions

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## Soup

5

Ask for today's gluten-free selection

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## Garlic Bread

**with Mozzarella** 8

Topped with pepperoni, 1.00

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## Fried Zucchini

**Medallions** 9

Hand-battered and served with roasted red pepper dressing

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## Bread

**Sticks** 9

With garlic, parmesan & melted mozzarella

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## Pierogies

10

With sautéed onions & sour cream

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## Homemade

**Mozzarella Sticks** 10

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## Chicken

**Fingers** 9

Four per serving

# Salads

Small/Large  
Add Grilled Chicken Breast, 2/3  
Grilled Salmon Filet, 7  
Grilled Shrimp, 3/4

## LOCAL FARMS + FRESHNESS = MAMAS

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**Tossed Salad** 4/6  
Romaine, iceberg, tomatoes & black olives

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**Insalata** 9/12  
Mesclun mix, roasted red peppers, sun-dried tomatoes, pine nuts, fresh mozzarella & balsamic vinaigrette

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**Wedge Salad** 9/12  
Wedge of iceberg topped with bacon, red onion, cherry tomato & bleu cheese dressing

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**Caesar** 7/9  
Romaine, iceberg, croutons, Caesar dressing & shredded Parmesan

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**Moresca** 9/12  
Mesclun mix, dried cranberries, feta, walnuts, tomatoes, red onions & balsamic vinaigrette

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**Salmon Feta** 15  
Fresh organic salmon topped with feta, bacon over mixed greens & roasted red pepper dressing

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**Garden Mix** 5/7  
Mesclun mix, tomatoes & red onions. Add feta, 1.00

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**Eggplant Pisa Salad** 11/14  
Eggplant, portabella, spinach, roasted red peppers & artichokes over greens with Gorgonzola dressing & balsamic reduction

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**Caldo Freddo** 10/13  
Mesclun mix, sautéed spinach, warm sausage medallions, tomatoes, black olives, mozzarella & Chianti-basil vinaigrette

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**Italian Antipasto** 10/12  
Romaine, iceberg, tomatoes, ham, salami, black olives, marinated vegetables & provolone

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**Asparagus Fresco** 10/13  
Asparagus wrapped with prosciutto, roasted red peppers & provolone over mesclun mix with balsamic reduction & sun-dried tomato

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**American Antipasto** 11/13  
Romaine, iceberg, tomatoes, ham, salami, black olives, mushrooms, green peppers, pepperoni, provolone & shredded mozzarella

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## Dressings

Balsamic Vinaigrette  
Bleu Cheese  
Caesar

Chianti Basil  
Creamy Italian  
Honey-Mustard  
Roasted Red Pepper

Oil & Vinegar  
Ranch  
Lite Italian  
French

# Traditional Pastas

## WINE Pairing

MERLOT  
CHARDONNAY  
PINOT GRIS



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### Classic

#### Pasta 15

Penne in homemade tomato-basil sauce.

Add meatball, sausage or meat sauce, 3.00

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### Baked

#### Penne 18

Ricotta cheese, red sauce & melted mozzarella

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#### Lasagna 22

Homemade with ground beef, sausage, salami, ricotta and mozzarella in a homemade tomato-basil sauce with melted mozzarella.

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#### Primavera 23

Roasted red peppers, broccoli, zucchini & tomatoes in garlic & olive oil. Over penne

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### Penne

#### Alfredo 22

Enjoy Carbonara-style with bacon, 2.00

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### Aglio

#### -e- Oilo 19

Sautéed garlic & oil, basil, grape tomatoes, pine nuts over penne

Add fresh mozzarella, 2.00

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#### Cheese Ravioli 19

In homemade tomato-basil sauce

Add creamy Rosa sauce, 2.00

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### Eggplant

#### Parmigiana 22

With penne

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### Tomasso's

#### Old School 24

Penne baked with red sauce, ricotta, meatball, sausage & mozzarella

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### Eggplant

#### Rollantini 24

Breaded eggplant rolled with ricotta, topped with our tomato-basil sauce & mozzarella.

Over penne. Add spinach, 1.00

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### Meatball or Sausage

#### Parmigiana 20

With penne

## Dairy-Free Sauce Selections:

Customize any menu selection with one of the following dairy-free sauces

Homemade Tomato-Basil

Garlic & Oil

Spicy Fra Diavolo

(spicy tomato-basil sauce)

Dairy-Free Francese

(White wine, lemon, & oil)

Dairy-Free Balsamico

(balsamic, garlic, onion, & oil)

Dairy-Free Pesto Sauce

(basil, garlic & oil)

Dairy-Free Rustic Piccata

(mushrooms, tomatoes, capers & onions)

# Specialty Entrees

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## WINE Pairing

CABERNET  
PINOT GRIS  
MERLOT



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## Champagne

Palma 24

Sun-dried tomatoes, spinach & artichokes in white champagne sauce. Over penne

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Rosario 24

Breaded eggplant, artichokes, roasted red peppers & sun-dried tomatoes in creamy Rosa sauce. Over penne

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## Vegetable

Risotto 24

Asparagus, green peppers, zucchini & tomatoes in creamy light Rosa sauce

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Campagna 24

Artichokes, sun-dried tomatoes & broccoli in sweet sherry wine sauce with mozzarella. Over penne

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## Italian

Risotto 25

Creamy parmesan sauce, sausage medallions, green peppers, onions & mushrooms

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## Penne

Vodka 20

Our famous vodka sauce.  
Add prosciutto, 3.00

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Casena 24

Creamy pink champagne sauce & bruschetta over penne

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Pesto 23

A delightful combination of Alfredo & pesto sauces, enhanced with sun-dried tomatoes. Over penne

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## Ravioli

Duo 23

A combination of cheese ravioli in red sauce & lobster ravioli in a vodka sauce, topped with bruschetta & fresh mozzarella

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Tour of Italy 25

### TOUR OF MILANO

Veal, Eggplant & Chicken Parmigiana, served with penne

### TOUR OF NAPOLI

Meatballs, Sausage & Chicken Parmigiana, served with penne

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Vesuvio 24

Mushrooms, bacon & peas in creamy Rosa sauce. Over penne

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## Mushroom

Risotto 24

With portabella mushrooms in brandy-cream sauce

Add Chicken (Breaded or Grilled), 3  
Add Grilled Shrimp, 5



# Chicken Entrees

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## WINE Pairing

CABERNET  
PINOT GRIS  
MERLOT



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### Chicken

#### Toscana 25

Grilled chicken, prosciutto, roasted peppers & spinach in white wine sauce with mozzarella. Over penne

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#### Francese 23

Breaded chicken in white wine-lemon sauce over penne

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### Balsamic

#### Chicken 25

Grilled chicken in sweet balsamic reduction with garlic, onions & chilled fresh mozzarella. Served over penne

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### Chicken

#### Primavera 24

Roasted Peppers, broccoli, zucchini & tomatoes in garlic & olive oil over penne.  
(grilled or breaded chicken)

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### Chicken

#### Risotto 24

Grilled or breaded chicken, bacon & sun-dried tomatoes in our Alfredo Sauce

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### Chicken

#### Vesuvio 25

Mushrooms, bacon & peas in creamy rosa sauce over penne.  
(grilled or breaded chicken)

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### Chicken

#### Marsala 23

Breaded chicken mushrooms, garlic & onions in Marsala wine sauce over penne

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### Chicken

#### Parmigiana 22

In our homemade tomato-basil sauce with penne.  
Add creamy rosa sauce, 2.00

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### White Champagne

#### Chicken 25

Battered Chicken in a white champagne sauce, topped with bruschetta over penne

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### Chicken

#### Campagna 26

Artichokes, sun-dried tomatoes, broccoli, & mozzarella over penne with a sweet sherry wine sauce.  
(grilled or breaded chicken)

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### Chicken

#### Di Soronno 25

Breaded chicken, prosciutto, breaded eggplant & fresh mozzarella on baby greens with balsamic reduction

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### Lemon-Rosemary

#### Chicken 24

Breaded chicken in our homemade lemon sauce over rice, side of steamed broccoli

# Seafood Entrees

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## Seafood

**Risotto** 27  
Mussels, clams and shrimp in pink champagne sauce with a touch of rosemary

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## Clam

**Sauce** 24  
Littleneck clams sautéed in garlic & oil over penne.  
Add shrimp, 3.00

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## Mussels

24  
Mussels sautéed with garlic served in our marinara sauce over penne

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## Lobster Ravioli

24  
In our homemade vodka sauce topped with bruschetta & fresh mozzarella

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## Cosmopolitan

26  
Shrimp, pink champagne sauce, spinach & bacon over penne

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## Pescatore

27  
Mussels, littleneck clams & shrimp sautéed with garlic in our homemade marinara sauce. Served over penne

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## Shrimp alla

**Creamy Pesto** 26  
A blend of Alfredo & pesto sauces with sun-dried tomatoes. Over penne

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## Shrimp

**Fra Diavlo** 24  
Shrimp sautéed in a spicy marinara sauce over penne

# Create Your Own Fish Entrée

Served over Rice 25

## Select a Fish

Atlantic Salmon

Parmesan Tilapia

## Select a Sauce

### Rustic Piccata

Grape tomatoes, capers, onions, mushrooms, & basil in a white wine sauce

### Champagne Sauce

Light and creamy sauce with roasted peppers and sun-dried tomatoes. (Select Pink or White)

### Balsamico

Balsamic reduction with bruschetta & chilled fresh mozzarella

### Creamy Pesto

Pine nuts & grape tomatoes topped with Feta

## Select a Vegetable

Grilled Asparagus

Sautéed Spinach

Grilled Zucchini

Steamed Broccoli

Broccoli Rabe

You may substitute rice for pasta

# Veal/Beef Entrees

## WINE Pairing

MALBEC  
PINOT GRIS  
CABERNET



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## Beef/Pork

*Featured Daily*

ASK YOUR SERVER

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Veal  
Toscana 27  
Prosciutto, roasted peppers & spinach sautéed in a white wine sauce with mozzarella. Over penne

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Veal  
Marsala 26  
Over penne

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Veal  
Parmigiana 24  
In our homemade tomato-basil sauce with penne. Add creamy rosa sauce, 2.00

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Veal  
Brandy-Peppercorn 26  
In a rich cream sauce over rice, with a side of grilled asparagus

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Veal  
Fresco 23  
Breaded veal, bruschetta & chilled fresh mozzarella over a bed of baby greens topped with a balsamic reduction

## Sides

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Broccoli Rabe 8  
Sautéed with garlic in olive oil  
With Grilled Sausage – add \$5

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Onion Rings 5  
Served with a roasted red peppers dressing on the side

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Meatballs 5  
In tomato-basil sauce.  
Creamy rosa sauce, 1.00

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Steamed  
Broccoli 5

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French Fries 5

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Sausage 5  
In tomato-basil sauce.

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Sautéed Spinach  
or Broccoli 6  
With fresh garlic. Add imported prosciutto, 2.00

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Asparagus  
& Prosciutto 7  
sauteed with garlic & olive oil

# Chicken Sandwiches

[Select Your Style](#)

7" Baguette 11

Traditional Focaccia 13

Dairy-Free Cheese, add 3

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## Grilled Chicken

### Capri

Roasted red peppers, baby greens,  
fresh mozzarella & balsamic  
vinaigrette

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## Chicken

### Sorrento

Grilled chicken, pesto, sun-dried  
tomatoes & fresh mozzarella

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## California

### Chicken

Grilled chicken, lettuce, tomatoes,  
mayonnaise & melted mozzarella

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## Chicken

### Parmigiana

With homemade tomato-basil sauce or  
creamy rosa sauce

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## Procida

Grilled chicken, ham, Swiss cheese,  
tomatoes & honey-mustard dressing

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## Buffalo

### Chicken

Breaded chicken, lettuce, tomato,  
Buffalo sauce & bleu cheese dressing

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## Montesa

Breaded chicken, bacon, lettuce,  
tomatoes, mozzarella & ranch  
dressing

# Cheese Steaks

[Select Your Style](#)

7" Baguette 11

Traditional Focaccia 13

Dairy-Free Cheese, add 3

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## Classic

### Cheese Steak

American cheese & red sauce

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## California

### Cheese Steak

Lettuce, tomatoes, mayonnaise,  
ketchup & American cheese.

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## Cheese Steak

### Combo

Red sauce, sauteed onions,  
mushrooms, green peppers &  
American cheese

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## Enhance or Create your own Cheese Steak

Green Peppers

Mushrooms

Hot Peppers

Onions

Lettuce

Tomatoes

Mozzarella

# Traditional Sandwiches

[Select Your Style](#)

7" Baguette 11  
Traditional Focaccia 13  
Dairy-Free Cheese, add 3

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## Fresh Mozzarella & Roasted Peppers

Basil, tomatoes & olive oil.  
Add prosciutto, 2.00

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## Hot Turkey BLT

Bacon, lettuce, tomatoes, provolone & ranch dressing

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## Italian

Ham, salami & provolone with lettuce, tomatoes, oil & vinegar, salt, pepper & oregano

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## Turkey & Cheese

Lettuce, tomatoes, oil & vinegar, salt, pepper & oregano

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## Mama's Classic

Salami, pepperoni, & prosciutto with lettuce, tomatoes, oil & vinegar, salt, pepper & oregano

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## Veal Parmigiana

With tomato-basil sauce or creamy rosa sauce

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## Meatball Parmigiana

With tomato-basil sauce or creamy rosa sauce

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## Sausage & Peppers

With tomato-basil sauce

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## Eggplant Parmigiana

With tomato-basil sauce or creamy rosa sauce

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## Sausage Parmigiana

With tomato-basil sauce

# Veggie Sandwiches

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## Eggplant, Spinach & Garlic

With melted mozzarella & a touch of red sauce

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## Eggplant & Roasted Peppers

Fresh mozzarella & balsamic vinegar

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## Veggie Melt

Portabella mushrooms, black olives, roasted red peppers, onions, tomatoes, lettuce with mozzarella and oil & vinegar

# MAMA'S GOURMET PERSONAL PIZZA

*Est 1970...The Tradition Lives On*

	<u>Personal (10 inch)</u>
<b>Fresh Mozzarella, Tomato &amp; Basil</b> with a touch of Garlic	20
<b>Baked Penne</b> ricotta, gluten-free penne, red sauce	20
<b>Penne Vodka</b>	20
<b>Hawaiian</b> pineapple & ham	19
<b>Mama's Combo</b> sausage, mushrooms, pepperoni, green peppers, & onions	21
<b>Double Deluxe</b> sausage, mushrooms, pepperoni, onions, green peppers, meatball, ham, black olives, & extra cheese	23
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<b>Avelino</b> sausage medallions, spinach & roasted red peppers, sauce & mozzarella	20
<b>Tomasso</b> meatballs, sausage, ricotta, mozzarella & red sauce	20
<b>Grilled Steak Combo</b> green peppers, mushrooms & onions with mozzarella	21
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<b>Lo Bianco</b> white Champagne sauce, bruschetta, mozzarella	20
<b>Eggplant Pisa</b> breaded eggplant, portabellas, spinach, roasted red peppers, artichokes, mozzarella, Gorgonzola sauce & a touch of balsamic	22
<b>Primavera</b> broccoli, spinach, tomatoes, & a touch of garlic	21
<b>Vegetable Combo</b> broccoli, black olives, spinach, onions, peppers, mushrooms	21
<b>White Pizza with Broccoli and Spinach</b> (ricotta & mozzarella cheese)	20
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<b>Meat Supreme</b> meatballs, pepperoni, ham & sausage	21
<b>Buffalo Chicken</b> breaded chicken, buffalo sauce, ranch & mozzarella	20
<b>Chicken Parmigiana</b> breaded chicken, garlic & parsley	20
<b>BBQ Chicken</b> breaded chicken, barbeque sauce & mozzarella	20
<b>Chicken Sorrento</b> breaded chicken, sun-dried tomatoes, a touch of red sauce, mozzarella & pesto	21
<b>Chicken &amp; Bacon</b> ranch dressing & mozzarella	21
<hr/>	
<b>Shrimp, Spinach &amp; Prosciutto</b> red sauce, a touch of garlic & mozzarella	22
<b>Seafood Combo</b> littleneck clams, shrimp, mussels & a touch of garlic	22

## Gluten-Free Plain Pizza (10 in.) 14

**You CREATE it, we'll make it, you'll love it!**

Personal Pizzas - 2 per topping

### Vegetable

Artichokes  
Asparagus  
Black Olives  
Broccoli  
Bruschetta  
Capers  
Eggplant  
Garlic  
Green Peppers  
Mushrooms  
Onions  
Pineapple  
Roasted Red Peppers  
Spinach  
Sun-Dried Tomatoes  
Tomatoes  
Zucchini

### Meat & Seafood

Anchovies  
Bacon  
Chicken (grilled or breaded)  
Clams  
Fresh Calamari  
Ham  
Meatball  
Mussels  
Pepperoni  
Prosciutto  
Sausage  
Shrimp  
Steak  
Salami  
  
Pasta  
Gluten-Free Penne

### Gourmet Sauce

Alfredo  
Barbeque Sauce  
Creamy Rosa  
Gorgonzola Blue  
Pesto  
Scampi  
Vodka Sauce  
  
Cheeses  
Dairy Free Cheese \*additional  
Extra Mozzarella  
Feta  
Fresh Mozzarella  
Ricotta