

# My Mother's House

## Appetizers

- Antipasto** – pepperoni, roasted peppers, capicola, salami, Jersey tomatoes, black and green olives, provolone with mixed lettuce.  
\$24.00 small \$34.00 large
- Shrimp Cocktail** – 5 Jumbo Shrimp so big you need a saddle to ride them in! \$26.00
- Cousin Sal** – Eggplant Parmigiana (one tower). \$19.00
- \* **Braciolo** – Rolled beef fillet mignon stuffed with peccoroni cheese, mozzarella garlic and parsley over rigatoni. \$26.00
- Caprese Salad** – Home made Buffalo Mozzarella served with fresh tomato and Capocollo \$25.00
- Uncle Dom's Pasta Fagioli** – Served Neopolitan Style \$9.95
- Sicilian Pizza** – 5 lunch meats, 4 cheeses, artichokes, roasted peppers, olives fried in oven. \$27.00
- Garlic Bread** – A basket of delicious, crunchy ciabatta garlic bread. \$5.00

## Family Style

- Aunt Theresa** – Choice of Rigatoni, Ziti or Linguine served with meatballs, sausage, Neopolitan salad.  
small \$35.00 large \$45.00
- Uncle Frank** – Choice of Rigatoni, Ziti or Linguine in Bolognese sauce served with Neopolitan Salad.  
small \$25.00 large \$35.00
- Chef Laura Ravioli** – Cheese filled served with meatballs, sausage, Neopolitan salad.  
small \$35.00 large \$45.00
- My Cousin Vinny Boombotz** – Baked Ziti served with Neopolitan Salad. small \$27.00 large \$37.00
- Aunt Carmela** – Choice of Rigatoni, Ziti or Linguine with Bolognese sauce, Eggplant Parmigiana and Roasted Peppers, Meatball & Sausage. Served with Neopolitan Salad. small \$37.00 large \$47.00
- Aunt Rosie** – Chicken Parmigiana served with your choice of Rigatoni, Ziti or Linguine and Neopolitan Salad. small \$37.00 large \$47.00

## La Mia Famiglia Signature Dishes

- Gnocchi** – made with potato & ricotta served with meatballs, sausage, Neopolitan salad. \$24.00
- Chicken Marsala** – Made with Marsala wine, mushrooms & capers. Served over Linguine with Neopolitan salad. \$24.00
- Grandma Julie's original linguine & meatballs** – Served with Neopolitan salad. \$18.00
- Chicken Piccata** – Made with Sherry wine, lemon butter, kalamata olives & artichoke hearts. \$24.00
- Chicken Sinatra** – 12 oz. chicken cutlet covered in Neopolitan Roasted peppers. Served with zucchini & side of pasta \$24.95
- Uncle Pasquale Greco Mussels** – 2 lbs. mussels over ½ lb of linguine, Choice of Oreganata or Marinara. Neopolitan salad. \$26.00
- Linguine Neopolitan in white clam sauce** – Baby fresh clams over ½ lb. linguine + 1 lb of cherrystone clams on top served with Neopolitan salad. \$26.00
- Jumbo Shrimp Scampi over Linguine** – Served with Neopolitan salad. \$29.00
- Blue Claw Crabs from Maryland** – 3 lbs. blue claw crabs served either Bianco style (white sauce & garlic) or Diablo (red sauce) over Linguine. \$45.00
- Mama Mary's Pasta Aioli** – Linguine with garlic, oil, anchovies, butter & chicken stock. Served with Neopolitan salad. \$19.00
- Chef Mike's Lasagna** – Chef Mike's homemade lasagna served with Neopolitan salad. \$24.00
- Linguine Alfredo** – Mae with cream, ricotta, egg, parmesan cheese. Add chicken – \$6. Add shrimp – +\$9. Served with Neopolitan Salad. \$24.00
- Aunt Marie's Polenta** – Served with meatballs & sausage, Neopolitan salad. \$23.00
- \***Dean Martin/Jerry Lewis Burger** – 2 ½ lb. burger with roasted peppers. Served with Neopolitan salad and side of pasta. \$28.00
- Frutti Di Mare** – Shrimp, mussels, clams, crab over linguine served with Neopolitan salad & garlic bread. Serves 2- 4. market price

## Beverages

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Bronx/ Brooklyn Egg Cream	\$3.50
Original Jewish Seltzer	\$1.00
Fountain Soda	\$2.50
Iced Tea	\$2.75
Pellegrino Water	\$8.00
Coffee	\$2.50
Espresso	\$2.95
Double Espresso	\$4.95
Cappuccino	\$4.95

## Desserts

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Jumbo Cannoli	\$5.00
Saint Anthony's Coppa – * contains traces of nuts	\$7.00
New York Cheesecake	\$7.50
Tiramisu – The best you will ever taste!	\$7.50
Lemoncello Delight – Pureed lemon combined with an Italian cream and topped off with a splash of lemoncello	\$7.50
Ice Cream – 2 scoops of Vanilla, Chocolate, Strawberry or Spumoni	\$5.00
South Philly / Bronx Malted	\$6.50
Aunt Cheryl's Root Beer Float	\$6.00

## GIFT CERTIFICATES

*Our Gift Certificates are a most distinctive way to convey your thoughtfulness!*

*20% Gratuity on parties of 10 or more*

*Split charge of \$5.00 on Signature Dishes*

*\$5 per person entertainment charge*

*Wednesday, Friday and Saturday - 6pm - 9pm*

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*- \*Southern Nevada Health District REGULATION 1996. Governing the Sanitation of Food Establishments, 96.03.0800.2  
"Thoroughly cooking foods of animal origin such as Beef, Eggs, Lamb,  
Milk, Poultry or Shellfish reduces the risk of foodborne illness." "Individuals with certain health  
conditions may be at higher risk if these foods are consumed raw or undercooked." Please Drink Responsibly.*

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