



813-907-MEAL (6325)

<http://www.mobilemeals.com>

Tasty Venues

Appetizers

Bread Board	\$8.00
<i>Chef's selection of 3 artisanal breads with seasoned dipping oil. (V)</i>	
Bruschettone	\$13.00
<i>artisanal bread, fried scamorza (smoked mozzarella), tomatoes, celery, basil, and olive oil</i>	
A Texan in Bologna	\$15.00
<i>our best bolognese served with tortilla chips, melted mozzarella, Parmigiano, and red chili pepper</i>	
Peoci Trieste	\$16.00
<i>mussels with lemon, garlic, olive oil, and a touch of Parmigiano with coarse bread crumbs to sop it all up</i>	

Dessert

The Earl Goes to Italy	\$10.00
<i>Earl Grey panna cotta with orange & berry compote served with homemade cookies (V)</i>	
A Cup of Kisses	\$10.00
<i>classic chocolate mousse topped by pistachio crumble (V)</i>	
Profiteroles	\$10.00
<i>Cream puffs filled with whipped cream and served with chocolate sauce.</i>	
Italian Cheesecake	\$10.00
Gattopardo	\$10.00
<i>housemade almond cookies with Passito wine</i>	
Lemon Strawberry Tiramisu	\$10.00
Dessert Sampler	\$25.00
<i>Chef's choice of five different sweets from our selection</i>	

Soups

One Size, accompanied by fried bread	
Al Fresco	\$10.00
<i>gazpacho of watermelon & cherry tomatoes with cucumbers, bread, and balsamic vinegar</i>	
Summer Woods	\$10.00
<i>garbanzo beans with rosemary and mushrooms</i>	
Spring Pea Soup	\$10.00
<i>baby peas, potato, and onion combine in verdant, creamy deliciousness</i>	

Meat, Fish & Vegetable Entrees

Served with Pasta

Chicken Caprese	\$26.00
<i>chicken breast cutlet breaded and fried and topped by sliced tomatoes, fresh mozzarella, olive oil, and basil</i>	
His Majesty the Pork	\$28.00
<i>tenderloin cooked Roman style with herbs, garlic, and lemon</i>	
Tournedos Marsala	\$35.00
<i>Filet mignon sauteed in marsala sauce with mushrooms served over mashed rosemary potatoes.</i>	
Abbacchio alla Romana	\$40.00
<i>lamb chops roasted with garlic and rosemary over cabbage slaw with tangerine ginger dressing</i>	
Caciucco di Terra	\$30.00
<i>sausage, beef, and chicken sauteed with tomatoes, olive oil, and herbs</i>	
Quack Crack	\$35.00
<i>mixed greens, watermelon, feta cheese, red onion, cucumber and topped by a duck breast cutlet breaded and fried with a pomegranate dressing</i>	
Souvenir of Sorrento	\$38.00
<i>Veal scallopine sauteed with white wine, lemon, butter and capers. Topped by walnuts.</i>	
Santa Lucia in Napoli	\$45.00
<i>sea bass, red snapper, shrimp, scallops, clams, mussels, garlic, olive oil, red pepper flakes, and toasted bread</i>	

Pasta & Rice

Joyce of Summer	\$22.00
<i>linguine with sauteed cherry tomatoes \$22</i>	
Norma	\$24.00
<i>a Sicilian classic: eggplant sauteed in olive oil with tomato sauce and basil, topped by ricotta salata (V)</i>	
Sunset in Sicily	\$25.00
<i>egg noodles with Trapani pesto (almonds, sundried tomatoes, basil, cheese, olive oil)</i>	
Farmer's Wife Ragù	\$26.00
<i>Minced chicken, beef, pork, and sausage wedded in a rich tomato sauce.</i>	
Amalfi Coast	\$28.00
<i>linguine with clams, white wine, olive oil, parsley, garlic, and red pepper flakes</i>	
Sorrisi (smiles)	\$28.00
<i>half-moon ravioli filled with eggplant caponata and served with fresh tomato sauce, pesto, and burrata</i>	
Bolognese	\$28.00
<i>pappardelle with a long-cooked ground or minced beef tomato sauce seasoned with celery, carrot, onion, and red wine</i>	
SaturdaySundayMonday	\$30.00
<i>the famous Neapolitan ragu that cooks for hours and is served in every home in Naples. Beef and pork, tomato sauce, basil, and parmigiano over penne</i>	
Abruzzo	\$30.00
<i>short pasta, spicy tomato sauce, mini meatballs, and pecorino cheese</i>	
Carbonara di Mare	\$30.00
<i>guanciale, shrimp, egg-lemon cream, parmigiano</i>	
Strawberry	\$28.00
<i>a creamy arborio rice with strawberries, onions, and balsamic glaze</i>	
Adriatico	\$32.00
<i>arborio with shrimp, lime, raspberries, and Parmigiano</i>	