

ANTI-PASTA

Meatballs with Ricotta \$10

Italian sausage, red onion, house made whipped ricotta

Carabaccia \$6

Tuscan onion soup, with notes of red wine and nutmeg

Spicy Kale Caesar Salad \$6 | \$11

Chopped Tuscan kale with sesame croutons, parmesan and Calabrian chili Caesar dressing. Available in small and large sizes.

Insalata Italiana \$5 | \$9

Mixed greens, tomatoes, red onions, olives, green peppers, and pepperoni with a wine vinaigrette. Available in small or large sizes.

THE SAVOR FLIGHT

Choose four of the following sauces:
Marinara, Spicy Marinara, Tuscan Ranch, Calabrian Chili Caesar, Garlic Butter or Pesto.

Sauces Only \$6

+ **Oven Fired Bread** +\$6

+ **Oven Fired Bread with Cheese** +\$8

ROSELLA'S SPAGHETTI

\$10 | \$30

Handcrafted pasta served with a rich sauce of fresh-milled tomatoes, EVOO, & beef. Available in single & family portions.



MARKSBYR
FARM MARKET

Mama Devechio's is proud to partner with Marksbyr Farm to serve our customers sustainably-farmed, pasture-raised meat whenever possible.

MAMA DEVECHIO'S PIZZERIA STONE HEARTH OVEN

PIZZA TOPPINGS

Ham, smoked pork, roasted chicken \$4

Italian sausage, pepperoni, goat cheese, ground beef, fresh mozzarella, anchovies, Calabrian chili, whipped Ricotta \$3

Red onions, mushrooms, basil, banana peppers, green peppers, whipped ricotta, artichoke hearts, pine nuts, olives, cherry tomatoes \$2

SEASONAL SPECIALS

Stracchino Cheese Spread \$6

Savory smoked paprika cheese spread served on house baked crostini

Carbonara \$16

A classic with black pepper, pork belly, pecorino cheese on our house made spaghetti

Butternut Pappardelle \$18

House made pappardelle noodles, roasted cherry tomatoes, roasted garlic, chives, black pepper and butternut squash

CHEF'S CHOICE PIZZAS

The Kentuscany \$16

A bold fusion of Italian tradition and Kentucky charm. Smoked pork, goat cheese, and sweet red onions with house-made bourbon sorghum reduction.

Pesto Di Pollo \$16

A garden pesto base with roasted chicken, artichoke hearts, red onions, pine nuts.

CLASSIC 10" PIZZAS

Sausage, Onion & Ricotta \$14

Italian sausage, red onion, house made whipped ricotta

La Ciccione \$15

Ground beef, Italian sausage, ham, pepperoni

Margherita \$15

Fresh mozzarella and basil

Funghi \$15

A rotating assortment of fresh mushrooms with ricotta

Mama D's Supreme \$16

Italian sausage, pepperoni, ham, beef, onions, peppers, mushrooms

Pepperoni \$13

Classic pepperoni and cheese

Fresca \$14

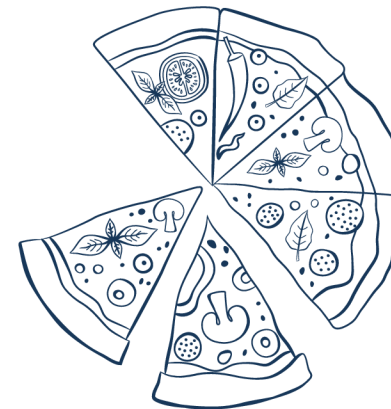
Mushrooms, red onions, green peppers, tomatoes, banana peppers and olives

Cheese \$11

Classic cheese pizza



MAMA DEVECHIO'S
PIZZERIA
STONE HEARTH OVEN



WHITE WINES

Ruffino-Orvieto Classico	\$9 \$22
Apple, Citrus, Floral	
Ruffino-Prosecco	\$25
Pear, Honey, Peach	
Josh Cellars-Chardonnay	\$9 \$30
Apple, Citrus, Floral	
Tormaresca-Chardonnay	\$9 \$30
Pineapple, Peaches, Jasmine	
S. Gregorio-Falanghina	\$10 \$35
Almond, Peach, Spice	
Antinori-Bolgheri	\$50
Citrus, White Flower, Tropical	
Gavi del Comune di Gavi	\$50
Vanilla, Lemon, Lilly	

ROSÉ WINES

Monaci-Kreos Rosato	\$10 \$30
Flowers, Cherry, Raspberry	
Bartenura-Prosecco Rosé	\$36
Strawberry, Raspberry, Crisp	

RED WINES

Mondavi-Cab. Sauvignon	\$7 \$25
Black Cherry, Vanilla, Oak	
Cecchi-Chianti Classico	\$9 \$30
Plum, Cherry, Earth	
Barbera D'Alba	\$12 \$30
Berry, Licorice, Vibrant	
Toscana-Villa Antinori	\$15 \$40
Cherry, Plum, Vanilla	
Antinori-Rosso Di Montalcino	\$45
Cherry, Plum, Spice	
Barbaresco-Marcarini	\$68
Black Cherry, Red Fruits, Oak	
Amarone-Capitel Roari	\$68
Plum, Blackberry, Sweet Spices	

DRINKS

San Pellegrino, Pepsi, Diet	\$3.50
Pepsi, Dr. Pepper, Lemonade,	
Mountain Dew, Diet	
Mountain Dew, Root Beer and	
7Up, Sweet Tea, Tea	

BEERS

Miller Lite	\$4
Garage Beer	
<hr/>	
West 6th Amber Ale	\$5
West 6th IPA	
West 6th Cervesa	
Monnik IPA	
Monnik Italian Disco	
<u>NON-ALCOHOLIC BEERS</u>	
Peroni Nastro Azzurro	\$5
Heineken 0.0	

DESSERTS

Tiramisu	\$8
A luscious blend of espresso-soaked lady fingers, velvety mascarpone, and a dusting of cocoa	
Cannoli	\$8
Crisp, golden shells filled with sweet mascarpone, topped with chocolate	