

SOUPS



500F	' 5
CHEF'S SOUP	\$ 5.75
SALADS	
ITALIAN SALAD	
(R) ITALIAN CRAB SALAD	
ENTREES	
Italian Dishes	
SMALL SPAGHETTI	\$ 7.00
LARGE SPAGHETTI	12.00
SPAGHETTI and MEATBALLS	
SPAGHETTI BORDELAISE (Oil, Butter and Garlic)	
SAUSAGE JOHNNY (With Roasted Potatoes)	
(R) SHRIMP MOSCA	29.50
Shrimp in shell sauteed with Italian seasonings	
and white wine	
OYSTERS MOSCASn	nall 28.50 Large MKT
Fresh whole oysters with Mosca's special Italian seasoning,	
topped with breadcrumbs and baked CHICKEN CACCIATORE	
CHICKEN A LA GRANDE	Half 18.50Whole 29.50
CHICKEN A LA GRANDE	Tait 18.50Whole 28.50
whole cloves of garlic and white wine	soning,
Fowl (May take 60 minutes or more)	
MIMI'S BROILED CHICKEN (With Roasted Potatoes)\$25.00	
BROILED CHICKEN (With Roasted Potatoes)	
Steaks	
10 oz. FILET MIGNON (With Roasted Potatoes)\$40.00	
SIDE ORDERS	DESSERTS
ROASTED POTATOES \$6,50	CHEESE CAKE\$ 5.50
RED GRAVY 3.00	(with Praline Liqueur Sauce add \$1.50)
BORDELAISE SAUCE 3.00	PINEAPPLE FLUFF 5.50
BEVEDA	CES
BEVERAGES	
COFFEE \$ 2.50 SOFT DRINKS 2.50	REPUBLIC OF TEA FLAVORED TEAS
	GINGER PEACH OR
ESPRESSO COFFEE (Pot) 8.00 SAN PELLEGRINO SPARKLING	PASSION FRUIT
WATER (750ML) 8.00	500ML BOTTLE YOUR CHOICE4.75
MILK 2.50	100K CHOICE 4.75
2.00	

IMPORTANT WARNING: Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have a medical condition.

All Food Has To Be Prepared For You 50 Minutes or More is Needed

All food is served a la carte unless otherwise specified

LOUISIANA STATE LAW PROHIBITS SMOKING ON PREMISES

No SEPARATE CHECKS

NCLA items meet nutritional criteria of Ochsner Health System. Ask your server for more information or visit EatFitNC

Drink responsibly, 2563252