



Lunch

Available Monday-Friday 11am-3pm



Pizza

2 Slice Cheese Pizza and Soda 10

Pasta

Spaghetti, Linguine, or Penne 14

Choice of tomato sauce or garlic & oil

Spaghetti, Linguine or Penne 16

Choice of marinara sauce, meat sauce or meatballs

Baked Pasta 16

*Any choice of pasta with tomato sauce,
topped with mozzarella cheese and baked*

Cheese Manicotti 17

*Tube pasta filled with ricotta topped with
tomato sauce and mozzarella*

Stuffed Shells 17

*Shells pasta filled with ricotta topped
with mozzarella, tomato sauce*

Ravioli 16

Cheese, spinach or meat ravioli, tomato sauce

Tortellini 16

Cheese or meat, Alfredo or Vodka Sauce

Lasagna 18

*Traditional layered pasta with beef, ricotta cheese
and tomato sauce topped with mozzarella cheese*

Gnocchi alla Sorrentina 17

Potato dumpling with tomato sauce and mozzarella

Fettuccine Alfredo 17

Fresh cream and butter blended with Parmesan cheese

Linguine Clam Sauce 18

Choice of red or white sauce

Subs and Panini

Mamma Mia Hero 15

*Ham, salame, provolone, lettuce, tomatoes,
onions, italian dressing, hot or cold*

Chicken Parmigiana Sub 15

*Breaded chicken breast,
tomato sauce and mozzarella*

Meatballs Parmigiana Sub 15

Meat balls, tomato sauce and mozzarella

Eggplant Parmigiana Sub 15

Breaded eggplant, tomato sauce and mozzarella

Veal Parmigiana Sub 16

Breaded veal, tomato sauce and mozzarella

Cheese Steak Sub 16

*Philly steak, green peppers, onions,
mushrooms, mozzarella*

Sausage & Peppers Sub 16

Sausage, peppers, onions

Chicken Pesto Panini 17

*Grilled chicken breast, sun dried tomato, pesto,
arugula, mayonese in a toasted ciabatta*

Prosciutto Panini 17

*Prosciutto crudo di Parma, fresh mozzarella,
heirloom tomato, Arugula in a toasted ciabatta*

NO CHANGES or SUBSTITUTIONS to our original menu recipes

Additional 18% Gratuity will be added to all parties of 8 or more persons

We DO NOT allow any food or beverage from outside. We charge a cake cutting fee and wine corking fee when it applies

Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions

Before placing your order, please inform your server if a person in your party has food allergies

Mamma Mia

Ristorante Italiano e Pizzeria

Antipasti

Meatballs 12

Four homemade beef meatballs, ricotta cheese, parmigiano

Bruschetta 13

Homemade toasted bread, tomatoes, garlic, EVOO and basil

Mozzarella Fritta 13

Fried breaded mozzarella, side tomato sauce

Cozze Marinara 17

Mussels sautéed with garlic, white wine and marinara sauce

Calamari Fritti 17

Golden fried calamari, side tomato sauce

Chicken Wings 18

One dozen jumbo wings, freshly seasoned and deep fried

Caprese di Bufala or Burrata 18

Fresh buffalo mozzarella DOP or burrata, EVOO, balsamic, basil, heirloom tomatoes, crostini

Prosciutto Crudo 10

A plate of prosciutto crudo di parma DOP aged 24 months

Polpo alla Griglia 20

Grilled octopus, roasted potatoes, EVOO

Il Tagliere 30

(to share 4 people)

Prosciutto crudo di parma DOP, mortadella, salame felino, parmigiano reggiano, truffle pecorino, olive

Pinsa Romana

Roman style flatbread

Classica 16

Tomato sauce, mozzarella, basil, EVOO

Caprese 18

Fresh mozzarella, fresh tomatoes, basil, EVOO, balsamic

Burrata e Prosciutto 24

Fresh tomatoes, crudo di parma, arugula, burrata, EVOO

Mortadella Burrata e Pistacchio 26

Mortadella, burrata, pistacchio

Insalate e Zuppe

House Salad 9

Romaine heart, cherry tomatoes, olives, onions, cucumber, carrots

Caesar Salad 9

Romaine heart, seasoned croutons, homemade caesar dressing, shaved parmigiano

Chicken Caesar Salad 17

Romaine heart, grilled chicken, seasoned croutons, homemade caesar dressing, shaved parmigiano

Insalata di Polpo alla Siciliana 26

Octopus, potatoes, cherry tomatoes, red onions, capers, italian parsley, EVOO, lemon juice

Pasta Fagioli 9

Cannellini beans, carrots, celery, white onions and tomatoes, ditalini pasta

Lobster Bisque 11

Smooth classic cream of lobster and a hint of sherry

Clam Chowder 11

(New England style, Mamma Mia recipe)

Clams, potatoes, cream with a touch of garlic and tomatoes

Soup of the Day

(Please ask the Server)

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Primi Piatti

Penne al Pomodoro 18

Cherry tomatoes, garlic, basil, EVOO

Spaghetti Meatballs 19

Four homemade beef meatballs in tomato sauce

Fettuccine Alfredo 19

(Add Chicken \$5.00, Shrimp \$7.00)

Fresh cream and butter blended to perfection with parmigiano

Penne alla Vodka 19

Our delicious homemade vodka sauce with penne pasta

Fettuccine Carbonara 22

Fettuccine tossed in a creamy sauce with eggs, romano, pancetta and black pepper

Rigatoni Bolognese 22

Homemade creamy ragu made with ground beef and tomato sauce, topped with ricotta cheese

Tortellini 20

Choice of cheese or meat tortellini with creamy alfredo sauce

Ravioli 20

Choice of cheese, spinach or meat with tomato sauce

Gnocchi al Pesto 22

Italian Potato dumpling tossed in our homemade pesto sauce

Fiocchi di Pera al Gorgonzola 26

Purse shape pasta stuffed with fresh pear and four cheese, tossed in creamy gorgonzola

Linguine alle Vongole 23

Clams sautéed in white wine with your choice of red or white sauce

Linguine Scampi 25

Sautéed shrimp, garlic, white wine, lemon butter sauce

Linguine ai Frutti di Mare 31

Linguine with mussels, calamari, shrimp and clams tossed in light tomatoes sauce

Lobster Ravioli 29

Maine lobster ravioli in vodka sauce, bacon and chopped shrimp

Risotto Gamberi & Asparagi 25

Arborio rice, asparagus, shrimp, onions

Risotto ai Frutti di Mare 31

Arborio rice, mussels, clams, calamari, shrimp in light tomatoes sauce

Dalla Ruota

Tagliatelle Alfredo 25

Fresh homemade tagliatelle blended with alfredo and tossed in the parmigiano wheel

Tagliatelle al Tartufo 35

Fresh homemade tagliatelle blended with alfredo and tossed in the parmigiano wheel, black truffle

Dal Forno

Penne al Forno 19

Tomato sauce baked mozzarella on top

Stuffed Shells 19

Shells shaped filled with ricotta topped with tomato sauce and baked mozzarella

Gnocchi alla Sorrentina 20

Potato dumpling with tomato sauce, baked mozzarella, parmigiano

Manicotti 19

Tube pasta filled with ricotta topped with tomato sauce and baked mozzarella

Lasagna 22

Our traditional homemade layered pasta sheets filled with angus ground beef and ricotta in tomato sauce, mozzarella

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Secondi

Pollo alla Parmigiana 23

Breaded chicken breast in tomato sauce and baked mozzarella

Pollo al Marsala 23

Chicken breast lightly floured and sautéed with mushrooms and marsala wine

Pollo alla Piccata 23

Chicken breast in lemon butter sauce and capers

Pollo alla Cacciatore 24

Sautéed chicken thighs, kalamata olives, peppers, onions, capers, green peas, marinara sauce

Pollo alla Scarpariello 25

Braised chicken thighs, sausage, fingerling potatoes, peppers, onions

Melenzane alla Parmigiana 22

Fried breaded eggplant layered with ricotta in tomato sauce and baked mozzarella

Sausage & Peppers 23

Sautéed sausage with peppers and served in a tomato sauce

Cotoletta di Vitello alla Milanese 27

Breaded veal cutlet, arugula, cherry tomatoes

Cotoletta di Vitello alla Parmigiana 27

Breaded veal cutlet, tomato sauce and baked mozzarella

Scaloppine al Marsala 27

Veal scaloppine lightly floured and sautéed with mushrooms and marsala wine

Branzino alla Livornese 32

Mediterranean sea bass filet, cherry tomatoes, black olives, capers, onions, peppers

Dalla Griglia

Served with a choice of one side

Tagliata di Pollo alla Griglia 24

Sliced grilled chicken breast

Mahi 26

South america wild-caught grilled mahi

Salmone 32

Norwegian 8 oz grilled salmon

Bistecca ai Ferri 41

Black angus 12 oz grilled ribeye aged 21 days

Sides Choices

Mashed Potatoes

Roasted Fingerling Potatoes

Grilled Vegetable

Asparagus, zucchini, squash, tomatoes & peppers

Steamed Broccoli

Grilled Asparagus

French Fries

Sautéed Spinach

Per Bambini (12 and under)

Includes soda or juice and chocolate chip cookie

Slice Cheese Pizza 10

Side Spaghetti Tomato Sauce 12

Chicken Fingers & French Fries 14

Mac and Cheese 13

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New York Style Pizza



	Small 12"	Medium 16"	X-Large 18"	Sicilian 16"
Plain	15	21	22	24
Regular Toppings	1	2	3	2
Premium	2	3	4	3

Regular Toppings Choices: Extra Cheese, Pepperoni, Sausage, Ham, Ground Beef, Mushrooms, Green Peppers, Onions, Black Olives, Garlic, Anchovies, Fresh Basil

Premium Toppings Choices: Bacon, Pineapple, Meat Balls, Fresh Mushroom, Spinach, Ricotta, Fresh Tomatoes, Eggplant

Pizza Speciali

	Small 12"	Medium 16"	X-Large 18"
Mamma Mia All The Way <i>Tomato sauce, mozzarella, pepperoni, sausage, mushroom, onions, black olives and green peppers, (Anchovies optional)</i>	20	31	37
Veggie Lovers <i>Tomato sauce, mozzarella, fresh tomatoes, mushroom, onions, black olives and green peppers</i>	20	31	37
Meat Lovers <i>Tomato sauce, pepperoni, sausage, ham, bacon, ground beef</i>	20	31	37
Chicken <i>Tomato sauce, mozzarella, strips of breaded chicken</i>	20	31	37
Shrimp <i>Tomato sauce, mozzarella, chopped shrimp</i>	20	31	37
White <i>Mozzarella, ricotta cheese, fresh garlic</i>	18	26	29
Hawaiian <i>Tomato sauce, mozzarella, DOLE pineapple</i>	18	26	29
Fresh Tomato & Basil <i>Light tomato sauce, mozzarella, slices roma plum tomatoes, fresh basil</i>	18	26	29
Grandma Pizza <i>Square pan thin crust well done pizza with plum tomato sauce, fresh mozzarella, garlic, basil</i>		25	

We proudly use only the best ingredients in our pizza making process. We hand roll our fresh dough daily using only unbleached and unbromated flour. Our cheese is made from 100% milk produced by small selected Wisconsin farmers. The same is to be said about our tomatoes used in our kitchen. Our finished product is not only fresher and tastier, but also healthier.

Specialita' della Casa

Calzone 12

Ricotta, ham, mozzarella

Veggie Calzone 17

Ricotta, fresh tomato, mushrooms, onions, green peppers, black olives, mozzarella

Meat Lover Calzone 17

Ricotta, pepperoni, sausage, ham, bacon, ground beef, mozzarella

Stromboli 12

Sausage, mushrooms, pepperoni, mozzarella, wrapped in pizza dough and baked in the oven

Chicken Roll 12

Fried breaded chicken breast and mozzarella, wrapped in pizza dough and baked in the oven

Spinach Roll 12

Sautéed spinach, garlic, ricotta and mozzarella, wrapped in pizza dough and baked in the oven

Dolci

Tiramisu' 12

Lady fingers dipped in espresso coffee and marsala wine covered with mascarpone cream

Chocolate Cake 10

Three layered sponge cake topped with chocolate frosting

New York Cheese Cake 10

Traditional baked cheesecake

Creme Brulee 10

Vanilla crusted, caramelized sugar crust

Cannoli 10

Cannoli shell filled with our fresh imported ricotta made from whole sheeps milk

Homemade Zeppole 6 12

With Ricotta Cream 10 20

(Choice of 6 or 12)

Fried dough balls sprinkled with cinnamon and sugar

Birre

Bottle

Budweiser 6

Miller Lite 6

Michelob Ultra 6

Yuengling 6

La Rubia 6

Heineken 7

Heineken 00 7

Blue Moon 7

Voodoo Ranger IPA 7

Corona 7

Modelo 7

Modelo Negra 7

Draft

Bud Light 6

Amber Bock 6

Kona Big Wave 7

Lagunitas IPA 7

Stella Artois 7

Birre Italiane

Imported from Italy

Birra Artigianale Flea Costanza 9

Peroni Nastro Azzurro Draft 7

Birra Moretti Bottle 7

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Mamma Mia

Ristorante Italiano e Pizzeria

Happy Hour

Monday-Friday 4:00pm to 7:00pm

Mojito

Strawberry, Coconut Apple, Mango
or Peach, Rum, Mint, Sugar, Lime

9

Mule

Vodka or Tequila, Lime, Ginger Beer

9

Martini

Classic, Apple, Lychee,
Gin or Vodka

9

Pumpkin Spice Martini

Vanilla Vodka, Baileys, Pumpkin Puree

10

Espresso Martini

Vanilla Vodka, Kahlua, Espresso Coffee

10

Italian Margarita

Amaretto Disaronno, Tequila, Triple Sec

10

Classic Margarita

Tequila, Strawberry, peach,
mango or Coconut Puree, Triple Sec

9

Old Fashioned

Rye or Bourbon Whiskey, Bitters,
Sugar, Italian Fabbri Cherry

11

Limoncello Spritz

Limoncello, Prosecco

10

Pina Colada

Rum, Pineapple Juice,
Coconut Puree

9

Rose Rosse

Limoncello, Strawberry Puree, Prosecco

10

Aperol Spritz

Aperol, Prosecco

10

Bellini

Strawberry or Peach Puree, Prosecco

10

Long Island Ice Tea

Gin, Vodka, Rum, Tequila

10

All Draft Beer and Wine by the Glass 50%

Aperitivo Italiano

Aperol Spritz 14

Prosecco, Aperol

Bellini 14

Prosecco, Peach Puree or Cherry Syrup

Mimosa 14

Prosecco, Orange Juice

Hugo 14

Prosecco, St. Germain Elderflower Liqueur

Limoncello Spritz 14

Prosecco, Limoncello

Garibaldi 15

Campari, Orange Juice

Negroni 15

Campari, Gin, Red Vermouth

Old Fashioned Mamma Mia 15

*Templeton Rye 4yrs, Bitters,
Sugar, Italian Fabbri Cherry*

The Godfather 15

Glenlivet 12, Amaretto Disaronno

Cocktails

Cosmopolitan 16

Vodka, Lemon Juice, Cranberry Juice, Triple Sec

Italian Margarita 16

*Hornitos Reposado, Amaretto Disaronno,
Sour Mix, Triple Sec*

Espresso Martini 16

*Vanilla Vodka, Galliano Espresso Liqueur,
Espresso Coffee*

Lemon Drop Martini 16

Limoncello, Vodka

Rose Rosse 16

Limoncello, Strawberry Puree, Prosecco

Black Manhattan 16

Rye Whiskey, Amaro Averna

Cognac

Courvoisier

Hennessy

Remy Martin

Scotch

Dewar's

Glenlivet 12

Johnnie Walker Black Label

Johnnie Walker Blue Label

Johnnie Walker Gold Label

Macallan 12

Macallan 15

Whiskey

Crow Royal

Crow Royal Apple

Crow Royal Peach

Jack Daniel's

Jim Beam

Woodford Reserve

Woodford Reserve Rye

Jameson

Seagrams 7

Templeton Rye 4yrs

Rum

Bacardi Superior

Captain Morgan

Captain Morgan Private Stock

Ron Zacapa

Gin

Bombay

Hendrick's

Sipsmith

Tanqueray

Tequila

Casamigos Blanco

Clase Azul Reposado 80

Don Julio Reposado

Don Julio Blanco

Herradura Silver

Jose Cuervo Gold

Patron Silver

Vodka

Belvedere

Grey Goose

Ketel One

Smirnoff

Tito's

Liqueur

Amaretto Disaronno

Amaro Averna

Amaro Montenegro

Aperol

Bailey's

Campari

Coconut Cremoncello

Cappuccino Cremoncello

Frangelico

Grand Marnier

Grappa Bianca Alexander

Grappa Francesca

Jagermeister

Limoncello

Sambuca Romana

Sambuca Romana Black

Italian Reds

01-Cabernet Sauvignon	34
<i>Impero Collection</i>	
<i>Abruzzo - Italy</i>	
02-Merlot	9 34
<i>Impero Collection</i>	
<i>Abruzzo - Italy</i>	
03-Nero D'Avola Sicilia	9 34
<i>Cusumano</i>	
<i>Sicilia DOC - Italy</i>	
04-Barbera D'Asti	34
<i>Albera</i>	
<i>Piemonte DOCG - Italy</i>	
05-Chianti	9 34
<i>Rigoletto</i>	
<i>Toscana DOCG - Italy</i>	
06-Campolieti Ripasso Classico Superiore	40
<i>Luigi Righetti</i>	
<i>Valpolicella DOC - Italy</i>	
07-Chianti Classico Cavaliere D'Oro	11 42
<i>Castello di Gabbiano</i>	
<i>Toscana DOCG - Italy</i>	
08-Super Tuscan Poggio al Tufo	42
<i>Tommasi</i>	
<i>(Sangiovese, Cabernet)</i>	
<i>Toscana IGT - Italy</i>	
09-Villa Antinori Rosso '20	12 46
<i>Marchesi Antinori</i>	
<i>(Sangiovese, Cabernet, Merlot, Petit Verdot, Syrah)</i>	
<i>Toscana IGT - Italy</i>	
10-Papale Primitivo di Manduria (Zinfandel)	50
<i>Varvaglione</i>	
<i>Puglia DOP - Italy</i>	
11-Villa Antinori Chianti Classico Riserva '20	65
<i>Marchesi Antinori</i>	
<i>Toscana DOCG - Italy</i>	
12-Super Tuscan Cum Laude	65
<i>Castello Banfi</i>	
<i>(Sangiovese, Cabernet, Merlot, Syrah)</i>	
13-Amarone dell Valpolicella	78
<i>Tuffo</i>	
<i>Valpolicella DOCG Veneto - Italy</i>	
14-Barolo Rocche Costamagna '19	82
<i>Rocche Costamagne Winery</i>	
<i>Piemonte DOCG - Italy</i>	
15-Brunello di Montalcino '19	90
<i>Camigliano</i>	
<i>Toscana DOCG - Italy</i>	

Whites

16-White Zinfandel	7 26
<i>Beringer</i>	
<i>California</i>	
17-Sauvignon Blanc	9 34
<i>Oyster Bay</i>	
<i>Marlborough - New Zealand</i>	
18-Chardonnay Shirttail Ranches	9 34
<i>Hess Collection</i>	
<i>Monterey County - California</i>	
19-Pinot Grigio Le Rosse	36
<i>Tommasi</i>	
<i>Veneto - Italy</i>	
20-Pinot Grigio	13 50
<i>Santa Margherita</i>	
<i>Adige River Valley - Italy</i>	
21-Chardonnay	72
<i>Planeta</i>	
<i>Sicilia DOC - Italy</i>	
22-Prosecco 187 ml	13
<i>Ruffino</i>	
<i>Veneto - Italy</i>	
23-Moscato 375 ml	25
<i>Ca' Montebello</i>	
<i>Lombardia - Italy</i>	

Other Reds

24-Sangue di Giuda 375 ml	25
<i>Ca' Montebello</i>	
<i>Lombardia - Italy</i>	
25-Malbec Reserva '21	10 38
<i>Finca Flichman</i>	
<i>Mendoza - Argentina</i>	
26-Cabernet Sauvignon	11 42
<i>Louis M Martini</i>	
<i>Sonoma - California</i>	
27-Pinot Noir Founders Reserve	12 46
<i>Willamette Valley Vineyards</i>	
<i>Willamette Valley - Oregon</i>	
28-Cabernet Sauvignon Oberon	50
<i>Micheal Mondavi</i>	
<i>Napa Valley - California</i>	
29-Cabernet Sauvignon Stags' Leap	80
<i>Stags' Leap Vineyard</i>	
<i>Napa Valley - California</i>	
30-Cabernet Sauvignon Mount Veeder '19	120
<i>Hess Collection</i>	
<i>Napa Valley - California</i>	