

# Mamma Mia 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 meat sauce or meatballs*

Fettuccine Alfredo 17

*Fresh cream and butter blended with Parmesan cheese*

Linguine Clam Sauce 18

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

Ravioli 16

*Cheese, spinach or meat ravioli, tomato sauce*

Tortellini 16

*Cheese or meat, Alfredo or Vodka Sauce*

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*

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*

## Pinsa Romana

*Roman style flatbread*

Caprese 17

*Fresh mozzarella fior di latte, fresh tomatoes, basil, Barbera EVOO, modena balsamic glazed*

Pepperoni Stracciatella 18

*Tomato sauce, mozzarella, pepperoni, hot honey drizzle*

Mortadella e Pistacchio 19

*Mortadella, fresh mozzarella, stracciatella, crumble pistachio*

Burrata e Prosciutto 22

*Cherry tomatoes, fresh mozzarella, crudo di parma DOP, arugula, stracciatella, Barbera EVOO, crema di balsamico*

*"Food brings people together, whether  
it's family, friends, or strangers.  
It transcends language barriers and  
cultural differences.*

- GINO D' ACAMPO -

**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** inform your server if a person in your party has food allergies

## *Insalate e Zuppe*

### Garden 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 19

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

### Tuscan Panzanella Salad 16

*Romaine heart, red onions, cucumber, fresh mozzarella cherry tomatoes, capers, creamy balsamic vinaigrette, seasoned croutons*

### Classic Spinach Salad 14

*Spinach leaf, egg, bacon, walnut, crumble blue cheese creamy balsamic vinaigrette, seasoned croutons*

### Insalata di Polpo alla Siciliana 25

*Mediterranean octopus, potatoes, cherry tomatoes, kalamata olives, red onions, capers, italian parsley, Barbera EVOO*

### Pasta Fagioli 10

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

### Lobster Bisque 12

*Smooth classic cream of lobster and a hint of sherry*

### Soup of the Day

*(Please ask the Server)*

## *Subs and Panini*

### Mamma Mia Hero 15

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

### Chicken Parmigiana 15

*Breaded chicken breast, tomato sauce and mozzarella*

### Meatballs Parmigiana 15

*Meat balls, tomato sauce and mozzarella*

### Eggplant Parmigiana 15

*Breaded eggplant, tomato sauce and mozzarella*

### Veal Parmigiana 17

*Breaded veal, tomato sauce and mozzarella*

### Cheese Steak 16

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

### Sausage & Peppers Sub 16

*Sausage, peppers, onions*

### Mortadella Panini 17

*Pistachio mortadella, white truffle olive oil, stracciatella cheese, crumble pistachio in a toasted ciabatta*

### Chicken Pesto Panini 17

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

### Prosciutto Panini 17

*Prosciutto crudo di Parma DOP 20 months aged, fresh mozzarella, fresh tomato, Arugula, Barbera EVOO in a toasted ciabatta*

### Caprese Panini 17

*Fresh mozzarella, fresh tomato, Arugula, Barbera EVOO in a toasted ciabatta*

### Prosciutto e Stracciatella Panini 17

*Prosciutto crudo di Parma DOP 20 months aged, stracciatella cheese, arugula, white truffle olive oil 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** inform your server if a person in your party has food allergies

# Mamma Mia

## Ristorante Italiano e Pizzeria

### Antipasti

#### Meatballs 13

Four homemade beef meatballs, ricotta cheese, grated  
Parmigiano Reggiano

#### Bruschetta 13

Toasted bread, tomatoes, garlic, EVOO and basil

#### Mozzarella Fritta 14

Aged mozzarella, Italian panko, side tomato sauce, grated  
Parmigiano Reggiano

#### Cozze Marinara 17

Mussels sautéed with garlic, white wine and marinara sauce

#### Calamari Fritti 18

Golden fried calamari, side tomato sauce

#### Chicken Wings 18

One dozen jumbo wings, freshly seasoned and deep fried

#### Caprese 15

(Burrata +\$3.00)

8 oz Fresh mozzarella fior di latte or Burrata DOP, Modena  
balsamic glazed, EVOO, basil, fresh tomatoes

#### Prosciutto Crudo 10

Prosciutto crudo di Parma DOP 20 months aged

#### Polpo alla Griglia 22

Grilled Mediterranean octopus, potatoes, EVOO, Modena  
balsamic glazed

#### Il Tagliere 30

(Charcuterie board to share 4 persons)

Prosciutto crudo di Parma DOP 20 months aged, salame,  
pistachio mortadella, Parmigiano Reggiano DOP, truffle  
pecorino Toscano, Kalamata Olives

### Insalate e Zuppe

#### Garden Salad 10

Romaine heart, cherry tomatoes, Kalamata Olives, onions,  
cucumber, carrots

#### Caesar Salad 10

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

#### Chicken Caesar Salad 19

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

#### Insalata di Polpo alla Siciliana 25

Mediterranean octopus, potatoes, cherry tomatoes, kalamata  
olives, red onions, capers, Italian parsley, EVOO

#### Pasta Fagioli 10

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

#### Lobster Bisque 12

Smooth classic cream of lobster and a hint of sherry

### Pinsa Romana

Roman style flatbread

#### Caprese 17

Fresh mozzarella fior di latte, fresh tomatoes, basil, EVOO,  
Modena balsamic glazed

#### Pepperoni Stracciatella 18

Tomato sauce, mozzarella, pepperoni, stracciatella, hot honey  
drizzle

#### Mortadella e Pistacchio 20

Mortadella, fresh mozzarella, stracciatella, crumble pistachio

#### Prosciutto Stracciatella 22

Cherry tomatoes, fresh mozzarella, crudo di Parma DOP,  
arugula, stracciatella, EVOO, Modena balsamic glazed



**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**

## Primi Piatti

### Penne al Pomodoro 19

(Add Stracciatella \$3.00)

*Cherry tomato sauce, garlic and fresh basil*

### Spaghetti Meatballs 20

*Homemade tomato sauce and four beef meatballs*

### Fettuccine Alfredo 20

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

*A classic Italian cream sauce made with a blend of heavy cream, butter and aged Parmigiano Reggiano DOP*

### Penne alla Vodka 20

*Blend of fresh cream, tomato sauce and a touch of vodka, finished with aged Parmigiano Reggiano DOP*

### Spaghetti alla Carbonara 23

*An original Roman recipe, spaghetti pasta tossed with a blend of eggs yolk, aged Pecorino Romano DOP, crispy pancetta and cracked black pepper*

### Pappardelle alla Bolognese Emiliana 24

*Homemade eggs pappardelle tossed with a slow cooked Angus ground beef, celery, carrots, onions and red wine, grated Parmigiano Reggiano*

## Dal Forno

### Penne al Forno 19

*Tomato sauce and baked mozzarella*

### Stuffed Shells 19

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

### Manicotti 19

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

### Gnocchi alla Sorrentina 21

*Potato dumpling with tomato sauce, baked fresh mozzarella, Parmigiano Reggiano*

### Lasagna 23

*Our traditional homemade layered pasta sheets filled with Angus ground beef and ricotta in tomato sauce and baked mozzarella*

### Tortellini 20

*Choice of cheese or meat tortellini with creamy alfredo or vodka sauce*

### Ravioli 20

*Choice of ricotta 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 pear and four cheese, tossed in creamy gorgonzola sauce*

### Linguine alle Vongole 24

*Clams sautéed with white wine, garlic, olive oil and fresh parsley over linguine pasta*

### Linguine Scampi 25

*Sautéed shrimp, garlic, white wine and lemon sauce*

### Linguine ai Frutti di Mare 35

*Sautéed mussels, calamari, shrimp and clams in light cherry tomato sauce*

### Ravioli di Aragosta e Zafferano 32

*Saffron ravioli filled with maine lobster in vodka sauce topped with shrimp and crispy bacon*

### Risotto Gamberi & Asparagi 25

*Arborio rice, asparagus, shrimp, shallots*

### Risotto ai Frutti di Mare 35

*Arborio rice, mussels, clams, calamari, shrimp in light tomato sauce*

## From Parmigiano Wheel

### Tagliatelle alla Ruota 28

(Add Black Truffle \$10.00)

*Fresh homemade tagliatelle blended with creamy alfredo sauce and tossed in DOP Parmigiano Reggiano wheel*

*We proudly use "La Molisana" bronze-cut pasta, imported from Italy for superior texture and flavor*



**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**

## Secondi

### Pollo alla Parmigiana 23

*Breaded chicken breast in tomato sauce and baked mozzarella, side of pasta*

### Pollo al Marsala 23

*Chicken breast lightly floured sautéed with mushrooms and marsala wine, side of pasta garlic and oil*

### Pollo alla Piccata 23

*Chicken breast lightly floured sautéed in lemon butter sauce and capers, side of pasta garlic and oil*

### Pollo alla Francese 23

*Chicken breast lightly floured in lemon butter sauce, side of pasta garlic and oil*

### Pollo alla Cacciatore 24

*Sautéed chicken breast, Kalamata olives, peppers, onions, capers, green peas, marinara sauce, side of pasta garlic and oil*

### Pollo alla Scarpariello 25

*Sautéed chicken breast, sausage, potatoes, peppers, onions, side of pasta garlic and oil*

### Sausage & Peppers 23

*Sautéed sausage with peppers in tomato sauce, side of pasta with garlic and oil*

### Melenzane alla Parmigiana 22

*Fried breaded eggplant layered with ricotta in tomato sauce and baked mozzarella, side of pasta*

### Cotoletta di Vitello alla Milanese 27

*Breaded veal cutlet, arugula, cherry tomatoes, shaved Parmigiano Reggiano, roasted potatoes*

### Cotoletta di Vitello alla Parmigiana 27

*Breaded veal cutlet, tomato sauce and baked mozzarella, side of pasta*

### Scaloppine al Marsala 27

*Tender veal scaloppine lightly floured and sautéed with mushrooms and marsala wine, side of pasta garlic and oil*

### Filet Mignon al Cartoccio 40

*8 oz Handcut Angus filet mignon with mushrooms sauce served with four cheese penne pasta*

### Branzino alla Livornese 32

*Mediterranean sea bass filet, cherry tomatoes, black olives, capers, side of pasta garlic and oil*

## Dalla Griglia

*Served with a choice of one side*

### Tagliata di Pollo 23

*8 oz Sliced rosemary grilled chicken breast*

### Mahi 26

*8 oz South American wild-caught grilled mahi*

### Salmone 33

*8 oz North Atlantic Faroe Island grilled salmon*

### Bistecca ai Ferri 44

*12 oz Black Angus ribeye aged 21 days grilled to perfection*

## Sides Choices

Mashed Potatoes

Grilled Asparagus

Roasted Potatoes

Truffle French Fries

Grilled Vegetable

Sautéed Spinach

Steamed Broccoli

Sautéed Mushrooms

## Per Bambini (12 and under)

*Includes soda or juice and chocolate chip cookie*

### Spaghetti Tomato Sauce 12

### Chicken Fingers & French Fries 16

**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**

# New York Style Pizza

|                  | Small 12" | Medium 16" | X-Large 18" | Sicilian 16" |
|------------------|-----------|------------|-------------|--------------|
| Plain            | 15        | 21         | 23          | 24           |
| Regular Toppings | 1         | 2          | 3           | 2            |
| Premium          | 2         | 3          | 4           | 3            |

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

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

## Pizza Speciali

|   | Small 12" | Medium 16" | X-Large 18" |
|---|-----------|------------|-------------|
| <b>Mamma Mia All The Way</b><br><i>Tomato sauce, mozzarella, pepperoni, sausage, fresh mushroom, onions, black olives and green peppers, (Anchovies optional)</i> | 20        | 31         | 37          |
| <b>Veggie Lovers</b><br><i>Tomato sauce, mozzarella, fresh tomatoes, fresh mushroom, onions, black olives and green peppers</i>                                   | 20        | 31         | 37          |
| <b>Prosciutto Stracciatella</b><br><i>Fresh mozzarella, cherry tomatoes, prosciutto di Parma DOP, arugula, stracciatella, EVOO, balsamic</i>                      | 24        |            |             |
| <b>Meat Lovers</b><br><i>Tomato sauce, pepperoni, sausage, ham, bacon, ground beef</i>  | 20        | 31         | 37          |
| <b>Chicken</b><br><i>Tomato sauce, mozzarella, strips of breaded chicken</i>  | 20        | 31         | 37          |
| <b>Shrimp</b><br><i>Tomato sauce, mozzarella, chopped shrimp</i>  | 20        | 31         | 37          |
| <b>White</b><br><i>Mozzarella, ricotta cheese, fresh garlic</i>   | 18        | 26         | 29          |
| <b>Hawaiian</b><br><i>Tomato sauce, mozzarella, DOLE pineapple, ham</i>   | 18        | 26         | 29          |
| <b>Fresh Tomato &amp; Basil</b><br><i>Light tomato sauce, mozzarella, slices tomatoes, fresh basil</i>  | 18        | 26         | 29          |
| <b>Grandma Pizza</b><br><i>Square pan thin crust well done pizza with plum tomato sauce, fresh mozzarella, garlic, basil</i>                                      |           | 25         |             |



# Specialita' della Casa

## Calzone 13

*Ricotta, ham, mozzarella*

## Veggie Calzone 18

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

## Meat Lover Calzone 18

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

## Stromboli 13

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

## Chicken Roll 13

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

## Spinach Roll 13

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

## Birre

### Bottle

Budweiser  
Miller Lite  
Kona Big Wave  
Yuengling  
Heineken  
Heineken 00  
Blue Moon  
Voodoo Ranger IPA  
Corona  
Modelo  
Modelo Negra

### Draft

Bud Light  
Amber Bock  
Michelob Ultra  
Lagunitas IPA  
Stella Artois

## Soft Drinks

Coca Cola

Diet Coke

Coke Zero

Sprite

Fruit Punch

Pink Lemonade

S. Pellegrino Limonata (Can)

S. Pellegrino Blood Orange (Can)

S. Benedetto Still Water 500 ml/1 lt

S. Benedetto Sparkling Water 500 ml/1 lt

## Birre Italiane

*Imported from Italy*

Peroni Nastro Azzurro Draft  
Peroni Nastro Azzurro 00 Bottle  
Birra Moretti Bottle  
Birra Artigianale Flea Costanza

**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**