

# 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 bolognese (meat sauce) or meatballs*

Fettuccine Alfredo 17

*Fresh cream and butter blended with Parmesan cheese*

Linguine alle Vongole 19

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

Ravioli 16

*Cheese, spinach or beef ravioli, tomato sauce*

Tortellini 16

*Cheese or meat, Alfredo or Vodka Sauce*

Pasta al Forno 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

*A light, Roman style flatbread made from a special flour blend and long fermentation, baked crispy outside and soft inside*

Caprese 17

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

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**

# *Insalate e Zuppe*

## Garden Salad 10

*Romaine heart, cherry tomatoes, 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 reggiano*

## Artichoke and Arugula Salad 13

*Baby arugula, marinated artichokes heart, shaved parmigiano reggiano, EVOO and lemon*

## 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, EVOO*

## Pasta e 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*

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

- GINO D' ACAMPO -

# *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 16

*Sausage, peppers, onions*

## Mortadella Panini 17

*Pistachio mortadella, stracciatella cheese, crumble pistachio in a toasted ciabatta*

## Salame Panini 17

*Salame Napoli, provolone cheese, arugula, fresh tomatoes, EVOO*

## Chicken Pesto Panini 17

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

## Chicken Panini 17

*Grilled chicken breast, fresh mozzarella, lettuce, red onions, in a toasted ciabatta*

## Prosciutto Panini 17

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

## Caprese Panini 17

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

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# Mamma Mia

Ristorante Italiano e Pizzeria

## Salumeria

Authentic imported Italian cured meats



### Il Tagliere 35

(Three selections of meats and cheese to share for 4 persons)

*Prosciutto crudo di Parma, prosciutto cotto, salame Napoli, speck, mortadella al pistacchio, parmigiano Reggiano, pecorino al tartufo, aged pecorino toscano*

### Selezione Salumi 12

(Two selections of meats to share for 2 persons)

*Prosciutto crudo di Parma DOP Riserva 20 months*

*Prosciutto cotto "Gran-Biscotto"*

*Mortadella al Pistacchio*

*Salame Napoli*

*Speck Alto Adige PGI*



### Selezione Formaggi 14

*Parmigiano Reggiano DOP, pecorino al tartufo, aged pecorino toscano DOP*

## Pinsa Romana

*A light, Roman style flatbread made from a special flour blend and long fermentation, baked crispy outside and soft inside*

### Caprese 17

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

### Mortadella e Pistacchio 20

*Mortadella, fresh mozzarella, stracciatella, crumble pistacchio*

### Prosciutto Stracciatella 22

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



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## Antipasti

### Polpette della Nonna 13

*Four homestyle beef meatballs in tomato sauce, topped with ricotta cheese and Parmigiano Reggiano*

### Bruschetta 13

*Grilled rustic bread topped with fresh tomatoes, garlic, basil, EVOO*

### Mozzarella Fritta 14

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

### Calamari Fritti 18

*Golden fried calamari, side tomato sauce*

### Chicken Wings 18

*One dozen jumbo wings, freshly seasoned and deep fried*

### Cozze Marinara 17

*Mussels sautéed with garlic, white wine and marinara sauce*

### Caprese 15

*(Burrata DOP +\$3.00)*

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

### Prosciutto Crudo di Parma e Mozzarella 18

*(Burrata DOP +\$3.00)*

*Fresh mozzarella fior di latte, Prosciutto crudo di Parma*

### Polpo alla Griglia 22

*Grilled Mediterranean octopus, potatoes, EVOO, Modena balsamic glazed*



## 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 e 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*

## Dalla Ruota

### Tagliatelle alla Ruota 28

*(Add Black Truffle \$10.00)*

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

*Parmigiano Reggiano wheel*



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## Primi Piatti

### Penne al Pomodoro 19

(Add Stracciatella \$3.00)

*Cherry tomato sauce, garlic and fresh basil*

### Spaghetti con Polpette 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*

### Penne alla Vodka 20

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

### 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 in a slow-simmered traditional Bolognese ragu' made with Angus ground beef, tomato sauce, soffritto of celery, carrots, onions and red wine*

### Tortellini 20

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

### Ravioli 20

*Choice of ricotta cheese, spinach with tomato sauce*

### Ravioli alla Bolognese Emiliana 24

*Braised beef ravioli with Bolognese 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*

## Dal Forno

### Penne al Forno 19

*Baked penne with tomato sauce and 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*

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



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## 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*

### Melanzane 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*

### 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

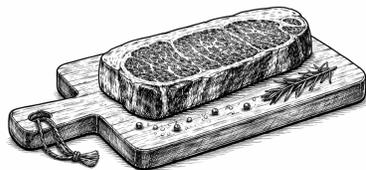
*8 oz North Atlantic Faroe Island grilled salmon*

### Bistecca ai Ferri 44

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

### Filetto di Manzo ai Ferri 42

*8 oz Angus grilled filet mignon*



## Sides Choices

Mashed Potatoes

Grilled Asparagus

Roasted Potatoes

Truffle French Fries

Grilled Vegetable

Sautéed Spinach

Steamed Broccoli

Sautéed Mushrooms

## Per Bambini

*12 Years and younger*

*Includes soda or juice and chocolate chip cookie*

Spaghetti Tomato Sauce 12

Chicken Fingers & French Fries 16

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# 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, Sausage, Ham, Ground Beef, Green Peppers, Onions, Black Olives, Garlic, Anchovies, Fresh Basil, Hot Honey

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

We only use "Grande Cheese", crafted with premium milk from select Wisconsin dairy farms, delivering exceptional flavor and quality on every pizza.

## Pizze Speciali

	Small 12"	Medium 16"	X-Large 18"
<b>Mamma Mia All The Way</b> <i>Tomato sauce, mozzarella, pepperoni, sausage, fresh mushroom, onions, black olives and green peppers, (Anchovies optional)</i>	20	31	37
<b>Veggie Lovers</b> <i>Tomato sauce, mozzarella, fresh tomatoes, fresh mushroom, onions, black olives and green peppers</i>	20	31	37
<b>Prosciutto Stracciatella</b> <i>Fresh mozzarella, cherry tomatoes, prosciutto crudo di Parma DOP, arugula, stracciatella, EVOO,</i>	24		
<b>Capricciosa</b> <i>Tomato sauce, mozzarella, prosciutto parma-cotto, fresh mushrooms, black olives, artichoke, EVOO</i>	22		
<b>Meat Lovers</b> <i>Tomato sauce, pepperoni, sausage, ham, bacon, ground beef</i>	20	31	37
<b>Chicken</b> <i>Tomato sauce, mozzarella, strips of breaded chicken</i>	20	31	37
<b>White</b> <i>Mozzarella, ricotta cheese, fresh garlic</i>	18	26	29
<b>Hawaiian</b> <i>Tomato sauce, mozzarella, DOLE pineapple, ham</i>	18	26	29
<b>Fresh Tomato &amp; Basil</b> <i>Light tomato sauce, mozzarella, slices tomatoes, fresh basil</i>	18	26	29
<b>Grandma Pizza</b> <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  
S. Pellegrino Blood Orange  
S. Benedetto Still Water  
S. Benedetto Sparkling Water

## Birre Italiane

*Imported from Italy*



Peroni Nastro Azzurro  
Peroni Nastro Azzurro 00  
Birra Moretti  
Birra Artigianale Flea "Costanza" Blonde Ale  
Birra Artigianale Flea "Anais" Smoked Ale



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