

Mamma Mia Lunch

Available Monday-Friday 11am-3pm

Pizza

2 Slice Cheese Pizza and Soda 10

Pasta

Spaghetti, Linguine, Penne or Capellini 14

Choice of tomato sauce or garlic & oil

Spaghetti, Linguine or Penne 17

Choice of bolognese (meat sauce) or meatballs

Fettuccine Alfredo 17

Fresh cream and butter blended with Parmesan cheese

Linguine alle Vongole 20

Fresh clams sautéed with white wine, garlic, extra virgin olive oil and fresh parsley over linguine pasta

Ravioli 16

Cheese, spinach or beef ravioli, tomato sauce

Tortellini 17

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 19

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 latte, fresh tomatoes, basil, EVOO, Modena balsamic glazed

Mortadella e Pistacchio 20

Mortadella, fresh mozzarella, stracciatella, crumble pistachio

Crudo di Parma e Stracciatella 22

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



OSPITALITÀ ITALIANA
QUALITY APPROVED

A SEAL OF QUALITY

CONFERRED TO AUTHENTIC ITALIAN RESTAURANTS
IN THE WORLD

If you use a credit card, we will charge an additional 3% to help offset processing costs.

This amount is not more than what we pay in fees.

We do not surcharge debit cards. Additional 18% Gratuity will be added to all parties of 8 or more persons.

We charge a \$25 cake cutting fee and \$35 wine corking fee when it applies

Insalate e Zuppe

Garden Salad 11

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

Caesar Salad 11

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

Chicken Caesar Salad 20

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

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 11

*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

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

Cheese Steak 16

Philly steak, green peppers, onions, mushrooms, mozzarella

Sausage & Peppers 16

Sausage, peppers, onions

Panini

Mortadella 17

*Pistachio mortadella, stracciatella
cheese, crumble pistachio*

Salame 17

Salame Napoli, provolone cheese, arugula, EVOO

Chicken Pesto 17

*Grilled chicken breast, sun dried tomato,
pesto, arugula, mayonese*

Chicken 17

*Grilled chicken breast, lettuce,
tomatoes, red onions, EVOO*

Crudo di Parma 17

*Prosciutto crudo di Parma, fresh mozzarella,
fresh tomato, arugula, EVOO*

Caprese Panini 16

Fresh mozzarella, fresh tomato, EVOO

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

Mamma Mia

Ristorante Italiano e Pizzeria

Dalla Salumeria

Proudly serving Rovagnati premium Italian cured meats



Il Tagliere 38

*Prosciutto Crudo di Parma DOP 24 months, Salame Napoli,
Speck Alto Adige, Mortadella al Pistacchio, green Castelvetro olives
Parmigiano Reggiano DOP, Pecorino al Tartufo, aged Pecorino Toscano*

Selezione Salumi 14

(Choice of one)

Prosciutto Crudo di Parma DOP 24 months

Mortadella al Pistacchio

Salame Napoli

Speck Alto Adige



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 15

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 19

Fresh mussels sautéed with garlic, white wine and marinara sauce

Caprese 15

(Burrata Puglia DOP +\$3.00)

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

Prosciutto Crudo di Parma e Mozzarella 19

(Burrata Puglia DOP +\$3.00)

Fresh mozzarella fior di latte, Prosciutto crudo di Parma DOP

Polpo alla Griglia 23

Grilled Mediterranean octopus, potatoes, EVOO, Modena balsamic glazed



Only Premium "Barbera" Extra Virgin Olive Oil, rich, aromatic, and authentically Italian

Insalate e Zuppe

Garden Salad 11

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

Caesar Salad 11

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

Chicken Caesar Salad 20

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 11

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

Lobster Bisque 12

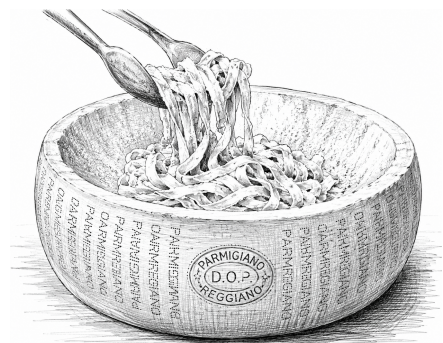
Smooth classic cream of lobster and a hint of sherry

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 20

(Add Stracciatella \$4.00)

Cherry tomato sauce, garlic and fresh basil

Spaghetti con Polpette 21

Homemade tomato sauce and 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 25

Spaghetti tossed with a blend of eggs yolk, aged pecorino romano DOP, crispy guanciale and cracked black pepper

Tagliatelle alla Bolognese 24

Fresh homemade tagliatelle tossed in a slow-simmered traditional Bolognese beef and veal Ragu'

Tortellini 20

Choice of cheese or meat tortellini with creamy Alfredo or Vodka sauce

Ravioli al Pomodoro 20

Choice of ricotta cheese, spinach or beef with tomato sauce

Ravioli di Aragosta e Zafferano 32

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

Gnocchi al Pesto 23

Italian potato dumpling tossed in our homemade pinoli pesto (peanuts) sauce

Fiocchi di Pera al Gorgonzola 27

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

Linguine alle Vongole 26

Fresh clams sautéed with white wine, garlic, olive oil and fresh parsley over linguine pasta

Linguine Scampi 26

Sautéed shrimp, garlic, white wine and lemon butter sauce

Linguine ai Frutti di Mare 38

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

Risotto Gamberi & Asparagi 25

Arborio rice slowly cooked with asparagus, shrimp, shallots, butter and Parmigiano Reggiano

Risotto ai Frutti di Mare 38

Arborio rice slowly cooked with fresh clams, mussels, shrimp, calamari, and a delicate seafood broth.

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



Dal Forno

Penne al Forno 20

Baked penne with tomato sauce and mozzarella

Stuffed Shells 20

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

Manicotti 20

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 24

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

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Secondi

Pollo alla Parmigiana 24

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

Pollo al Marsala 24

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

Pollo alla Piccata 24

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

Pollo alla Francese 24

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 24

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

Melenzane alla Parmigiana 23

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

Cotoletta di Vitello alla Milanese 29

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

Cotoletta di Vitello alla Parmigiana 29

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

Scaloppine al Marsala 29

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 24

8 oz Sliced rosemary grilled chicken breast

Filetto di Manzo 48

8 oz Angus grilled filet mignon

Bistecca ai Ferri 46

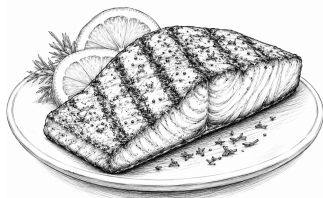
12 oz Black Angus ribeye aged 21 days grilled to perfection

Pesce Spada alla Griglia 30

8 oz Mediterranean grilled swordfish

Salmone alla Griglia 33

8 oz Faroe Island grilled salmon



Sides

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 13

Chicken Fingers & French Fries 17

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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.

Pizza Speciali

	Small 12"	Medium 16"	X-Large 18"
Mamma Mia All The Way <i>Tomato sauce, mozzarella, pepperoni, sausage, fresh mushroom, onions, black olives and green peppers, (Anchovies optional)</i>	20	31	37
Veggie Lovers <i>Tomato sauce, mozzarella, fresh tomatoes, fresh mushroom, onions, black olives and green peppers</i>	20	31	37
Prosciutto Stracciatella <i>Fresh mozzarella, cherry tomatoes, prosciutto di Parma, arugula, stracciatella, balsamic, EVOO</i>	24		
Capricciosa <i>Tomato sauce, mozzarella, ham, fresh mushrooms, black olives, artichoke, EVOO</i>	20		
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
White <i>Mozzarella, ricotta cheese, fresh garlic</i>	18	26	29
Hawaiian <i>Tomato sauce, mozzarella, DOLE pineapple, ham</i>	18	26	29
Fresh Tomato & Basil <i>Light tomato sauce, mozzarella, slices 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	

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
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
Limonata
Blood Orange
Still Water
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



Hot Drinks

Espresso
Cappuccino
Caffè Americano
Hot Tea



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