

Mama Ricotta's

ITALIAN RESTAURANT

ESTABLISHED 1992

DINNER

APPETIZERS

- SHORT RIB ARANCINI** \$11
Fried balls of risotto and tender beef short rib served with our tomato basil sauce
- FRESH STRACCIATELLA CHEESE & ANTIPASTO PLATE (SERVES 2-3)** \$25
Soft freshly made mozzarella ribbons in rich cream topped with lemon zest, olive oil and pistachios accompanied by soppressata, oven-dried tomatoes and giardiniera
- BAKED PRIME BEEF-PORK MEATBALL** \$15
Prime beef and pork meatballs broiled with fresh mozzarella & tomato sauce
- GOAT CHEESE & MASCARPONE DIP** \$12
Served with our grilled ciabatta for dipping, this Mama Ricotta's favorite is topped with a warm tomato basil sauce
- PEI MUSSELS** \$18
Steamed in a broth with roasted tomatoes, white wine, Italian butter and plenty of focaccia to soak up the flavors
(Drizzled with truffle oil add \$2.00)
- MOZZARELLA & TOMATOES** **SMALL \$8 | FULL \$13 | FAMILY \$18**
House made fresh mozzarella snuggled between thick slices of vine-ripened tomatoes, drizzled with extra virgin olive oil & fresh basil

SOUP & SALAD

Add chicken for \$6 Individual | \$10 Family • Add shrimp for \$10 Individual | \$18 Family
Add *Norwegian salmon for \$13 Individual | \$24 Family

- MILANESE ONION SOUP** **BOWL | \$8**
Caramelized onions in a rich broth topped with toast and broiled Fontina cheese
- ZUPPA DEL GIORNO** **CUP | \$3 BOWL | \$5**
Made fresh daily
- GREEK YOGURT CAESAR SALAD** **SMALL | \$10 FULL | \$13**
with crispy garlic breadcrumbs and Pecorino Romano
- CHOPPED SALAD** **SMALL | \$12 FULL | \$16**
Gorgonzola cheese, romaine lettuce, kale, walnuts, bruschetta tomatoes, Kalamata olives, red onion, pepperoncini, garbanzo beans and carrots tossed in a light Balsamic vinaigrette dressing
- TUSCAN SALAD** **SMALL | \$11 FULL | \$15 FAMILY | \$20**
Romaine, diced Roma tomatoes, house made fresh mozzarella, red onions and Kalamata olives tossed together and splashed with balsamic vinegar and extra virgin olive oil
- MAMA'S SALAD** **SMALL | \$10 FULL | \$14 FAMILY | \$19**
Made with crisp romaine, fresh vegetables, artichoke hearts, roasted red peppers & vine-ripened cherry tomatoes, with your choice of salad dressings

We are happy to accommodate certain modifications but they may incur an additional charge

A \$3.00 split fee is assessed for all shared items. Large pizzas and family items are not valid with discount cards.
Enjoy Mama Ricotta's house made salad dressings at home by purchasing a quart of your favorite.
Just ask your server

NOTICE: Items marked with * may be cooked to order. * Items are served raw or undercooked, or contain (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions

Menu is subject to change - March 2025

PASTA

Family style pastas feed approximately 2-3 people

Add chicken for \$6 Individual | \$10 Family • Add shrimp for \$10 Individual | \$18 Family
Add *Norwegian salmon for \$13 Individual | \$24 Family
Add a Mama's side salad for \$5.25

INDIVIDUAL | FAMILY

- PASTA PRIMAVERA** \$18 | \$29
Organic spaghetti tossed with seasonal vegetables and served with your choice of extra virgin olive oil and garlic, cream, or tomato basil sauce
- AMMA'S CHEESE RAVIOLI** \$19 | \$33
Our family recipe for cheese ravioli stuffed with creamy ricotta, fresh mozzarella, Parmigiano Reggiano and Pecorino Romano.
Served with your choice of meat sauce, tomato sauce or butter & sage
- ITALIAN SAUSAGE RAVIOLI** \$26 | —
Ravioloni stuffed with Italian sausage and mascarpone served in a light tomato sauce with Italian butter
- PAPPARDELLE WITH TOMATO BASIL SAUCE** \$17 | \$24
House made pappardelle tossed with sweet, slow-cooked San Marzano Roma tomato sauce and topped with fresh basil (make it spicy with Calabrian chilis +\$1)
- SPAGHETTI WITH MEATBALLS** \$22 | \$36
Organic spaghetti with American prime beef and pork meatballs braised in Mama's tomato basil sauce
- SPICY SHRIMP AND MUSSEL LINGUINE** \$30 | —
Natural shrimp and mussels tossed with fresh linguine in a marinated tomato, Calabrian chili, white wine and Italian butter sauce with toasted garlic
- LASAGNA** \$18 | —
Southern Italian style lasagna made with layers of ground beef, veal, homemade sausage and a blend of three cheeses
- PENNE ALLA VODKA** \$20 | \$35
Our famous penne pasta tossed with sautéed pork pancetta in a pepper vodka, spicy tomato cream sauce (top it with a chicken parm cutlet for \$10 more)
- HOUSE RADIATORE WITH MEAT SAUCE** \$18 | \$29
A Scibelli family recipe made with ground beef, pork, veal and Italian plum tomatoes over fresh radiatore pasta
(Add a dollop of hand packed ricotta for \$1.50/\$2.50)
- PENNE, BROCCOLI & CHICKEN** \$20 | \$35
Broiled chicken breast, broccoli florets and penne pasta tossed in a delicate lemon cream sauce
(Add house made Italian sausage for \$5/\$10)

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WHOLE WHEAT PASTA AVAILABLE UPON REQUEST FOR AN ADDITIONAL \$4
GLUTEN FREE PASTA AVAILABLE UPON REQUEST FOR AN ADDITIONAL \$2

There is a \$3 per person dessert fee for any outside desserts, and a \$30 corkage fee.

An automatic gratuity of 20% is added to all parties with 8 or more guests

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ENTRÉES

Family style entrées feed approximately 2-3 people and are prepared à la carte

Add a Mama’s side salad for \$5.25

MAMA’S CLASSICS

CHIANTI BRAISED SHORT RIB \$34
12-hour, slow-braised short rib over house pappardelle, cipollini onions and local kale

CHICKEN PARMESAN **INDIVIDUAL \$25 | FAMILY \$55**
The Italian-American Classic—Crispy chicken breasts, melted cheese and tomato sauce, served with a side of organic spaghetti

***NORWEGIAN SALMONI ARROSTITI OLIVADA** \$35
Broiled premium filet of Norwegian salmon, topped with Kalamata olive pesto, served with roasted garlic mashed potatoes and roasted asparagus

VEAL MARSALA \$32
Veal scallopine sautéed in Marsala mushroom sauce with shallots. Served with linguine cacio e pepe

CHICKEN DISHES

INDIVIDUAL | FAMILY | FAMILY
w/ no sides w/ 2 sides

POLLO ALLA GRIGLIA \$24 | \$40 | \$50
Broiled chicken breast marinated in lemon and garlic, topped with bruschetta tomatoes served with roasted garlic mashed potatoes and today’s fresh vegetable

POLLO CARCIOFI \$23 | \$40 | \$55
Tender chicken scallopine with artichoke hearts in a light sauce of lemon, white wine, and capers served with creamy polenta and today’s fresh vegetable

POLLO BIANCO \$23 | \$40 | \$55
Scallopini-style chicken layered with prosciutto and mozzarella in a Chianti wild mushroom sauce. Served with today’s fresh vegetable and garlic mashed potatoes

SIDES

INDIVIDUAL \$6 | FAMILY \$12

Broiled Asparagus with Lemon and Garlic
Sautéed Broccoli with Chopped Tomato & Garlic
Garlic Mashed Potatoes

Sautéed Spinach with Garlic and Olive Oil
Assorted Broiled Vegetables
Mascarpone & Goat Cheese Anson Mills Polenta

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PIZZAS

Our pizza is a house recipe—New England style—with a thin crust that is crisp & bubbly and cooked in a true wood-burning oven. Enjoy!

MEDIUM 9 INCH | LARGE 14 INCH

\$18 | \$24

TOMATO & MOZZARELLA PIZZA

Freshly made mozzarella, San Marzano tomatoes, torn basil and Italian extra virgin olive oil

CHICKEN OREGANATA PIZZA

Broiled chicken breast, shredded mozzarella, red onions, & gorgonzola cheese drizzled with extra virgin olive oil

VEGETARIANA PIZZA

Broiled zucchini, squash, bell peppers, eggplant, tomato sauce & mozzarella

WHITE PIZZA

Fresh garlic, olive oil, and ricotta cheese topped with mozzarella, Romano, and sautéed spinach

JOE'S FAVORITE PIZZA

Pepperoni and house made pork sausage smothered with mounds of shredded mozzarella

PERSONALIZED PIES

PLAIN CHEESE	MEDIUM \$12	LARGE \$15
ADDITIONAL TOPPINGS	MEDIUM \$2 EACH	LARGE \$4 EACH

- Pepperoni | Crushed Garlic | Chicken Breast
- Anchovies | Spinach | Gorgonzola
- Italian Sausage | Ricotta Cheese | Pesto
- Artichoke Hearts | Prosciutto | Black Olives | Green Peppers
- White Mushrooms | Red Onions

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Menu is subject to change - Nov 2024

Welcome to Mama Ricotta's

I opened Mama Ricotta's in August of 1992 to offer the delicious homestyle Italian-American food I remember fondly from my youth. Back in 1908, my grandfather emigrated from Quindice, Italy to Springfield, Massachusetts to find work as a stonemason. He settled in Springfield's South End, an ethnic neighborhood full of immigrants from all regions of Italy. Over the years, natives of Naples, Calabria, Marche, Bari, and other regions joined our extended family through marriages and friendships. I have chosen a regional Italian-American menu at Mama Ricotta's because it reflects my family's expansive and diverse heritage.

We serve my interpretation of the dishes prepared by relatives and friends, who loved nothing more than to get together to share new recipes and to perfect old favorites. The food here is created with the same passion and adventurous spirit I saw every day in my family's kitchen. Maybe it goes without saying, but family and friends deserve only the best. It was true when I was a boy in Springfield, and it's true every time a guest walks through the door of Mama Ricotta's. We seek out the finest and freshest ingredients from across the globe, and hold the highest standards for our homemade mozzarella, sausage, breads, and desserts. One dish at a time, it's my pleasure to continue a rich tradition of quality, creativity and warm hospitality.

So please relax and enjoy. We're glad to have you here.



Frank Scibelli

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