

*Mama Ricotta's*

ITALIAN RESTAURANT

ESTABLISHED 1992

**LUNCH**

# APPETIZERS

**GOAT CHEESE & MASCARPONE DIP** ..... \$11

Served with our grilled ciabatta for dipping, this Mama Ricotta's favorite is topped with a warm tomato basil sauce

**MOZZARELLA & TOMATOES** ..... **SMALL \$8 | FULL \$13**

House made fresh mozzarella snuggled between thick slices of vine-ripened tomatoes, drizzled with extra virgin olive oil & fresh basil

**BAKED PRIME BEEF MEATBALL** ..... \$15

Prime beef and pork meatballs broiled with fresh mozzarella & tomato sauce

**PEI MUSSELS (when available)** ..... \$18

Steamed in a broth with roasted tomatoes, white wine, Italian butter and plenty of crusty sourdough bread to soak up the flavors

# SOUP & SALAD

Add chicken for \$6 • Add shrimp for \$10 • Add \*Norwegian salmon for \$13

**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 | \$9 FULL | \$13**

with crispy garlic breadcrumbs and Pecorino Romano

**CHOPPED SALAD** ..... **SMALL | \$10 FULL | \$14**

Gorgonzola cheese, romaine lettuce, kale, walnuts, bruschetta tomatoes, Kalamata olives, red onion, pepperoncini, garbanzo beans and carrots tossed in a light Balsamic vinaigrette dressing

**\*INSALATA DI MANZO** ..... \$20

Balsamic marinated filet mignon spiedini skewers, mixed greens, gorgonzola, grapes, cherry tomatoes, topped with crispy onions and barolo dressing

**TUSCAN SALAD** ..... **SMALL | \$9 FULL | \$14**

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 | \$7.75 FULL | \$13.50**

Made with crisp romaine, fresh vegetables, artichoke hearts, roasted red peppers & vine-ripened cherry tomatoes, with your choice of salad dressings

**\*GRILLED NORWEGIAN SALMON SALAD** ..... \$19

Broiled North Atlantic salmon filet, grilled zucchini, fresh mixed greens, capers, artichokes, bruschetta tomatoes in barolo dressing

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. 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

# PASTAS & ENTRÉES

Add a Mama's side salad for \$5.25

Add chicken for \$6 • Add shrimp for \$10 • Add \*Norwegian salmon for \$13

**PASTA PRIMAVERA** .....\$10

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** .....\$12

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

**PAPPARDELLE WITH TOMATO BASIL SAUCE** .....\$10.50

House made pappardelle tossed with sweet, slow-cooked San Marzano Roma tomato sauce and topped with fresh basil

**SPAGHETTI WITH MEATBALL** .....\$17

Organic spaghetti with American prime beef and pork meatball braised in Mama's tomato basil sauce

**LASAGNA** .....\$13

Southern Italian style lasagna made with layers of ground beef, veal, home made sausage and a blend of three cheeses

**PENNE ALLA VODKA** .....\$10

Our famous penne pasta tossed with sautéed pork pancetta in a pepper vodka, spicy tomato cream sauce

**HOUSE RADIATORE WITH MEAT SAUCE** .....\$10

A Scibelli family recipe made with ground beef, pork, veal and Italian plum tomatoes  
(Add a dollop of hand packed ricotta for \$1.50)

**PENNE, BROCCOLI & CHICKEN** .....\$10

Broiled chicken breast, broccoli florets and penne pasta tossed in a delicate lemon cream sauce  
(Add house made Italian sausage for \$5)

**POLLO CARCIOFI** .....\$13

Tender chicken scallopine with artichoke hearts in a light sauce of lemon, white wine, and capers served with organic spaghetti

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

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

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# SANDWICHES

Choice of side: Parmesan-Parsley Fries | Warm Red Potato Salad  
Hand-Cut Chips | Creamy Sun-dried Tomato Pasta Salad  
Substitute soup for \$1.00 **Add a Mama's side salad for \$5.25**

**ROASTED VEGETABLES** .....\$9.50

Flavored with rosemary and balsamic vinegar, layered with fresh mozzarella in a crunchy toasted flat bread

**CHICKEN PARMESAN SANDWICH** .....\$12.50

House breaded chicken Romano breast topped with tomato basil sauce and melty cheese on a crusty baguette

**MAMA'S CHICKEN SANDWICH** .....\$11

Grilled marinated hormone-free chicken breast, applewood bacon, crisp romaine, sliced tomato and finished with roasted garlic Dijon mayonnaise on a toasted roll

**CALABRIAN PEPPER CHICKEN SANDWICH** .....\$11

Breaded Romano chicken breast, pickles, shredded lettuce and Calabrian comeback sauce on a roll

**PRIME BEEF MEATBALL SMASH** .....\$13.50

American prime beef and pork meatballs smashed and topped with tomato-basil sauce, sliced sharp provolone on house-made focaccia

**MAMA'S HEIRLOOM BBT PANINI** ..... \$9

Heirloom tomatoes, applewood bacon, freshly made mozzarella and basil pesto on house focaccia

**VENETIAN CHICKEN SALAD SANDWICH** ..... \$10

Chicken salad made with shredded chicken breast, curry powder, grapes and walnuts. Layered with romaine lettuce and fresh tomato on grilled flat bread

# PIZZAS

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

**MEDIUM 9-INCH \$14 | LARGE 14-INCH \$21**

**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** Roasted 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** ..... \$11 **LARGE**..... \$14

**ADDITIONAL TOPPINGS** **MEDIUM** ..... \$2 EACH **LARGE**..... \$3 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**

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