

## Sandwiches (Lunch Only)

### Choice of side:

Parmesan-Parsley Fries • Warm Red Potato Salad  
 Mama's Side Salad • HandCutChips • Pasta Salad

You can substitute soup for an additional \$1.00

### ROASTED VEGETABLES \$7.50

Flavored with rosemary and balsamic vinegar,  
 wrapped with fresh mozzarella in a crunchy, grilled flatbread

### BRAISED SHORT RIB CHEESESTEAK \$11

Shredded braised short ribs piled high on an  
 Amoroso's Bakery hoagie topped with asiago & our house made  
 Calabrian chile relish

### \*SALMON PLT \$12

A Classic Sandwich with a seafood twist! Grilled salmon,  
 crispy pancetta, arugula, tomato & cucumber on a  
 toasted ciabatta bun with charred tomato aioli

### TURKEY MEATBALL PARM \$9

Turkey prosciutto meatballs, tomato basil, melted aged provolone  
 on a toasted house made hoagie roll

### GRILLED CHICKEN BREAST & HERITAGE FARM APPLE WOOD SMOKED BACON \$8.50

"Updated Classic" Arugula, tomato, and herb aioli on ciabatta bread

### MAMA'S BBT PANINI \$8

Basil, apple wood smoked bacon, tomato & house made mozzarella  
 pressed on ciabatta bread

### VENETIAN CHICKEN SALAD \$8

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

Lunch items are only available  
 from 11am - 4pm daily



## Pizza

Our pizza is a New Haven style with a thin crust thats  
 crisp & bubbly cooked in a true wood-burning oven. - Enjoy!

MEDIUM 9" | LARGE 14"

\$12.50 | \$19.75

### ITALIAN BEEF, PROVOLONE & GIARDINIERA PIZZA

Slow roasted beef shaved thin, topped with melted aged provolone  
 and garnished with giardiniera relish

### CHICKEN SAUSAGE PIZZA

House made chicken sausage and tomato sauce  
 smothered with mounds of fresh mozzarella

### CHICKEN OREGANATA PIZZA

Roasted chicken breast, shredded mozzarella, red onions,  
 and gorgonzola cheese drizzled with extra virgin olive oil

### VEGETARIANA

Roasted zucchini, squash, bell peppers, eggplant & mozzarella

### WHITE PIZZA

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

### JOE'S FAVORITE

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

## Personalized Pizza

Plain Cheese	Medium   \$10	Large   \$13
Additional Toppings	Medium   \$1.50 EA	Large   \$3 EA

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

Some menu items are available at lunch or dinner only.  
 Please inquire. Gift Cards are available.

Menu Subject to change July 2018

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 condition



ESTABLISHED 1992

Restaurant | P. 704.343.0148

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www.MamaRicottasRestaurant.com

Plate Perfect Catering | P. 704.343.0155 | F. 704.377.7461

## Appetizers

<b>MELANZANE FRITTE</b>	\$6
Crispy Eggplant Fries with charred tomato aioli	
<b>CALAMARI</b>	\$12
Crispy calamari served with a charred tomato aioli or Rhode Island-Style, tossed in garlic, spicy cherry & pepperoncini peppers	
<b>BRUSCHETTA</b>	FULL   \$8 Family   \$10
This popular crusty bread appetizer is topped with chopped Roma tomatoes, garlic and fresh basil	
<b>GOAT CHEESE &amp; MASCARPONE DIP</b>	\$9
Served with our grilled ciabatta for dipping. This Mama's favorite is topped with a warm tomato basil sauce made with Goat Lady Dairy Goat Cheese - Climax, N.C	
<b>MOZZARELLA &amp; TOMATOES</b>	SMALL   \$6 FULL   \$10 FAMILY   \$16
House made fresh mozzarella snuggled between thick slices of vine-ripened tomatoes, drizzled with EVOO and fresh basil	

## Soup & Salads

Add chicken for \$3 • shrimp for \$6 • \*salmon for \$7  
add venetian chicken salad for \$3

<b>ZUPPA DEL GIORNO</b>	Made fresh daily	Cup   \$3	Bowl   \$5
<b>*GRILLED SALMON &amp; ARUGULA SALAD</b>		\$15.50	
Grilled salmon filet, grilled zucchini, fresh arugula, capers, artichokes, bruschetta tomatoes in a Kalamata olive vinaigrette			
<b>CHOPPED SALAD</b>		SMALL   \$8	FULL   \$12
Gorgonzola cheese, romaine lettuce, kale, walnuts, bruschetta tomatoes, Kalamata olives, red onion, pepperoncini, garbanzo beans and carrots tossed in a light Balsamic vinaigrette dressing			
<b>SICILIAN ROASTED PEPPER SALAD SALAD</b>		\$12	
Sicilian-style roasted peppers, pine nuts and raisins tossed with arugula in extra virgin olive oil and balsamic vinegar. Served with grilled ciabatta and our house made mozzarella			
<b>TUSCAN SALAD</b>	Small   \$7.25	Full   \$11.50	Family   \$16.50
Romaine, diced bruschetta tomatoes, house made fresh mozzarella, red onions & Kalamata olives tossed together and splashed with balsamic vinegar and extra virgin olive oil			
<b>MAMA'S SALAD</b>	SMALL   \$6.75	FULL   \$10.50	FAMILY   \$15.50
Made with crisp romaine, fresh vegetables, artichoke hearts, roasted red peppers and vine-ripened cherry tomatoes, with your choice of one of our house made salad dressings (with entree or pizza \$3.25)			
<b>INSALATA DI MANZO</b>		\$15.50	
Balsamic marinated grilled wagyu skirt steak, mixed greens, gorgonzola, grapes, cherry tomatoes, topped with crispy onions and a sweet herb vinaigrette			

## Entrées

Family style entrée's feed 2-3 people, and are prepared a la carte

	DINNER	FAMILY +NO SIDES	FAMILY +2 SIDES
<b>POLLO ALLA GRIGLIA</b>	\$18	\$32	\$41
Grilled chicken breast marinated in lemon and garlic, topped with marinated bruschetta tomatoes served with roasted garlic mashed potatoes and today's fresh vegetable			
<b>CHIANTI BRAISED SHORT RIB</b>	\$26	--	--
12 hour slow braised Short Rib over potato gnocchi, cipollini onions and local kale			
<b>POLLO BIANCO</b>	\$19	\$34	\$49
Scallopini-style chicken layered with prosciutto and mozzarella in a Chianti wild mushroom sauce. Served with today's vegetable and garlic mashed potatoes			
<b>CHICKEN PARMESAN</b>	\$20	\$36	\$51
The Italian American Classic-Crispy chicken breast, fresh mozzarella and tomato sauce, served with a side of spaghetti			
<b>POLLO ROMANO</b>	\$19	\$34	\$49
Sautéed, boneless breast of chicken, an original Mama Ricotta's menu item cooked with a Romano cheese and bread crumb crust, and served with thin spaghetti and tomato-basil sauce			
<b>*SALMONI ARROSTITI OLIVADA</b>	\$26	--	--
Wood oven-roasted filet of salmon, topped with black and green olive pesto, served with lemon basil mashed potatoes, and roasted asparagus			
<b>POLLO CARCIOFI</b>	LUNCH \$10.50	\$19	\$34   \$49
Tender chicken scallopine with artichoke hearts in a light sauce of lemon, white wine, and capers served with creamy polenta and vegetable of the day			
<b>VEAL MARSALA</b>	\$26	--	--
Veal scaloppini sautéed with mushrooms, onions and Marsala sauce. Served with linguine cacio e pepe			
<b>SIDE ITEMS</b>	Individual \$4   Family \$8		
Lemon Basil Mashed Potatoes   Garlic Mashed Potatoes			
Sautéed Broccolini with Chopped Tomato & Garlic			
Grilled Asparagus with Lemon and Garlic			
	Individual \$5   Family \$10		
Sautéed Spinach with Garlic and Olive Oil   Assorted Grilled Vegetables   Creamy Mascarpone & Goat Cheese Polenta			

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## Pasta

Family style pastas feed approximately 2-3 people

Add chicken for \$3 Individual - \$6 Family  
Add shrimp for \$6 Individual - \$12 Family  
Add salmon for \$7 Individual - \$14 Family

	LUNCH	DINNER	FAMILY
<b>PASTA PRIMAVERA</b>	\$8	\$14	\$21
Angel hair pasta tossed with seasonal vegetables and served with your choice of extra virgin olive oil and garlic, cream, or tomato basil sauce			
<b>TONARELLI CARBONARA</b>	\$8.50	\$15	\$21
Our twist on Rome's most famous pasta. Heritage Farms bacon & organic eggs tossed with tonarelli pasta			
<b>SHRIMP SCAMPI WITH LINGUINE</b>		\$22	
Domestic shrimp tossed in house made scampi butter with Romano breadcrumbs over fresh linguine			
<b>AMMA'S CHEESE RAVIOLI</b>	\$9.50	\$15	\$28
Our Family Recipe for cheese ravioli stuffed with creamy ricotta, fresh mozzarella, Parmesan Reggiano and Pecorino Romano. Served with your choice of Meat Sauce, Tomato Sauce or Butter & Sage			
<b>ANGEL HAIR PASTA with TOMATO BASIL</b>	\$7.25	\$13	\$20
Angel hair pasta tossed with sweet, slow-cooked San Marzano Roma tomato sauce and topped with fresh basil (Enjoy two turkey, ricotta & prosciutto meatballs for an additional \$3.00)			
<b>LASAGNA</b>	\$11.50	\$14	-
Southern Italian style lasagna made with layers of ground beef, veal, homemade sausage & a blend of three cheeses			
<b>PENNE ALLA VODKA</b>	\$8.50	\$16	\$27
Penne pasta tossed with sautéed pancetta in a pepper vodka, spicy tomato cream sauce			
<b>RIGATONI WITH MEAT SAUCE</b>	\$8.50	\$14.50	\$22
A Scibelli family recipe made with ground beef, pork, veal and Italian plum tomatoes (Add a dollop of hand packed ricotta for \$1.50/\$2.50)			
<b>PENNE, BROCCOLI &amp; CHICKEN</b>	\$9	\$15	\$25
Roasted chicken breast, broccoli florets and penne pasta tossed in a delicate lemon cream sauce (Add house made Italian sausage for an extra \$1.50/\$2.50)			

Whole Wheat & Gluten Free pasta available upon request for an additional charge

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