

Appetizers

GOAT CHEESE & MASCARPONE DIP

\$9

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

CHEESY GARLIC BREAD Served with a side of tomato basil
(Drizzled with truffle oil add \$2.00)

\$6

MOZZARELLA & TOMATOES

SMALL | \$5.25 FULL | \$9.50 FAMILY | \$14.50

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

CALAMARI

\$11.50

Crispy calamari served with a charred tomato aioli or Rhode Island-Style, tossed in garlic, spicy cherry & pepperoncini peppers

BRUSCHETTA

FULL | \$7.25 FAMILY | \$9.50

This popular crusty bread appetizer, topped with chopped Roma tomatoes, garlic and fresh basil

Soup Salad

Add chicken for \$3 Individual | \$6 Family • Add shrimp for \$6 Individual | \$12 Family
Add *salmon for \$7 Individual | \$14 Family

ZUPPA DEL GIORNO

CUP | \$3 BOWL | \$5

Made fresh daily

CHOPPED SALAD

SMALL | \$7 FULL | \$11

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 | \$6.25 FULL | \$10.50 FAMILY | \$15.50

Romaine, diced Roma tomatoes, house made fresh mozzarella, red onions & Kalamata olives tossed together and splashed with balsamic vinegar and extra virgin olive oil

MAMA'S SALAD

SMALL | \$5.75 FULL | \$9.50 FAMILY | \$14.50

Made with crisp romaine, fresh vegetables, artichoke hearts, roasted red peppers & vine-ripened cherry tomatoes, with your choice of one of our house made salad dressings
(with entree or pizza \$3.25)

*GRILLED SALMON & ARUGULA SALAD

\$14.50

Grilled salmon filet, grilled zucchini, fresh arugula, capers, artichokes, bruschetta tomatoes in a Kalamata olive vinaigrette

A \$2.00 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 bottle 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

Pizza

Our pizza is a New Haven style with a thin crust that's 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 OREGANATA PIZZA

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

VEGETARIANA

Roasted zucchini, squash, bell peppers, eggplant & mozzarella

CHICKEN SAUSAGE PIZZA

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

A \$2.00 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 pint or quart of your favorite. - Just ask your server

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Mama Ricotta's

ITALIAN RESTAURANT

ESTABLISHED 1992

Gift Cards are Available

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

INDIVIDUAL | FAMILY

PASTA PRIMAVERA

\$13.50 | \$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

TONARELLI CARBONARA

\$14 | \$21

Our twist on Rome's most famous pasta. Heritage Farms bacon and organic eggs tossed with tonarelli pasta

AMMA'S CHEESE RAVIOLI

\$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

ANGEL HAIR PASTA WITH TOMATO BASIL

\$12.50 | \$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)

SHRIMP SCAMPI WITH LINGUINE

\$20.50 | -

Domestic shrimp tossed in house made scampi butter with Romano breadcrumbs over fresh linguine

LASAGNA

\$13 | -

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

PENNE ALLA VODKA

\$15 | \$27

Penne pasta tossed with sautéed pancetta in a pepper vodka, spicy tomato cream sauce

RIGATONI WITH MEAT SAUCE

\$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)

PENNE, BROCCOLI & CHICKEN

\$14.50 | \$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 or Gluten Free Pasta available upon request for an additional charge

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Entrées

Family style entrées feed 2-3 people, and are prepared a la carte

	INDIVIDUAL		FAMILY +No Sides		FAMILY +2 Sides
POLLO ALLA GRIGLIA Grilled chicken breast marinated in lemon and garlic, topped with bruschetta tomatoes served with roasted garlic mashed potatoes and today's fresh vegetable	\$17		\$31		\$39
POLLO BIANCO Scallopini-style chicken layered with prosciutto and mozzarella in a Chianti wild mushroom sauce. Served with today's vegetable and garlic mashed potatoes	\$18		\$33		\$47
CHIANTI BRAISED SHORT RIB 12 hour slow braised Short Rib over potato gnocchi, cipollini onions and local kale	\$24		--		--
CHICKEN PARMESAN The Italian American Classic-Crispy chicken breast, fresh mozzarella and tomato sauce, served with a side of spaghetti	\$19		\$35		\$49
BRICK OVEN ROASTED GULF GROUPER Served with stewed borlotti beans, guanciale, butternut squash & kale	\$24		--		--
POLLO ROMANO 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	\$18		\$33		\$47
*SALMONI ARROSTITI OLIVADA Wood oven-roasted premium filet of salmon, topped with Kalamata olive pesto, served with lemon basil mashed potatoes, and roasted asparagus	\$25		--		--
POLLO CARCIOFI 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	\$18		\$33		\$47
VEAL MARSALA Veal scaloppini sautéed with mushrooms, onions and Marsala sauce. Served with linguine cacio e pepe	\$22		--		--

SIDE ITEMS

Lemon Basil Mashed Potatoes Grilled Asparagus with Lemon and Garlic Sautéed Broccolini with Chopped Tomato & Garlic Garlic Mashed Potatoes	Individual \$4 Family \$8
Sautéed Spinach with Garlic and Olive Oil Assorted Grilled Vegetables Creamy Mascarpone & Goat Cheese Polenta	Individual \$5 Family \$10

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