

Mama Ricotta's

ITALIAN RESTAURANT

ESTABLISHED 1992

**LUNCH**

# APPETIZERS

## MELANZANE FRITTE

Crispy Eggplant Fries with charred tomato aioli

\$6

## GOAT CHEESE & MASCARPONE DIP

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

\$9

## MOZZARELLA & TOMATOES

House made fresh mozzarella snuggled between thick slices of vine-ripened tomatoes, drizzled with extra virgin olive oil & fresh basil (Add Sicilian peppers \$3.00)

SMALL | \$5.25 FULL | \$10

## CALAMARI

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

\$11.50

## BRUSCHETTA

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

\$7.25

# SOUP & SALAD

Add chicken for \$3 | Add shrimp for \$6 | Add \*salmon for \$7

## ZUPPA DEL GIORNO

Made fresh daily

CUP | \$3 BOWL | \$5

## GREEK YOGURT CAESAR SALAD

Classic Caesar with romaine, house-made croutons and parmesan, lightened up with a charred lemon yogurt dressing

SMALL | \$7 FULL | \$10

## CHOPPED SALAD

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

SMALL | \$6 FULL | \$12

FULL | \$12

## SICILIAN ROASTED PEPPER SALAD

Sicilian-style roasted peppers, pine nuts and raisins tossed with arugula in extra virgin olive oil and balsamic vinegar. Served with grilled crostini and our house made mozzarella

SMALL | \$5.25 FULL | \$11.50

## TUSCAN SALAD

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

FULL | \$14.50

## \*INSALATA DI MANZO

Balsamic marinated grilled wagyu skirt steak, mixed greens, gorgonzola, grapes, cherry tomatoes, topped with crispy onions and a sweet herb vinaigrette

SMALL | \$4.75 FULL | \$10.50

## MAMA'S SALAD

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 )

\$13.50

## \*GRILLED SALMON & ARUGULA SALAD

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

# PASTA & ENTREES

Add chicken for \$3  
Add shrimp for \$6  
\*Add salmon for \$7

## PASTA PRIMAVERA

Angel hair pasta tossed with seasonal vegetables and served with your choice of extra virgin olive oil and garlic, cream, or tomato basil sauce

\$8

## TONARELLI CARBONARA

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

\$8.50

## AMMA'S CHEESE RAVIOLI

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

\$9.50

## ANGEL HAIR PASTA WITH TOMATO BASIL

Angel hair pasta tossed with sweet, slow-cooked San Marzano Roma tomato sauce and topped with fresh basil

Add an American Wagyu & Kurabuto pork meatball for an additional \$4.00

\$7.25

## ORGANIC SPAGHETTI & WAGYU MEATBALLS

Antico Pastificio Umbro Organic Spaghetti with American wagyu beef and Kurabuto pork meatballs braised in Mama's tomato basil sauce

\$15

## LASAGNA

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

\$11.50

## PENNE ALLA VODKA

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

\$8.50

## RIGATONI WITH MEAT SAUCE

A Scibelli family recipe made with ground beef, pork, veal and Italian plum tomatoes

(Add a dollop of hand packed ricotta for \$1.50)

\$8.50

## PENNE, BROCCOLI & CHICKEN

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)

\$9

## POLLO CARCIOFI

Tender chicken scallopine with artichoke hearts in a light lemon-white wine sauce with capers and tossed with spaghetti

\$10.50

**Whole Wheat or Gluten Free Pasta available upon request for an additional charge**

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# SANDWICHES

Choice of side: Parmesan-Parsely Fries | Warm Red Potato Salad | Mama's Side Salad | Hand-Cut Chips  
Creamy Sundried Tomato Pasta Salad | Substitute soup for \$1.00

## ROASTED VEGETABLES

**\$7.50**

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

## CHICKEN PARMESAN SANDWICH

**\$11**

House breaded chicken Romano breast topped with San Marzano tomato-basil red sauce and melty Muenster cheese on a crusty baguette

## CHICKEN SANDWICH

**\$10**

Grilled marinated hormone-free chicken breast, Heritage Farm bacon, peppery arugula, sliced tomato and finished with roasted garlic Dijon mayonnaise on toasted bread

## WAGYU MEATBALL SUB

**\$12**

American wagyu beef and Kurabuto pork meatballs braised in Mama's tomato-basil red sauce, smothered in melted mozzarella and served on crusty bread

## MAMA'S BBT PANINI

**\$8**

Basil, applewood smoked bacon, tomato and house-made mozzarella pressed on ciabatta bread

## VENETIAN CHICKEN SALAD SANDWICH

**\$8**

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

# PIZZA

Our pizza is a New Haven style with a thin crust that's crisp and bubbly, cooked in a true wood-burning oven

**MEDIUM 9" | LARGE 14"**  
**\$12.50 | \$19.75**

**TOMATO & MOZZARELLA PIZZA** Freshly made mozzarella, San Marzano tomatoes, torn basil and Italian extra virgin olive oil

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

**VEGETARIANA PIZZA** 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 PIZZA** Pepperoni and house made pork sausage smothered with mounds of shredded cheeses

## 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