

Mama Ricotta's

ITALIAN RESTAURANT

ESTABLISHED 1992

DINNER

APPETIZER

GOAT CHEESE & MASCARPONE DIP

\$9

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

MUSSELS (PRINCE EDWARD ISLAND)

\$12

Steamed in a broth with roasted tomatoes, white wine, Italian butter and plenty of grilled sourdough bread to soak up the flavors
(Drizzled with truffle oil add \$2.00)

MOZZARELLA & TOMATOES

SMALL | \$6 FULL | \$10 FAMILY | \$16

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, \$6.00 for family)

CALAMARI

\$12

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

BRUSCHETTA

FULL | \$8 FAMILY | \$10

This popular crispy 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

GREEK YOGURT CAESAR SALAD

SMALL | \$7 FULL | \$10

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

CHOPPED SALAD

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

TUSCAN SALAD

SMALL | \$7.25 FULL | \$11.50 FAMILY | \$16.50

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 | \$6.75 FULL | \$10.50 FAMILY | \$15.50

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

\$15.50

Grilled Faroe Island 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.

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 is crisp & bubbly cooked in a true wood-burning oven. Enjoy!

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 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

There is a \$2 per person dessert fee for any outside desserts, and a \$15 corkage fee.

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GIFT CARDS ARE AVAILABLE

Menu is subject to change - November 2020

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

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

\$14 | \$21

TONARELLI CARBONARA

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

\$15 | \$21

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

\$15 | \$28

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

\$13 | \$20

ORGANIC SPAGHETTI & WAGYU MEATBALLS

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

\$18 | \$30

SPICY SHRIMP AND MUSSEL LINGUINI

Natural shrimp and mussels tossed with fresh linguini in a marinated tomato, Calabrian chili, white wine and Italian butter sauce with toasted garlic

\$24 | -

LASAGNA

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

\$14 | -

PENNE ALLA VODKA

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

\$16 | \$27

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/\$2.50)

\$14.50 | \$22

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/\$2.50)

\$15 | \$25

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

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ENTREES

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	\$18	\$32	\$41
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	\$19	\$36	\$49
CHIANTI BRAISED SHORT RIB 12-hour, slow-braised short rib over potato gnocchi, cipollini onions and local kale	\$26	—	—
CHICKEN PARMESAN The Italian American Classic-Crispy chicken breast, fresh mozzarella and tomato sauce, served with a side of spaghetti	\$21	\$36	\$51
POLLO ROMANO Sautéed boneless chicken breast—an original Mama's menu item—cooked with Romano cheese and a bread crumb crust, served with thin spaghetti and tomato basil sauce	\$19	\$34	\$49
*SALMONI ARROSTITI OLIVADA Wood oven-roasted premium filet of Faroe Island salmon, topped with Kalamata olive pesto, served with lemon basil mashed potatoes and roasted asparagus	\$26	—	—
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	\$19	\$34	\$49
VEAL MARSALA Veal scaloppini sautéed with mushrooms, onions and Marsala sauce. Served with linguine cacio e pepe	\$26	—	—

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 Mascarpone & Goat Cheese Anson Mills Polenta	Individual \$5 Family \$10

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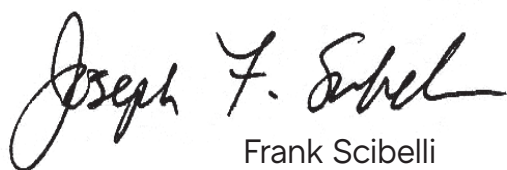
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Welcome to Mama Ricotta's

I opened Mama Ricotta's in August of 1992 to offer the delicious homestyle Italian 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 menu at Mama Ricotta's because it reflects my family's 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

Restaurant | P. 704.343.0148
Catering | P. 704.343.0155

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