

## SANDWICH LUNCHES

<b>ROASTED VEGETABLES</b>	\$7.50
Flavored with rosemary and balsamic vinegar, wrapped with fresh mozzarella in a crunchy, grilled flatbread	
<b>CHICKEN PARMESAN SANDWICH</b>	\$11
House breaded chicken Romano breast topped with San Marzano tomato basil red sauce, and melty muenster cheese on a crusty baguette	
<b>ITALIAN GRINDER</b>	\$11
Fresh hoagie, sliced rosemary ham, Soppressata, Mortadella, aged provolone, tomato, stuffed with a Calabrian slaw	
<b>KOBE MEATBALL SUB</b>	\$12
American wagyu beef and Joyce Farms pork meatballs braised in Mama's tomato basil sauce, smothered in melted mozzarella, and served on crusty bread	
<b>CHICKEN SANDWICH</b>	\$10
Grilled marinated hormone-free chicken breast, Heritage Farm bacon, peppery arugula, sliced tomato, and finished with roasted garlic Dijon mayonnaise on toasted ciabatta bread	
<b>MAMA'S BBT PANINI</b>	\$8
Basil, apple wood smoked bacon, tomato & house made mozzarella pressed on ciabatta bread	
<b>VENETIAN CHICKEN SALAD</b>	\$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

*Mama Ricotta's*  
ITALIAN RESTAURANT  
ESTABLISHED 1992

## PIZZA

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

<b>CHICKEN SAUSAGE PIZZA</b>
House made chicken sausage and tomato sauce smothered with mounds of fresh mozzarella
<b>CHICKEN OREGANATA PIZZA</b>
Roasted chicken breast, shredded mozzarella, red onions, and gorgonzola cheese drizzled with extra virgin olive oil
<b>VEGETARIANA</b>
Roasted zucchini, squash, bell peppers, eggplant & mozzarella
<b>WHITE PIZZA</b>
Fresh garlic, olive oil, and ricotta cheese topped with mozzarella, Romano, and sautéed spinach
<b>JOE'S FAVORITE</b>
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 | 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. Revised May 2020

*Mama Ricotta's*  
ITALIAN RESTAURANT

ESTABLISHED 1992

Please understand the price increase on some items is due to the fact that supply has dwindled for many products during the COVID-19 pandemic and costs have shot up. Know that we will lower prices when the market stabilizes.

Restaurant | P.704.343.0148  
601 South Kings Drive | Suite AA  
Charlotte, NC 28204  
[www.mamaricottasrestaurant.com](http://www.mamaricottasrestaurant.com)

Plate Perfect Catering  
P.704.343.0155 | F.704.377.7461  
[www.plateperfectcatering.com](http://www.plateperfectcatering.com)

# APPETIZERS

**MELANZANE FRITTE** \$6  
Crispy Eggplant Fries with charred tomato aioli

**CALAMARI** \$12  
Crispy 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 crusty bread appetizer is topped with chopped Roma tomatoes, garlic and fresh basil

**GOAT CHEESE & MASCARPONE DIP** \$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

**MOZZARELLA & TOMATOES** 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

**ZUPPA DEL GIORNO** Made fresh daily Cup | \$3 Bowl | \$5

**\*GRILLED SALMON & ARUGULA SALAD** \$15.50  
Grilled Faroe Island salmon filet, grilled zucchini, fresh arugula, capers, artichokes, bruschetta tomatoes in a Kalamata olive vinaigrette

**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

**LEMON YOGURT CAESAR** SMALL | \$7 FULL | \$10  
Classic Caesar with romaine, house-made croutons and parmesan, lightened up with a charred lemon yogurt dressing

**SICILIAN ROASTED PEPPER SALAD** \$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

**TUSCAN SALAD** 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

**MAMA’S SALAD** 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 )

**INSALATA DI MANZO** \$14.50  
Balsamic marinated grilled wagyu skirt steak, mixed greens, gorgonzola, grapes, cherry tomatoes, topped with crispy onions and a sweet herb vinaigrette

# ENTREES

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

DINNER | FAMILY | FAMILY  
+NO SIDES +2 SIDES

**POLLO ALLA GRIGLIA** \$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

**CHIANTI BRAISED SHORT RIB** \$26 | -- | --  
12 hour slow braised Short Rib over potato gnocchi, cipollini onions and local kale

**POLLO BIANCO** \$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

**DIVER SCALLOPS** \$32 | -- | --  
Seared and served with lemon caccio e peppe risotto, blistered tomatoes and a charred lemon for squeezing over top

**CHICKEN PARMESAN** \$20 | \$36 | \$51  
The Italian American Classic-Crispy chicken breast, fresh mozzarella and tomato sauce, served with a side of spaghetti

**POLLO ROMANO** \$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

**\*SALMONI ARROSTITI OLIVADA** \$26 | -- | --  
Wood oven-roasted filet of Faroe Island salmon, topped with black and green olive pesto, served with lemon basil mashed potatoes, and roasted asparagus

**POLLO CARCIOFI** 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

**VEAL MARSALA** \$26 | -- | --  
Veal scaloppini sautéed with mushrooms, onions and Marsala sauce. Served with linguine cacio e pepe

**SIDE ITEMS** 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

Menu Subject to change. Revised May 2020

# PASTA

LUNCH | DINNER | FAMILY

**PASTA PRIMAVERA** \$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

**TONARELLI CARBONARA** \$8.50 | \$15 | \$21  
Our twist on Rome’s most famous pasta. Heritage Farms bacon & organic eggs tossed with tonarelli pasta

**SPICY SHRIMP AND MUSSEL LINGUINI** \$24 | --  
Natural shrimp and mussels tossed with fresh linguini in a marinated tomato and Italian butter sauce with toasted garlic

**AMMA’S CHEESE RAVIOLI** \$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

**ANGEL HAIR with TOMATO BASIL** \$7.25 | \$13 | \$20  
Angel hair pasta tossed with sweet, slow-cooked San Marzano Roma tomato sauce and topped with fresh basil +American wagyu beef and Kurabuto pork meatball \$4

**LASAGNA** \$11.50 | \$14 | --  
Southern Italian style lasagna made with layers of ground beef, veal, homemade sausage & a blend of three cheeses

**PENNE ALLA VODKA** \$8.50 | \$16 | \$27  
Penne pasta tossed with sautéed pancetta in a pepper vodka, spicy tomato cream sauce

**RIGATONI WITH MEAT SAUCE** \$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)

**PENNE, BROCCOLI & CHICKEN** \$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)

**ORGANIC SPAGHETTI & WAYGYU MEATBALLS** \$15 | \$18 | \$30  
Antico Pastificio Umbro Organic Spaghetti with American wagyu beef and pork meatballs braised in Mama’s tomato basil sauce

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