

SANDWICH LUNCHES

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

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

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. Revised November 2019

Mama Ricotta's
ITALIAN RESTAURANT

ESTABLISHED 1992

TO GO

Restaurant | P.704.343.0148
601 South Kings Drive | Suite AA
Charlotte, NC 28204
www.mamaricottasrestaurant.com

Plate Perfect Catering
P.704.343.0155 | F.704.377.7461
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 \$17 | \$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
Scalopini-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 pepe 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 September 2019

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 +two turkey, ricotta & prosciutto meatballs for \$3 +two American wagyu beef and Kurabuto pork meatballs \$5

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 \$12 | \$15 | \$28
Antico Pastificio Umbro Organic Spaghetti with American wagyu beef and Joyce farms 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