

Sandwiches (Lunch Only)

Choice of side:

Parmesan-Parsley Fries • Warm Red Potato Salad
Mama's Side Salad • Hand Cut Chips • Pasta Salad

You can substitute soup for an additional \$1.00

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

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

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 May 2019

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

Mama Ricotta's
ITALIAN RESTAURANT

ESTABLISHED 1992

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

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

Add chicken for \$3 • shrimp for \$6 • *salmon for \$7
add venetian chicken salad for \$3

ZUPPA DEL GIORNO	Made fresh daily	Cup \$3	Bowl \$5
*GRILLED SALMON & ARUGULA SALAD		\$15.50	
Grilled 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			
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			

Entrées

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

	DINNER	FAMILY +NO SIDES	FAMILY +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
Scallopini-style chicken layered with prosciutto and mozzarella in a Chianti wild mushroom sauce. Served with today's vegetable and garlic mashed potatoes			
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 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 2019

Pasta

Add chicken for \$3 Individual - \$6 Family
Add shrimp for \$6 Individual - \$12 Family
Add salmon for \$7 Individual - \$14 Family

	LUNCH	DINNER	FAMILY
FAMILY style pastas feed approximately 2-3 people			
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			
SHRIMP SCAMPI WITH LINGUINE		\$22	
Domestic shrimp tossed in house made scampi butter with Romano breadcrumbs over fresh linguine			
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 PASTA 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 (Enjoy two turkey, ricotta & prosciutto meatballs for an additional \$3.00)			
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 & WAGYU MEATBALLS	\$15	\$24	--
Antico Pastificio Umbro Organic Spaghetti with American wagyu beef and Joyce farms pork meatballs braised in Mama's tomato basil sauce			
	Whole Wheat & Gluten Free pasta available upon request for an additional charge		

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