

*Mama Ricotta's*

ITALIAN RESTAURANT

ESTABLISHED 1992

**LUNCH**

# APPETIZERS

**GOAT CHEESE & MASCARPONE DIP** ..... \$9  
Served with our grilled ciabatta for dipping, this Mama Ricotta's favorite is topped with a warm tomato basil sauce

**MOZZARELLA & TOMATOES** ..... **SMALL | \$6.25 FULL | \$11**  
House made fresh mozzarella snuggled between thick slices of vine-ripened tomatoes, drizzled with extra virgin olive oil & fresh basil (add Sicilian peppers for \$3)

**PEI MUSSELS (when available)** ..... \$15  
Steamed in a broth with roasted tomatoes, white wine, Italian butter and plenty of crusty sourdough bread to soak up the flavors (Drizzled with truffle oil add \$2.00)

**BRUSCHETTA** ..... \$8.25  
This popular crusty bread appetizer, topped with chopped Roma tomatoes, garlic and fresh basil

## SOUP & SALAD Add chicken for \$5 • Add shrimp for \$8 • Add \*salmon for \$11

**ZUPPA DEL GIORNO** ..... **CUP | \$3 BOWL | \$5**  
Made fresh daily

**GREEK YOGURT CAESAR SALAD** ..... **SMALL | \$9 FULL | \$12**  
with a charred lemon yogurt dressing

**CHOPPED SALAD** ..... **SMALL | \$8 FULL | \$13**  
Gorgonzola cheese, romaine lettuce, kale, walnuts, bruschetta tomatoes, Kalamata olives, red onion, pepperoncini, garbanzo beans and carrots tossed in a light Balsamic vinaigrette dressing

**\*INSALATA DI MANZO** ..... \$18  
Balsamic marinated grilled wagyu skirt steak, mixed greens, gorgonzola, grapes, cherry tomatoes, topped with crispy onions and a sweet herb vinaigrette

**TUSCAN SALAD** ..... **SMALL | \$7.25 FULL | \$12.50**  
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

**SICILIAN ROASTED PEPPER SALAD** ..... \$14  
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

**MAMA'S SALAD** ..... **SMALL | \$6.75 FULL | \$12.50**  
Made with crisp romaine, fresh vegetables, artichoke hearts, roasted red peppers & vine-ripened cherry tomatoes, with your choice of salad dressings ( with entrée or pizza \$5.25 )

**\*GRILLED SALMON & ARUGULA SALAD** ..... \$17.50  
Grilled North Atlantic salmon filet, grilled zucchini, fresh arugula, capers, artichokes, bruschetta tomatoes in a Kalamata olive vinaigrette

A \$3.00 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.

# PASTAS & ENTRÉES

Add chicken for \$5 • Add shrimp for \$8 • Add \*salmon for \$11

**PASTA PRIMAVERA** ..... \$9

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

**TONARELLI CARBONARA** ..... \$9.50

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

**AMMA'S CHEESE RAVIOLI** ..... \$10.50

Our family recipe for cheese ravioli stuffed with creamy ricotta, fresh mozzarella, Parmigiano Reggiano and Pecorino Romano. Served with your choice of meat sauce, tomato sauce or butter & sage

**SPAGHETTI WITH TOMATO BASIL SAUCE** ..... \$8.50

Organic spaghetti tossed with sweet, slow-cooked San Marzano Roma tomato sauce and topped with fresh basil

**SPAGHETTI WITH MEATBALLS** ..... \$15

Organic spaghetti with American wagyu beef and Kurobuta pork meatballs braised in Mama's tomato basil sauce

**LASAGNA** ..... \$11.50

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

**PENNE ALLA VODKA** ..... \$8.50

Our famous penne pasta tossed with sautéed pork pancetta in a pepper vodka, spicy tomato cream sauce

**RIGATONI WITH MEAT SAUCE** ..... \$8.50

A Scibelli family recipe made with ground beef, pork, veal and Italian plum tomatoes  
*(Add a dollop of hand packed ricotta for \$1.50)*

**PENNE, BROCCOLI & CHICKEN** ..... \$9

Roasted chicken breast, broccoli florets and penne pasta tossed in a delicate lemon cream sauce  
*(Add house made Italian sausage for \$5)*

**POLLO CARCIOFI** ..... \$11.50

Tender chicken scallopine with artichoke hearts in a light sauce of lemon, white wine, and capers served with organic spaghetti

WHOLE WHEAT PASTA AVAILABLE UPON REQUEST FOR AN ADDITIONAL \$4  
GLUTEN FREE PASTA AVAILABLE UPON REQUEST FOR AN ADDITIONAL \$2

**Menu is subject to change - Aug 2022**

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# SANDWICHES

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

**ROASTED VEGETABLES** ..... \$8.50  
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 sauce and melty 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** ..... \$9  
Chicken salad made with shredded chicken breast, curry powder, grapes and walnuts. Layered with romaine lettuce and fresh tomato on grilled flatbread

# PIZZAS

Our pizza is a house recipe—Neapolitan style—with a thin crust that is crisp & bubbly and cooked in a true wood-burning oven. Enjoy!

**MEDIUM 9-INCH \$13.50 | LARGE 14-INCH \$20.75**

**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, tomato sauce & 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 PIES

<b>PLAIN CHEESE</b>	<b>MEDIUM</b> ..... \$10	<b>LARGE</b> ..... \$13
<b>ADDITIONAL TOPPINGS</b>	<b>MEDIUM</b> ..... \$1.50 EACH	<b>LARGE</b> ..... \$3 EACH

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

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**Menu is subject to change - Sept 2022**