

*Mama Ricotta's*

ITALIAN RESTAURANT

ESTABLISHED 1992

**DINNER**

# APPETIZERS

**GOAT CHEESE & MASCARPONE DIP. .... \$12**  
Served with our grilled ciabatta for dipping, this Mama Ricotta’s favorite is topped with a warm tomato basil sauce

**PEI MUSSELS (when available) ..... \$18**  
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)

**MOZZARELLA & TOMATOES ..... SMALL | \$8 FULL | \$12 FAMILY | \$18**  
House made fresh mozzarella snuggled between thick slices of vine-ripened tomatoes, drizzled with extra virgin olive oil & fresh basil

# SOUP & SALAD

Add chicken for \$6 Individual | \$10 Family • Add shrimp for \$9 Individual | \$16 Family  
Add \*salmon for \$12 Individual | \$22 Family

**MILANESE ONION SOUP ..... BOWL | \$8**  
Caramelized onions in a rich broth topped with toast and broiled Fontina cheese

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

**GREEK YOGURT CAESAR SALAD. .... SMALL | \$10 FULL | \$13**  
with a charred lemon yogurt dressing

**CHOPPED SALAD ..... SMALL | \$12 FULL | \$16**  
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 | \$11 FULL | \$15 FAMILY | \$20**  
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 | \$10 FULL | \$14 FAMILY | \$19**  
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 )

**\*BROILED SALMON & ARUGULA SALAD ..... \$25**  
Broiled 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 quart of your favorite.  
Just ask your server  
NOTICE: Items marked with \* may be cooked to order. \* Items are served raw or undercooked, or contain (or may contain) raw or undercooked ingredients. 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

# PASTA

Family style pastas feed approximately 2-3 people

Add chicken for \$6 Individual | \$10 Family • Add shrimp for \$9 Individual | \$16 Family  
Add \*salmon for \$12 Individual | \$22 Family

	INDIVIDUAL   FAMILY
<b>PASTA PRIMAVERA</b> .....	<b>\$18   \$29</b>
Organic spaghetti tossed with seasonal vegetables and served with your choice of extra virgin olive oil and garlic, cream, or tomato basil sauce	
<b>TONARELLI CARBONARA</b> .....	<b>\$19   \$30</b>
Our twist on Rome’s most famous pasta. Heritage Farms bacon and organic eggs tossed with tonarelli pasta	
<b>AMMA’S CHEESE RAVIOLI</b> .....	<b>\$19   \$33</b>
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	
<b>SPAGHETTI WITH TOMATO BASIL SAUCE</b> .....	<b>\$17   \$24</b>
Organic spaghetti tossed with sweet, slow-cooked San Marzano Roma tomato sauce and topped with fresh basil	
<b>SPAGHETTI WITH MEATBALLS</b> .....	<b>\$22   \$36</b>
Organic spaghetti with American wagyu beef and Kurobuta pork meatballs braised in Mama’s tomato basil sauce	
<b>SPICY SHRIMP AND MUSSEL LINGUINE</b> .....	<b>\$30   —</b>
Natural shrimp and mussels tossed with fresh linguine in a marinated tomato, Calabrian chili, white wine and Italian butter sauce with toasted garlic	
<b>LASAGNA</b> .....	<b>\$18   —</b>
Southern Italian style lasagna made with layers of ground beef, veal, homemade sausage and a blend of three cheeses	
<b>PENNE ALLA VODKA</b> .....	<b>\$20   \$35</b>
Our famous penne pasta tossed with sautéed pork pancetta in a pepper vodka, spicy tomato cream sauce	
<b>HOUSE RADIATORE WITH MEAT SAUCE</b> .....	<b>\$18   \$29</b>
A Scibelli family recipe made with ground beef, pork, veal and Italian plum tomatoes over fresh radiatore pasta (Add a dollop of hand packed ricotta for \$1.50/\$2.50)	
<b>PENNE, BROCCOLI &amp; CHICKEN</b> .....	<b>\$18   \$29</b>
Broiled chicken breast, broccoli florets and penne pasta tossed in a delicate lemon cream sauce (Add house made Italian sausage for \$2.50/\$5.00)	

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

There is a \$3 per person dessert fee for any outside desserts, and a corkage fee

An automatic gratuity of 20% is added to all parties with 8 or more guests

Menu is subject to change - Nov 2022

# ENTRÉES

Family style entrées feed approximately 2-3 people and are prepared à la carte

	INDIVIDUAL	FAMILY	FAMILY
		w/ no sides	w/ 2 sides
<b>POLLO ALLA GRIGLIA</b> Broiled chicken breast marinated in lemon and garlic, topped with bruschetta tomatoes served with roasted garlic mashed potatoes and today's fresh vegetable	\$24	\$40	\$50
<b>CHIANTI BRAISED SHORT RIB</b> 12-hour, slow-braised short rib over potato gnocchi, cipollini onions and local kale	\$34	—	—
<b>CHICKEN PARMESAN</b> The Italian-American Classic—Crispy chicken breasts, melted cheese and tomato sauce, served with a side of organic spaghetti	\$25	\$42	\$55
<b>POLLO ROMANO</b> Crispy chicken cutlet with a Romano and breadcrumb crust, served with organic spaghetti and tomato basil sauce	\$24	\$39	\$54
<b>*SALMONI ARROSTITI OLIVADA</b> Broiled premium filet of North Atlantic salmon, topped with Kalamata olive pesto, served with roasted garlic mashed potatoes and roasted asparagus	\$34	—	—
<b>POLLO CARCIOFI</b> Tender chicken scallopine with artichoke hearts in a light sauce of lemon, white wine, and capers served with creamy polenta and today's fresh vegetable	\$23	\$40	\$55
<b>VEAL MARSALA</b> Veal scallopine sautéed in Marsala mushroom sauce with shallots. Served with linguine cacio e pepe	\$32	—	—
<b>POLLO BIANCO</b> Scallopini-style chicken layered with prosciutto and mozzarella in a Chianti wild mushroom sauce. Served with today's vegetable and garlic mashed potatoes	\$23	\$41	\$55

# SIDES

	INDIVIDUAL	FAMILY
Broiled Asparagus with Lemon and Garlic	\$6	\$12
Sautéed Broccolini with Chopped Tomato & Garlic		
Garlic Mashed Potatoes		
Sautéed Spinach with Garlic and Olive Oil		
Assorted Broiled Vegetables		
Mascarpone & Goat Cheese Anson Mills Polenta		

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# PIZZAS

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

MEDIUM 9 INCH | LARGE 14 INCH  
\$18 | \$24

## **TOMATO & MOZZARELLA PIZZA**

Freshly made mozzarella, San Marzano tomatoes, torn basil and Italian extra virgin olive oil

## **CHICKEN OREGANATA PIZZA**

Broiled chicken breast, shredded mozzarella, red onions, & gorgonzola cheese drizzled with extra virgin olive oil

## **VEGETARIANA PIZZA**

Broiled 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

<i>PLAIN CHEESE</i>	<i>MEDIUM . . . . . \$12</i>	<i>LARGE . . . . . \$15</i>
<i>ADDITIONAL TOPPINGS</i>	<i>MEDIUM . . . . . \$2 EACH</i>	<i>LARGE . . . . . \$4 EACH</i>

- Pepperoni | Chicken Sausage | Crushed Garlic | Chicken Breast
- Anchovies | Spinach | Gorgonzola | Green Olives | Zucchini
- Italian Sausage | Ricotta Cheese | Pesto | Arugula
- Artichoke Hearts | Prosciutto | Black Olives | Broiled Peppers
- White Mushrooms | Red Onions

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# *Welcome to Mama Ricotta's*

I opened Mama Ricotta's in August of 1992 to offer the delicious homestyle Italian-American 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-American 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*

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**Catering | P. 704.343.0155**  
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