

Invite Mama Ricotta's!

Mama Ricotta's knows how busy life can be, even the simplest tasks like deciding what to have for lunch or dinner can be such a chore. We want to make your life easier, that's why we are so excited to bring our classic Italian food to your table. Order family-style pans of your favorite pasta dishes, salads or speciality items to take to your home or office – hot, fresh and ready to serve! Don't forget Mama Ricotta's signature dishes. No matter what you order, Mama Ricotta's is great any time, any occasion. So pick up your phone and simply leave the cooking to us!

Mama Ricotta's
ITALIAN RESTAURANT
ESTABLISHED 1992

Restaurant | P. 704.343.0148 | F. 704.377.7461
Catering | P. 704.343.0155 | F. 704.377.7461

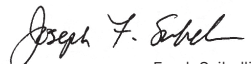
601 South Kings Drive | Suite AA
Charlotte, NC 28204

*Welcome to
Mama Ricotta's!*

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

Mama Ricotta's
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**GROUP
TO-GO MENU**

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Menu is Subject to Change - November 2022

Appetizers & Salads

SERVES 5-6 | 10-12

BRUSCHETTA Crusty bread appetizer topped with chopped Roma tomatoes, garlic and fresh basil.	\$32 \$64
MOZZARELLA & TOMATOES House made fresh mozzarella snuggled between thick slices of vine-ripened tomatoes, drizzled with extra virgin olive oil and fresh basil. (Add roasted red peppers for \$6 / \$12)	\$50 \$100
MAMA'S SALAD Made with crisp romaine, fresh vegetables, marinated artichokes, roasted red peppers and vine-ripened tomatoes, Mama's Salad is perfect with our house made salad dressings.	\$40 \$80
TUSCAN SALAD 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.	\$45 \$90
CHOPPED SALAD Gorgonzola cheese, romaine lettuce, kale, walnuts, diced Roma tomatoes, Kalamata olives, red onion, pepperoncini, garbanzo beans and carrots tossed in a light Balsamic vinaigrette dressing.	\$45 \$90
CAESAR SALAD Chopped fresh romaine with a lemon yogurt Caesar dressing, croutons and parmesan.	\$45 \$85

Dressings

PINT | \$8
QUART | \$16

CREAMY SUN DRIED TOMATO
BALSAMIC VINAIGRETTE
GORGONZOLA
BAROLO *BALSAMIC, RED WINE VINAIGRETTE*

Desserts

TIRAMISU Requires 48 hour advance notice.	HALF \$55 FULL \$110
NUTELLA PIE Chocolate-hazelnut spread whipped with mascarpone and peanut butter, layered in a graham-cracker crust finished with dulce de leche and chocolate sauce.	\$110
SEASONAL CHEESECAKE Homemade with plenty of love and velvety smooth on a graham cracker crust.	\$96
BREAD PUDDING Studded with marsala soaked raisins and topped with dulce de leche (half or whole pan)	\$40/\$75
A DOZEN MINI CANNOLI Crisp pastry shells filled with sweet ricotta	\$28

Pasta

SERVES 5-6 | 10-12

PENNE ALLA VODKA Penne pasta tossed with sautéed pancetta in pepper vodka, spicy tomato cream sauce.	\$80 \$145
RIGATONI WITH MEAT SAUCE A Scibelli family recipe made with ground beef, pork, veal and Italian plum tomatoes.	\$70 \$130
PENNE BROCCOLI & CHICKEN Roasted chicken breast, broccoli florets and penne pasta tossed in a delicate lemon cream sauce. (Add house made Italian sausage for an extra \$10 / \$20)	\$80 \$145
PENNE PRIMAVERA Penne pasta tossed with seasonal vegetables and served with your choice of extra virgin olive oil and garlic, cream, or tomato basil sauce.	\$60 \$120
MAMA'S PASTA Our own recipe of pesto tossed with penne pasta in a basil cream sauce.	\$50 \$100
ADD CHICKEN	\$20 \$40
ADD SHRIMP	\$35 \$70
ADD HOUSE MADE ITALIAN SAUSAGE	\$20 \$50
WAGYU BEEF MEATBALLS Wagyu beef and kurobuta pork meatballs come either by the half dozen or the dozen.	1/2 DOZ DOZ \$40 \$80
MAMA'S ROLLS Yeasted dinner rolls	\$14

Sauces

PINT | QUART

TOMATO BASIL LEMON CREAM VODKA	\$7 \$12
MEAT ALFREDO	\$8 \$13
	\$10 \$18
	\$9 \$16
	\$9 \$17

*all sauces sold cold

Drinks by the Gallon

(includes cups)

Sweet or Unsweet Tea	\$8
Lemonade	\$8

All pasta and entrées include Mama Ricotta's garlic rolls.
Plates, forks and napkins are available for a nominal charge.

All orders require minimum 24 hour advance notice.

Entrées

SERVES 5-6 | 10-12

POLLO BIANCO Chicken Scallopine, layered with prosciutto and mozzarella, in a chianti and wild mushroom sauce.	\$80 \$160
POLLO CARCIOFI Tender chicken scallopine and artichoke hearts in a light lemon, white wine, and caper sauce.	\$80 \$160
POLLO ALLA GRIGLIA Grilled chicken breast marinated in lemon and garlic, topped with marinated Roma tomatoes.	\$80 \$160
CHICKEN PARMESAN The Italian American Classic. A crispy chicken breast, with fresh mozzarella and tomato sauce	\$90 \$180
POLLO ROMANO Sautéed, boneless breast of chicken, an original Mama Ricotta's menu item cooked with a Romano cheese and bread crumb crust.	\$80 \$160

Lasagna

SERVES 8-9 | 16-18

Southern Italian style lasagna made with layers of ground beef, veal and homemade sausage.	\$80 \$155
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* Requires 48 hour advance notice, specify cold or hot

Side Items

SERVES 5-6 | 10-12

GRILLED ASPARAGUS with lemon/garlic	\$30 \$55
ASSORTED GRILLED VEGETABLES	\$30 \$55
ROASTED GARLIC MASHED POTATOES Available after 4:00 pm	\$30 \$55
CREAMY MASCARPONE & GOAT CHEESE POLENTA Available after 4:00 pm	\$30 \$55
SAUTEED BROCCOLINI with chopped tomato and garlic	\$30 \$55
BROCCOLI Sautéed	\$30 \$55

Gift Cards Are Available