



SOUPS

PASTA E FAGIOLI 10.00
*Cannellini beans, and tubetti pasta
Tuscan style*

MINISTRONE 10.00
Mamma Gina's classic minestrone soup

FUNGHI 11.00
*Wild mushroom soup,
with a touch of cream and truffle oil*

SALADS

Add Chicken 6.00 · Add Shrimp 8.00 · Add Salmon Filet 12.00

BEET SALAD 16.00
*Roasted beets, walnuts, goat cheese,
pumpkin cubes, spring lettuce and frisee mix
with balsamic reduction/Italian vinaigrette*

WEDGE 16.00
*Iceberg lettuce served w/ tomatoes, red onion,
bacon bits, creamy blue cheese dressing*

BURRATA MAMMA GINA 17.00
*Heirloom tomatoes, fresh "burrata" cheese,
drizzled with our house balsamic dressing*

APPETIZERS

CALAMARI FRITTI 16.00
Deep fried calamari

CARCIOFI FRITTI 12.00
Fried artichoke hearts with goat cheese aioli

BRUSCHETTA 12.00
*Roasted sourdough bread, with diced tomatoes,
garlic and basil*

COBB SALAD 19.00
*Chopped romaine lettuce, eggs, cherry tomatoes, ham,
bacon, avocado and gorgonzola cheese crumbles*

AHI TUNA SALAD 22.00
*Ahi tuna with mixed green lettuce, ginger pickles,
red bell peppers, sesame seeds, avocado,
water chestnuts, sesame dressing,
with wonton chips*

ROMANA "CESARE" 16.00
Classic Ceasar salad with shaved parmesan

ENTREES

CAPELLINI AL POMODORO 17.00
*Capellini pasta served with tomato sauce
Add 3 meatballs 5.00*

SPAGHETTI CARBONARA 20.00
*Spaghetti pasta with a creamy pancetta
bacon and egg sauce*

LINGUINE PUTTANESCA 20.00
*Linguine pasta served with garlic, capers,
black olives and a touch of anchovy in a
tomato sauce*

SPAGHETTI BOLOGNESE 22.00
*Spaghetti pasta served with veal meat sauce
Add 3 meatballs 5.00*

MG'S POLPETTE 17.00
*4 meat balls with tomato sauce,
served with mashed potato and spinach*

SCAMPI 17.00
*Sautéed shrimp served with a "scampi" sauce
or a "diavola" sauce over sautéed spinach*

Substitute Spinach with Pasta 22.25

SALMONE 17.00
*Sautéed Atlantic salmon served with "scampi" sauce
or a "diavola" sauce over sautéed spinach*

Substitute Spinach with Pasta 22.25

MAMMA'S CHEESEBURGER 18.00
*8oz burger with cheese, Mama Gina's special sauce
Your choice of fries or coleslaw*

PANINO CON TONNO 19.00
*Tuna salad, celery, kalamata olives, and tomato sandwich
on sourdough bread,
Your choice of fries or coleslaw*

ARAGOSTA BLT 20.00
*Lobster sensation, bacon, lettuce, tomato, mozzarella,
on sourdough bread,
Your choice of fries or coleslaw*

PANINO VEGETARIANO 17.00
*Bell peppers, onions, mushrooms, sage, zucchini,
with provolone sandwich on ciabatta
Your choice of fries or coleslaw*

PANINO AL POLLO 19.00
*Chicken breast, tomato, grilled onions, provolone,
avocado with spring mix on sourdough bread
Your choice of fries or coleslaw*

CARPACCIO DI BUE 18.00
*Thinly sliced beef tenderloin topped with arugula
(rocket salad), shaved parmesan cheese and capers,
with our lemon vinaigrette*

MELANZANE AL FORNO 17.00
*Baked eggplant parmigiana with spinach
(20 Minute cooking time)*

DESSERTS

12.00

PANNA COTTA · TIRAMISU · CRÈME BRÛLÉE · CHEESECAKE · MIXED BERRIES
CROSTATA DI LIMONE **CROSTATA AL CIOCCOLATO** **ICE CREAM** 8.50
Lemon cream tart *Almond butter crust, flourless chocolate tart* *Vanilla or Cappuccino*

* Complimentary 1st Basket of Bread Upon Request. Please Ask Your Server, Any Additional Basket of Bread 4.00

*Mamma Gina offers a variety of gluten free options, however we are not a gluten free restaurant,
we cannot ensure that cross contamination will never occur

DRAFT BEERS 8.00
Menabrea Blonde, **Menabrea** Ambrata,
Xingu Black Lager,
North Coast Foggy Day Hazy Ipa,
Bartender's Choice
BOTTLED BEER - Bud Light, Michelob Ultra

HOUSE WINE SELECTION
SPARKLING BRUT / CHARDONNAY / SAUVIGNON BLANC
PINOT GRIGIO / MERLOT / PINOT NOIR
CABERNET SAUVIGNON / CHIANTI / MALBEC
9.00

Bottomless Sparkling Wine 🍷 \$20

WINES BY THE GLASS

•SPARKLING•	
RUFFINO PROSECCO , Italy (SPLIT)	12.00
CANELLA PROSECCO, BRUT , Italy (SPLIT)	12.00
CHANDON , Napa Valley (SPLIT)	16.00
MOET & CHANDON , Imperial France NV (SPLIT)	26.00

•CHARDONNAY•	
LA CREMA , Monterey	12.50
FERRARI-CARANO , Sonoma Coast	14.00
STAG'S LEAP , Napa	17.00

•SAUVIGNON BLANC•	
KIM CRAWFORD , New Zealand	12.00
CHARLES KRUG , Napa Valley	13.00

•WHITES & ROSÉ•	
SARACCO , Moscato D'Asti	11.00
BANFI , Vermentino, Tuscany	12.00
TOSCOLO , Vernaccia Di San Gimignano	12.00
MINUTY , Rosé, France	13.00
CASCINA CA' ROSSA ROERO , Arneis, Piemonte	12.00

•PINOT GRIGIO•	
MASI, VENEZIA , Italy	11.00
BENVOLIO , Friuli	12.00

•CABERNET SAUVIGNON•	
BONANZA BY CAYMUS , California	12.00
FERRARI-CARANO , Sonoma, California	18.00
GEHRICKE KNIGHTS VALLEY , Knights Valley	17.00
QUILT , Napa Valley	22.00
AUSTIN HOPE , Paso Robles	22.00

•MERLOT•	
J LOHR, LOS OSOS , Paso Roble	11.00

•PINOT NOIR•	
TALBOTT , Kali Heart	12.00
MEIOMI , California	12.00
RODNEY STRONG , Russian River	15.00
GEHRICKE , Rodgers Vineyard Sonoma Coast	16.00

•ITALIAN RED•	
ZABU NERO D'AVOLA , Sicily	11.00
CANTINA ZACCAGNINI , Montepulciano d'Abruzzo	12.00
BRANCAIA , "Tre" Super Tuscan	13.00
NOZZOLE , Chianti Classico Riserva, Tuscany	14.00
ALLEGRIINI "PALAZZO DELLA TORRE," Veronese	14.00

•OTHER RED•	
PREDATOR , Old Vine Zinfandel Lodi	12.00
AMALYIA , Malbec, Salta Argentina	13.00

**Ristorante**
Mamma Gina

MARTINIS & COCKTAILS

WELL COCKTAIL~\$9.00 **WELL MARTINI**~\$10.00
HOUSE MARGARITA~\$9.00 **HOUSE SANGRIA**~\$9.00
HOUSE MARTINIS~\$10.00

Cosmopolitan, Lemon Drop, Appletini
SPECIALTY MARTINIS
ESPRESSO BELLO
Van Gogh Double Espresso Vodka, Espresso Shot, Baileys, 360 Vanilla Vodka 16.00

POM-TASTIC
American Harvest Vodka, Cranberry, Lemon, Pama
Pomegranate Liqueur 15.00

NONNA TINA
Crop Organic Cucumber Vodka, Fiorente Elderflower, Simple Syrup, Fresh Lemon Juice 15.00

CLASSIC COCKTAILS 15.00

MAMMA GINA'S OLD FASHIONED
Michter's US1 Single Barrel Rye, Orange Bitters, Sugar

MAMMA GINA'S MANHATTAN
1776 Rye Whiskey, Bitters, Carpano Antica Formula Sweet Vermouth

NEGRONI DI PIERO
East London Gin Batch #2, Select Aperitivo, Carpano Antica Sweet Vermouth, Fresh Orange Peel

MARGARITAS
(Served on the Rocks)

SPICY MARGARITA 14.50
Fiero Habanero Tequila, Agave, Fresh Lime, Chili Rim

MEZCALITA 15.00
Bozal Ensemble, Muddled Cucumber, Agave Nectar, Fresh Lime Juice, Chili Rim

PRICKLY PEAR MARGARITA 14.50
Milagro Tequila, Combier Orange Liqueur, Lime Juice, Prickly Pear Syrup

SPECIALTY COCKTAILS
(Served on the Rocks)

BELLISSIMO BELLINI 12.00
Caposaldo Prosecco, Griffards Creme de Peche, Peach Nectar

APEROL SPRITZ 13.00
Caposaldo Prosecco, Aperol, Splash of Soda

CAIPIRINHA 14.00
Novo Fogo Cachaca, Fresh Lime Juice, Simple Syrup, Splash Grapefruit Juice, Splash of Soda

SPAGNOLO GIN & TONIC 15.00
Empress Gin, Citrus, Juniper Berries, Anise, Fentimans Tonic

RYE BERRY SMASH 15.00
Elijah Craig Rye, Lemon Juice, Muddled Blueberries, with a Splash of Ginger Beer

LUIGI'S POMPELMO SPRITZ 14.00
Aperol, Titos Vodka, Lime, Simple Syrup, Caposaldo Prosecco

MULES IN COPPER MUG 13.00
TENNESSEE MULE
Jack Daniel's Bonded Whiskey, Ginger Beer, Lime

CUCUMBER MULE
Crop Organic Cucumber Vodka, Ginger Beer, Lime

DARK AND STORMY
Mahina Dark Rum, Ginger Beer, Lime