



Ristorante Mamma Gina

PALM DESERT, CALIFORNIA  FIRENZE, ITALY

RISTORANTE MAMMA GINA HAS BEEN SERVING LOYAL CUSTOMERS IN FLORENCE, ITALY SINCE 1956 AND IN PALM DESERT SINCE 1986. WE CONTINUE OUR FLORENTINE TRADITION, FROM GENERATION TO GENERATION. PLEASE ENJOY YOUR DINNER. IT IS OUR GREAT PLEASURE TO SERVE YOU, AND IT IS AN HONOR TO CARRY ON THE PIERATTONI FAMILY MAMMA GINA LEGACY.

BUON APPETITO E MILLE GRAZIE

~ OLIVIA PIERATTONI

ZUPPE ✨ SOUPS

Zuppa di Funghi

Wild mushroom soup served with a touch of truffle oil
14.50

Pasta e Fagioli Toscana

Blended cannellini beans and tubetti pasta Tuscan style
13.50

Minestrone

alla Genovese

Classic minestrone Genoa style
12.50

ANTIPASTI CALDI

🔥 HOT APPETIZERS

Zucchini Fritti

Fried zucchini sticks
14.00

Calamaretti Fritti

"The Best" fried calamari
22.60

Polenta "Pasticciata" al gorgonzola

Baked polenta and sweet truffled gorgonzola cheese
19.90

Capesante allo Zafferano

Pan seared fresh scallops in a saffron sauce
(Market Value)

Tegamino di Cozze e Vongole Fresche

Fresh sautéed black mussels and Manila clams in white wine or tomato sauce
22.90

* Complimentary Basket of Bread
Available Upon Request

ANTIPASTI FREDDI 🍷 COLD APPETIZERS

Bruschetta Mamma Gina

Roasted sourdough bread topped with diced tomatoes, garlic and basil
13.90

Insalata Mamma Gina

Chopped salad with lettuce, tomatoes, bell peppers, onions, capers and served with our vinaigrette dressing (chopped anchovy on request)
16.50

Insalata "Romana"

Our classic Caesar Salad with shaved parmesan cheese served with our traditional Caesar dressing made with raw egg and anchovy
17.90

Mamma Gina Wedge (Cannot be chopped)

Iceberg lettuce served with tomatoes, red onion, bacon bits, creamy blue cheese dressing
18.50

Antipasto Italiano

Artisan cold cuts and cheese Tuscan style
23.00

Caprese Mamma Gina

Heirloom tomatoes served with "Burrata" cheese, drizzled with our house balsamic dressing
20.90

Insalata "Gustosa"

Romaine lettuce with goat cheese, walnuts, poached pear, with our house Italian dressing
18.50

Carpaccio di Bue **

Thinly sliced beef tenderloin topped with arugula (rocket salad), shaved parmesan cheese and capers, served with our lemon vinaigrette
21.25

Prosciutto Parma con Melone

Parma prosciutto (18 months old) served with melon
20.90

Insalata di Barbabietole

Roasted beets, walnuts, goat cheese, pumpkin cubes, spring lettuce and frisee mix with balsamic reduction/Italian vinaigrette
18.50

* 20% Gratuity will be added for parties
of Six (6) or more people



PASTE E RISOTTI



Mamma Gina is not a gluten free restaurant and cannot ensure that cross contamination will never occur.

Capellini al Pomodoro

Capellini pasta with our tomato and basil sauce

23.50

Capellini “Piero”

Capellini pasta sautéed in butter and topped with a combo of tomato, creamy spinach sauce, and a scoop of ricotta cheese

30.50

Spaghetti alla Bolognese

Spaghetti with our classic fresh veal and vegetable ragù

28.90

Spaghetti alla Carbonara

Spaghetti with egg yolk, pancetta, and a touch of cream

29.90

Risotto o Fettuccine alla Mamma Gina

Italian arborio risotto or homemade fettuccine with imported wild porcini mushroom sauce

30.50

Fettuccine ai Funghi Porcini e Burro al Tartufo

Egg fettuccine with porcini mushrooms, and truffle butter

34.90

Gnocchi al Gorgonzola

Homemade potato dumplings with gorgonzola cheese sauce

29.90

Lasagna della Casa

Our signature house-baked lasagna (20 min cooking time)

33.50

Linguini alla Diavola con Gamberi

Linguine Diavola style with shrimp

33.90

Rigatoni allo Zafferano

Rigatoni with sausage and bell peppers in a creamy mascarpone cheese and saffron sauce

32.25

Linguine Mare

Linguine with our fresh seafood of the day in a light tomato sauce

34.90

Linguine alla Puttanesca

Linguine with tomato sauce, garlic, capers, black olives and a touch of anchovy

30.00

Cannelloni alla Fiorentina

Baked homemade crepes stuffed with fresh ricotta cheese and spinach and topped with tomato sauce and béchamel

28.00

Pappardelle alla Contadina

Wide egg fettuccine with an italian sausage, bell pepper and veal ragù

29.00

Mezzelune all’Aragosta

Homemade black squid ink ravioli stuffed with fresh ricotta cheese and lobster meat in a rosé sauce

32.00

Melanzane al Forno

Baked eggplant with mozzarella and parmesan cheese (20 min cooking time)

31.50



CARNE

MEAT

Saltimbocca alla Romana
Sautéed veal scaloppine topped with San Daniele prosciutto and fresh sage in a “Castelli Romani” white wine reduction, with mashed potatoes and spinach*
43.90

Osso Buco di Vitella alla Fiorentina
Fresh center cut veal shank braised Florentine style, with mashed potatoes and spinach*
61.50

Scaloppine Nonno Piero
Veal scaloppine with a mushroom medley and Marsala sauce, served with mashed potatoes and spinach*
42.90

Piccata Di Vitello Al Limone
Sautéed veal “piccata” with lemon, butter and capers, served with mashed potatoes and spinach*
42.90

Costola di Vitella alla Griglia
“The Best” 16 oz. fresh veal chop from our broiler, served with roasted potatoes and spinach*
63.00

Costola di Maiale “Valdostana”
Pork Chop stuffed with fontina cheese and prosciutto, lightly breaded in a Cognac and mushroom sauce, served with mashed potatoes and spinach*
43.50

New York alla Griglia
16 oz. grilled USDA Prime New York steak grilled and served with a mushroom medley, roasted potatoes and spinach*
63.50

Filetto di Manzo con Salsa di Funghi
Broiled filet mignon served with our mushroom medley sauce, served with roasted potatoes and spinach*
56.50

Pollo Toscano
Tuscan baked organic chicken, served with roasted potatoes and spinach*
37.90

Pollo “Paillard”
Breaded and grilled chicken breast “Paillard style” (marinated in Tuscan herbs) topped with an arugula and cherry tomato salad in a light lemon dressing, served with cannellini beans
36.90

* Spinach is steamed, chopped and sautéed in garlic and olive oil in Traditional Florentine style

PESCE

FISH

Capesante allo Zafferano
Fresh Atlantic jumbo scallops on a bed of asparagus and saffron sauce, served with mashed potatoes
(Market Value)

Salmone “Mediterraneo”
Fresh Atlantic salmon from our grill with sun-dried tomatoes, Kalamata olives and caper sauce, served with mashed potatoes and asparagus
40.50

Pesce del Giorno
Fresh catch of the day, served with mashed potatoes and asparagus
(Ask Your Server)

Brodetto di Pesce Fresco
Cioppino style fish stew with calamari, salmon, mussels, clams, scallops and shrimp in a light saffron tomato broth
44.50

Gamberoni “Scampi”
Jumbo shrimp sautéed scampi style, served with mashed potatoes and spinach*
40.00

Branzino “alla Tony”
Fresh sea bass braised and topped with a lemon sauce with baby arugula and capers, served with mashed potatoes and spinach*
46.90

SIDE DISHES

SERVED WITH ENTREES ONLY
GRAZIE!

Sautéed Spinach “Florentine Style” 11.25	Steamed Asparagus Parma & Butter 12.25
Tuscan Style Cannellini Beans 10.25	Eggplant “Parmigiana” 13.50
Mamma’s Sweet Peas with pancetta 10.25	Sautéed Portobello Mushrooms 12.25
Brussel Sprouts 12.00	Sautéed Mixed Vegetables 12.00

** “These items may be served undercooked or contain raw or under-cooked ingredients.
Consuming under-cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.”
“Please inform your server of any food allergies.
All menu items are prepared in a kitchen where allergens and other ingredients are present.
We strive to ensure food safety but cannot guarantee the absence of cross-contamination.
Cross-contact may occur.”