



# 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

14.00

### Pasta e Fagioli Toscana

Blended cannellini beans and tubetti pasta Tuscan style

13.00

### Minestrone alla Genovese

Classic minestrone Genoa style

12.00

## ANTIPASTI CALDI

### 🔥 HOT APPETIZERS

### Zucchini Fritti

Fried zucchini sticks

13.50

### Calamaretti Fritti

"The Best" fried calamari

21.90

### Polenta "Pasticciata" al gorgonzola

Baked polenta and sweet truffled gorgonzola cheese

19.00

### 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

22.00

\* Complimentary Basket of Bread Available Upon Request

## ANTIPASTI FREDDI 🍷 COLD APPETIZERS

### Bruschetta Mamma Gina

Roasted sourdough bread topped with diced tomatoes, garlic and basil

13.25

### Insalata Mamma Gina

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

16.00

### Insalata "Romana"

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

17.50

### Mamma Gina Wedge (Cannot be chopped)

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

18.00

### Antipasto Italiano

Artisan cold cuts and cheese Tuscan style

22.00

### Caprese Mamma Gina

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

20.00

### Insalata "Gustosa"

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

17.90

### Carpaccio di Bue

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

20.00

### Prosciutto Parma con Melone

Parma prosciutto (18 months old) served with melon

20.00

### Insalata di Barbabietole

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

18.00

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



## PASTE E RISOTTI



Mamma Gina is pleased to offer a variety of gluten free options.  
However, we are 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  
22.90

### 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  
28.90

### Risotto o Fettuccine alla Mamma Gina

Italian arborio risotto or homemade fettuccine with imported wild porcini mushroom sauce  
30.25

### Fettuccine ai Funghi Porcini e Burro al Tartufo

Egg fettuccine with porcini mushrooms, and truffle butter  
33.90

### Gnocchi al Gorgonzola

Homemade potato dumplings with gorgonzola cheese sauce  
29.90

### 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  
31.90

### 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

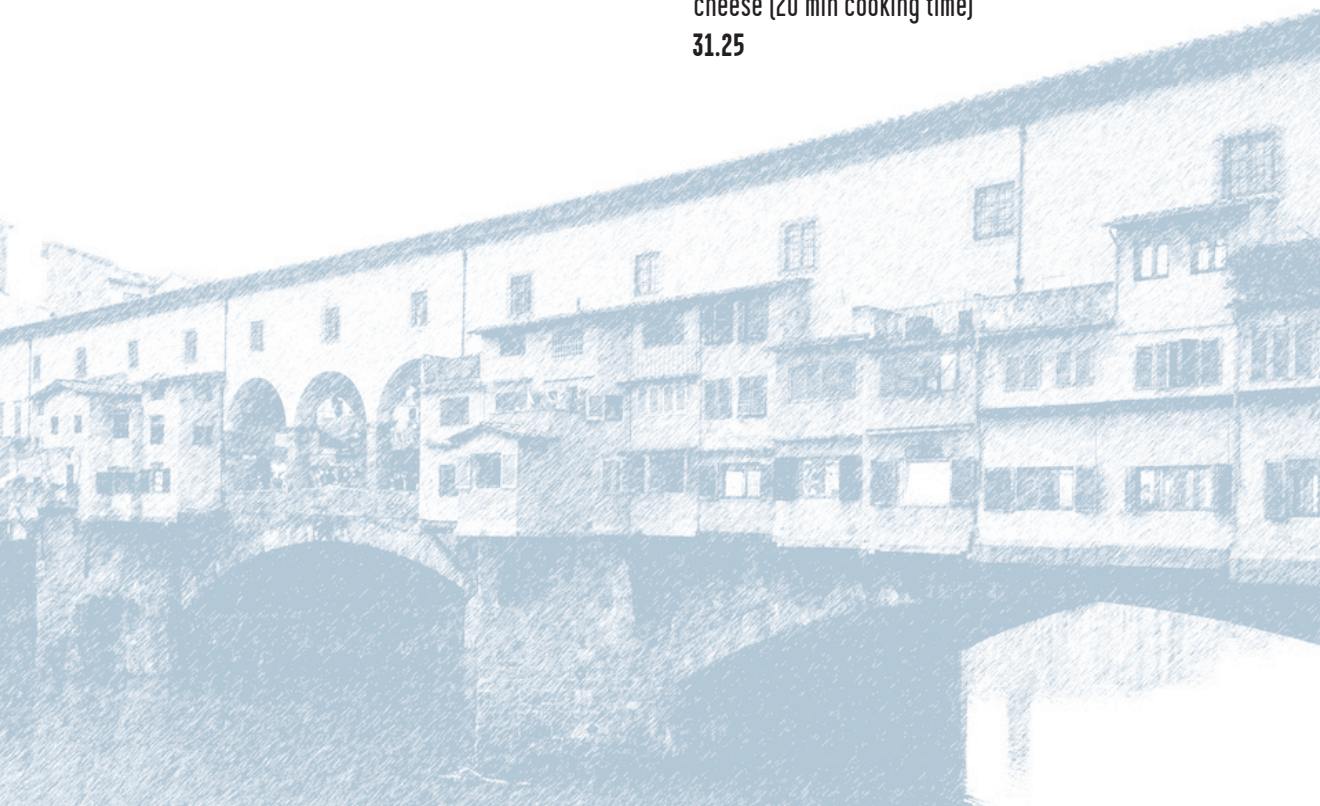
Wide egg fettuccine with an italian sausage, bell pepper and veal ragù  
29.00

### Mezzelune all’Aragosta

Homemade black squid ink ravioli stuffed with fresh ricotta cheese and lobster meat in a rosé sauce  
31.90

### Melanzane al Forno

Baked eggplant with mozzarella, fontina and parmesan cheese (20 min cooking time)  
31.25



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# CARNE MEAT

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## 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\*  
42.90

## Osso Buco di Vitella alla Fiorentina

Fresh center cut veal shank braised Florentine style, with polenta and spinach\*  
60.90

## Scaloppine Nonno Piero

Veal scaloppine with a mushroom medley and Marsala sauce, served with mashed potatoes and spinach\*  
42.00

## Piccata Di Vitello Al Limone

Sautéed veal “piccata” with lemon, butter and capers, served with mashed potatoes and spinach\*  
42.00

## Costola di Vitella alla Griglia

“The Best” 16 oz. fresh veal chop from our broiler, served with roasted potatoes and spinach\*  
62.90

## 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\*  
42.90

## New York alla Griglia

16 oz. grilled USDA Prime New York steak grilled and served with a mushroom medley, roasted potatoes and spinach\*  
62.90

## Filetto di Manzo con Salsa di Funghi

Broiled filet mignon served with our mushroom medley sauce, served with roasted potatoes and spinach\*  
55.90

## Pollo Toscano

Tuscan baked organic chicken, served with roasted potatoes and spinach\*  
36.90

## 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 and spinach\*  
35.90

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

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# PESCE FISH

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## 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  
39.90

## 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  
44.00

## Gamberoni “Scampi”

Jumbo shrimp sautéed scampi style, served with mashed potatoes and spinach\*  
39.50

## Branzino “alla Tony”

Fresh sea bass braised and topped with a lemon sauce with baby arugula and capers, served with mashed potatoes and spinach\*  
45.50



## SIDE DISHES



SERVED WITH ENTREES ONLY  
GRAZIE!

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Sautéed Spinach  
“Florentine Style”  
11.00

Steamed Asparagus  
Parma & Butter  
12.00

Tuscan Style  
Cannellini Beans  
10.00

Eggplant  
“Parmigiana”  
13.25

Mamma’s Sweet  
Peas with pancetta  
10.00

Sautéed Portobello  
Mushrooms  
12.00

Brussel Sprouts  
11.75

Polenta  
10.00

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