

# ~ HAPPY HOUR ~

## ENOTECA BAR

### ~ ZUPPE ~

<b>PASTA E FAGIOLI</b> Cannellini Beans & Tubetti Pasta Tuscan Style	9.60
<b>MINISTRONE</b> Mamma Gina's Classic Minestrone Soup	9.60
<b>FUNGHI</b> Wild Mushroom Soup w/ a Touch of Cream & Truffle Oil	10.60

### ~ INSALATE ~

*Add Chicken 7.25 • Add Shrimp 8.25 • Add Salmon 8.25*

<b>MAMMA GINA</b> Chopped Salad Tossed with Tomatoes, Onions, Capers, Bell Peppers, & Served with our Italian Vinaigrette Side of Anchovies 2.50	9.90
<b>ROMANA "CESARE"</b> Classic Caesar Salad with Shaved Parmesan	10.90
<b>WEDGE</b> Iceberg Lettuce Served w/ Tomatoes, Red Onion, Bacon Bits, Creamy Blue Cheese Dressing	13.50
<b>INSALATA CAPRESE</b> Cherry Tomatoes, Fresh Mozzarella, Basil, Balsamic Dressing	11.50
<b>INSALATA "GUSTOSA"</b> Romaine Lettuce with Goat Cheese, Walnuts, Poached Pears, with our House Italian Dressing	15.50
<b>INSALATA DI GAMBERETTI E FAGIOLI CON TARTUFO</b> Baby Mixed Greens, Bay Shrimp and Cannellini Bean Salad with our Italian Truffle Dressing	14.90

### ~ PASTA ~

<b>CAPELLINI AL POMODORO</b> Capellini Pasta Served with Tomato Sauce	11.60
<b>GNOCCHI GORGONZOLA</b> Homemade Gnocchi Served with Gorgonzola Cheese Sauce	13.75
<b>RISOTTO ASPARAGI</b> Risotto Served with a Creamy Asparagus Sauce	13.75
<b>RAVIOLI NERI</b> Homemade Black Ravioli Stuffed with Ricotta Cheese and Lobster Served with a Vodka Rosé Sauce	13.75
<b>CANNELLONI FIORENTINA</b> Cannelloni Crepe (1) Stuffed with Ricotta Cheese & Spinach Served with a Tomato & a Cream Sauce	11.60
<b>SPAGHETTI CARBONARA</b> Spaghetti Pasta with a Creamy Pancetta Bacon and Egg Sauce	14.75
<b>SPAGHETTI PESTO</b> Spaghetti Pasta with our Homemade Pesto Sauce	14.25
<b>LINGUINE PUTTANESCA</b> Linguine Pasta Served with Garlic, Capers, Black Olives & a Touch of Anchovy in a Tomato Sauce	14.25
<b>SPAGHETTI BOLOGNESE</b> Spaghetti Pasta Served with our Veal Meat Sauce	15.00
<b>RAVIOLI FUNGHI</b> Mushroom and Ricotta Cheese Ravioli Served with a Creamy Porcini Mushroom Sauce	14.25
<b>SPAGHETTI POLPETTE</b> Spaghetti and 3 Meat Balls with our Tomato Sauce	17.00
Spaghetti and 3 Meat Balls with our Bolognese Sauce	20.00
<b>PENNE SALMONE</b> Penne Pasta with a Salmon, Cream, Capers & Onion sauce	21.75

*\* Complimentary 1st Basket of Bread Upon Request.*

*Please Ask Your Server.*

*Any Additional Basket of Bread 4.00*

## ~ PIATTI PICCOLI ~

<b>SCAMPI</b>	16.25
Sautéed Shrimp Served with a “Scampi” Sauce or a “Diavola” Sauce over Sautéed Spinach	
<b>Substitute Spinach with Pasta</b>	21.75
<b>SALMONE</b>	16.25
Sautéed Atlantic Salmon Served with “Scampi” Sauce or a “Diavola” Sauce over Sautéed Spinach	
<b>Substitute Spinach with Pasta</b>	21.75
<b>CALAMARI FRITTI</b>	16.90
Deep Fried Calamari	
<b>ZUCCHINI FRITTI</b>	9.90
Deep Fried Zucchini Sticks	
<b>SALSICCIA CON FAGIOLI ALL’UCCELLETTO</b>	15.90
Classic Tuscan No Fuss Dish with Sausage, Onion, Sage, Tomato & Tuscan Style Cannellini Beans	
<b>SCALOPPINE NONNO PIERO</b>	24.50
Veal Scaloppine with a Mushroom Medley and Marsala Sauce, with Sautéed Spinach & Mashed Potatoes	
<b>CARPACCIO DI BUE</b>	18.50
Thinly Sliced Beef Tenderloin Topped with Arugula (Rocket Salad), Shaved Parmesan Cheese And Capers, with our Lemon Vinaigrette	
<b>POLLO SALTIMBOCCA</b>	18.25
Braised Chicken with Prosciutto, Sage & Fontina Cheese, with a Butter & White Wine Sauce, with Roasted Potatoes	
<b>SPIEDINO DI GAMBERI</b>	15.25
Shrimp Skewer on a Bed of Sautéed Spinach	
<b>POLPETTE</b>	16.25
Homemade (4) Meatballs with Marinara Sauce, Spinach & Mashed Potatoes	
<b>FILETTO</b>	24.25
Petite Filet Mignon Grilled & Served with Sautéed Spinach & our Mushroom Sauce	
<b>PROSCIUTTO E MELONE</b>	11.50
Classic Parma Prosciutto and Melon	
<b>POLLO ALLA PARMIGIANA</b>	17.25
Chicken Parmesan Mamma Gina Style with Sautéed Spinach	
<b>POLLO ALLA CACCIATORA</b>	17.25
Braised Chicken Breast Cooked in a Garlic, Tomato, Onion, Olive & Bell Pepper Sauce with Spinach	
<b>MELANZANE AL FORNO</b>	12.75
Baked Eggplant Parmigiana (20 minute cooking time)	
<b>COCKTAIL DI GAMBERI</b>	14.90
Bay Shrimp Cocktail with Avocado, Tomato, Cucumber and Onion Served with a Creamy Cocktail Sauce	
<b>MAMMA’S CHEESEBURGER</b>	16.90
8oz Burger with Cheese, Mama Gina’s Special Sauce & Fries	
<b>ANTIPASTO ITALIANO</b>	12.50
Artisan Selection of Cold Cuts, Olives, Artichokes, & Cheese	
<b>FRENCH FRIES</b>	9.00
Coated with Parmesan Cheese & Truffle Oil	

### DOLCI

<b>TIRAMISU</b>	12.00	<b>PANNA COTTA</b>	12.00
“Our Very Own”		Served with a Berry Coulis	
<b>CRÈME BRÛLÉE</b>	12.00	<b>NAPOLEON</b>	12.00
The “Best in the World”		Layers of Puff Pastry with a Pastry Cream Filling and Chocolate Chips	
<b>CHEESECAKE</b>	12.00	<b>TORTA DI FRUTTA</b>	12.00
Mamma’s Cheesecake		Traditional Florentine Fruit Tart	
<b>CROSTATA DI LIMONE</b>	12.00	<b>VANILLA ICE CREAM</b>	8.50
Lemon Cream Tart		Vanilla • Cappuccino	
<b>CROSTATA AL CIOCCOLATO</b>	12.00	<b>GELATO &amp; SORBET</b>	9.00
Flourless Chocolate Tart		Flavors vary. Ask Your Server	

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

# MARTINIS & COCKTAILS

WELL COCKTAIL~\$8.00 WELL MARTINI~\$9.00  
HOUSE MARGARITA~\$8.00 HOUSE SANGRIA~\$8.00  
HOUSE MARTINIS~\$9.00  
Cosmopolitan, Lemon Drop, Appletini

## SPECIALTY MARTINIS

### **PINEAPPLE EXPRESS**

Plantation Pineapple Rum,  
Paranubes Oaxacan Rum, Fresh  
Lime, Simple Syrup  
14.50

### **OLIVIA'S DREAM**

360 Vanilla Vodka,  
Chocolate Liqueur,  
Mozart White Chocolate Liqueur  
14.50

### **FORZA VIOLA**

Blueberry Vodka, Chambord, Fresh  
Lemon Juice, Cranberry Juice  
14.50

### **NONNA TINA**

Crop Organic Cucumber Vodka,  
Fiorente Elderflower, Simple Syrup,  
Fresh Lemon Juice  
14.50

### **ESPRESSO BELLO**

Van Gogh Double Espresso Vodka,  
Espresso Shot, Baileys,  
360 Vanilla Vodka  
14.50

### **POM-TASTIC**

Deep Eddy Vodka, Cranberry,  
Lemon Pama Pomegranate Liqueur  
14.50

### **COCKTAIL ALLA FRAGOLA**

Skyy Strawberry Vodka, Fiorente  
Elderflower, Strawberry Puree,  
Lemon, Gambino Prosecco  
14.50

### **CALI SIDECAR**

Argonaut Brandy, Cointreau,  
Fresh Lemon  
14.50

## SPECIALTY COCKTAILS

(Served on the Rocks)

### **BELLISSIMO BELLINI**

Gambino Prosecco, Griffards Creme de Peche, Peach Nectar  
12.00

### **APEROL SPRITZ**

Gambino Prosecco, Aperol, Splash of Soda  
12.25

### **CAIPIRINHA**

Novo Fogo Cachaca, Fresh Lime Juice,  
Simple Syrup, Splash Grapefruit Juice, Splash of Soda  
13.00

### **SPAGNOLO GIN & TONIC**

Empress Gin, Citrus, Juniper Berries, Anise, Fentimans Tonic  
14.00

### **RYE BERRY SMASH**

Elijah Craig Rye, Lemon Juice, Muddled Blueberries,  
with a Splash of Ginger Beer  
14.00

### **LUIGI'S POMPELMO SPRITZ**

Select Aperitivo, Deep Eddy Ruby Red Vodka,  
Lime, Simple Syrup, Gambino Prosecco  
13.00

## MULES IN COPPER MUG

12.50

### **MOSCOW MULE**

American Harvest Vodka,  
Ginger Beer, Fresh Lime

### **MEXICAN MULE**

1/2 Pasote Tequila, 1/2 Bozal,  
Ginger Beer & a Splash of Pineapple

### **TENNESSEE MULE**

Nelson's Green Brier Sour Mash  
Whiskey, Ginger Beer, Fresh Lime

### **CUCUMBER MULE**

Crop Organic Cucumber Vodka,  
Ginger Beer, Fresh Lime

### **RYE MULE**

1776 Rye Whiskey, Ginger Beer,  
Fresh Lime

### **DARK AND STORMY**

Mahina Dark Rum,  
Ginger Beer, Fresh Lime

# WINES BY THE GLASS

## MAMMA GINA

### House Wine Selection

SPARKLING BRUT / CHARDONNAY / SAUVIGNON BLANC /  
PINOT GRIGIO / MERLOT / PINOT NOIR / CABERNET SAUVIGNON /  
CHIANTI / MALBEC  
8.00

### • SPARKLING •

<b>CANELLA PROSECCO, BRUT</b> , Italy (SPLIT)	12.00
<b>RUFFINO PROSECCO, ROSÉ</b> , Italy (SPLIT)	12.00
<b>CHANDON</b> , Napa Valley (SPLIT)	16.00
<b>MOET &amp; CHANDON</b> , Imperial France NV (SPLIT)	26.00

### • CHARDONNAY •

<b>WINE OF SUBSTANCE</b> , Washington State	12.00
<b>LA CREMA</b> , Monterey	12.50
<b>FERRARI CARANO</b> , Sonoma Coast	14.00
<b>MAS VINO</b> , Sonoma Coast	14.00
<b>STAG'S LEAP</b> , Napa	17.00

### • SAUVIGNON BLANC •

<b>KIM CRAWFORD</b> , New Zealand	11.00
<b>TEXTBOOK</b> , Napa Valley	12.00

### • INTERESTING WHITES & ROSÉ •

<b>SARACCO</b> , Moscato D'Asti	11.00
<b>LA PALMA ARAGOSTA</b> , Vermentino, Sardegna	11.00
<b>TOSCOLO</b> , Vernaccia Di San Gimignano	12.00
<b>THE PALM BY WHISPERING ANGEL</b> , Rosé, France	12.00
<b>DAOU</b> , Rosé, Paso Robles	12.00
<b>CASCINA CA' ROSSA ROERO</b> , Arneis, Piemonte	12.00
<b>LUNARIA CIVITAS PECORINO</b> , Abruzzo	12.00

### • PINOT GRIGIO •

<b>MASI, VENEZIA</b> , Italy	11.00
<b>SCARPETTA</b> , DOC Friuli	12.00

### • CABERNET SAUVIGNON •

<b>BONANZA BY CAYMUS</b> , California	12.00
<b>MAS VINO</b> , California	15.00
<b>GEHRICKE KNIGHTS VALLEY</b> , Knights Valley	17.00
<b>BLACK STALLION</b> , Napa Valley	22.00
<b>AUSTIN HOPE</b> , Paso Robles	22.00

### • MERLOT •

<b>J LOHR, LOS OSOS</b> , Paso Roble	11.00
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### • PINOT NOIR •

<b>TALBOTT</b> , Kali Hart	12.00
<b>MEIOMI</b> , California	12.00
<b>SIX RIDGES</b> , Russian River	14.00
<b>GEHRICKE</b> , Rodgers Vineyard Sonoma Coast	16.00

### • ITALIAN RED •

<b>ZABU NERO D'AVOLA</b> , Sicily	11.00
<b>CANTINA ZACCAGNINI</b> , Montepulciano d'Abruzzo	12.00
<b>BRANCAIA</b> , "Tre" Super Tuscan	13.00
<b>NOZZOLE</b> , Chianti Classico Riserva, Tuscany	14.00
<b>ALLEGRI "PALAZZO DELLA TORRE" RIPASSO</b> , Veronese	14.00
<b>RENATO RATTI BARBERA D'ASTI</b> , Piemonte	18.00

### • OTHER RED •

<b>PREDATOR</b> , Old Vine Zinfandel Lodi	12.00
<b>AMALAYA</b> , Malbec, Salta Argentina	13.00
<b>UNSHACKLED BY THE PRISONER</b> , Red Blend California	15.00

# MAMMA GINA FAVORITES

## MARGARITAS

(Served on the Rocks)

### **WATERMELON MARGARITA**

Olmecca Altos Silver Tequila, Lime,  
Watermelon Puree, Agave  
13.50

### **PASSION FRUIT MARGARITA**

Lalo Tequila, Chinola Passion Fruit Liqueur,  
Honey Syrup, Lime Juice, Pineapple Juice  
14.00

### **SPICY MARGARITA**

Fiero Habanero Tequila,  
Agave, Fresh Lime, Chili Rim  
13.50

### **SUNSET PALOMA**

Dulce Vida Grapefruit Tequila, Fresh Lime Juice,  
Grapefruit Juice, Splash of Soda, Chili Salt Rim  
13.50

## **MEZCALITA**

Bozal Ensemble, Muddled Cucumber, Agave Nectar,  
Fresh Lime Juice, Chili Rim  
14.00

### **PRICKLY PEAR MARGARITA**

Pasote Reposado Tequila, Combier Orange Liqueur,  
Lime Juice, Prickly Pear Syrup  
13.50

## CLASSIC COCKTAILS

### **MAMMA GINA'S OLD FASHIONED**

Michter's US1 Single Barrel Rye,  
Orange Bitters, Sugar, Water  
14.00

### **TOSCANO BOULEVARDIER**

Larceny Small Batch Bourbon, Foro Amaro,  
Fresh Lemon Peel, Select Aperitivo  
14.00

### **MAMMA GINA'S MANHATTAN**

1776 Rye Whiskey, Bitters,  
Carpano Antica Formula Sweet Vermouth  
14.00

### **NEGRONI DI PIERO**

East London Gin Batch #2, Select Aperitivo,  
Carpano Antica Sweet Vermouth, Fresh Orange Peel  
14.00

### **BEE'S KNEES**

Empress Gin, Lemon Juice, Barr Hill Raw Honey  
14.00

# BEER

## DRAFT

### **MENABREA, BLONDE 8.00**

Pale Lager, Citrus, Bitter Tones, Floral and Fruity

### **MENABREA, AMBRATA 8.00**

Golden Amber, Robust, Toffee/Caramel Flavor

### **XINGU 8.00**

Best Dark Lager in the World, Very Smooth,  
Caramel & Chocolate, Medium Body

### **NORTH COAST FOGGY DAY HAZY IPA 8.00**

Unfiltered IPA with a Heavy Dose  
of Citrus Forwarded Hops

### **DELIRIUM TREMENS 9.00**

Medium Body, Belgian Pale Ale,  
Fruit, Spice, Wheat Flavor

### **BARTENDER'S CHOICE**

On Rotation

## DOMESTIC

6.00

### **BUD LIGHT**

Very Light Lager, Crisp, Refreshing

### **MICHELOB ULTRA**

Very Light Lager, Crisp, Refreshing

## CRAFT/IMPORTED

7.00

### **STELLA ARTOIS**

Euro Pale Lager, Touch of Sweetness,  
Grainy Malt Body

### **BITBURGER NON-ALCOHOLIC**

Light Body, Lemon & Grass Flavor,  
on the Sweet Side

## ITALIAN SODAS

5.00

San Pellegrino  
Ask your Server for Flavors

*\* Prices may vary from outdated customer-posted photos  
on social media and other online platforms.  
Pricing subject to change at Chef's discretion.*