

≈ HAPPY HOUR ≈

ENOTECA BAR

≈ ZUPPE ≈

PASTA E FAGIOLI <i>Cannellini Beans & Tubetti Pasta Tuscan Style</i>	11.00
MINISTRONE <i>Mamma Gina's Classic Minestrone Soup</i>	11.00
FUNGHI <i>Wild Mushroom Soup w/ a Touch of Cream & Truffle Oil</i>	12.00

≈ INSALATE ≈

Add Chicken 8.00 • Add Shrimp 9.00 • Add Salmon 9.00

MAMMA GINA <i>Chopped Salad Tossed with Tomatoes, Onions, Capers, Bell Peppers, & Served with our Italian Vinaigrette</i> <i>Side of Anchovies 2.50</i>	11.00
ROMANA“CESARE” <i>Classic Caesar Salad with Shaved Parmesan</i>	12.00
WEDGE <i>Iceberg Lettuce Served w/ Tomatoes, Red Onion, Bacon Bits, Creamy Blue Cheese Dressing</i>	14.50
INSALATA CAPRESE <i>Heirloom Tomatoes, Fresh Mozzarella, Basil, Balsamic Dressing</i>	14.00
INSALATA “GUSTOSA” <i>Romaine Lettuce with Goat Cheese, Walnuts, Poached Pears, with our House Italian Dressing</i>	16.50
INSALATA DI GAMBERETTI E FAGIOLI CON TARTUFO <i>Baby Mixed Greens, Bay Shrimp and Cannellini Bean Salad with our Italian Truffle Dressing</i>	16.00

≈ PASTA ≈

CAPELLINI AL POMODORO <i>Capellini Pasta Served with Tomato Sauce</i>	12.50
GNOCCHI GORGONZOLA <i>Homemade Gnocchi Served with Gorgonzola Cheese Sauce</i>	15.00
RISOTTO ASPARAGI <i>Risotto Served with a Creamy Asparagus Sauce</i>	15.00
RAVIOLI NERI <i>Homemade Black Ravioli Stuffed with Ricotta Cheese and Lobster Served with a Vodka Rosé Sauce</i>	16.00
CANNELLONI FIORENTINA <i>Cannelloni Crepe (1) Stuffed with Ricotta Cheese & Spinach Served with a Tomato & a Cream Sauce</i>	13.00
SPAGHETTI CARBONARA <i>Spaghetti Pasta with a Creamy Pancetta Bacon and Egg Sauce</i>	15.25
SPAGHETTI PESTO <i>Spaghetti Pasta with our Homemade Pesto Sauce</i>	15.00
LINGUINE PUTTANESCA <i>Linguine Pasta Served with Garlic, Capers, Black Olives & a Touch of Anchovy in a Tomato Sauce</i>	15.00
SPAGHETTI BOLOGNESE <i>Spaghetti Pasta Served with our Veal Meat Sauce</i>	16.00
RAVIOLI FUNGHI <i>Mushroom and Ricotta Cheese Ravioli Served with a Creamy Porcini Mushroom Sauce</i>	15.00
SPAGHETTI POLPETTE <i>Spaghetti and 3 Meat Balls with our Tomato Sauce</i>	18.00
<i>Spaghetti and 3 Meat Balls with our Bolognese Sauce</i>	22.00
PENNE SALMONE <i>Penne Pasta with a Salmon, Cream, Capers & Onion sauce</i>	23.00

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

Please Ask Your Server.

Any Additional Basket of Bread 4.00

PIATTI PICCOLI

SCAMPI	17.90
<i>Sautéed Shrimp Served with a “Scampi” Sauce or a “Diavola” Sauce over Sautéed Spinach</i>	
Substitute Spinach with Pasta	23.00
SALMONE	17.90
<i>Sautéed Atlantic Salmon Served with “Scampi” Sauce or a “Diavola” Sauce over Sautéed Spinach</i>	
Substitute Spinach with Pasta	23.00
CALAMARI FRITTI	17.90
<i>Deep Fried Calamari</i>	
ZUCCHINI FRITTI	10.25
<i>Deep Fried Zucchini Sticks</i>	
SALSICCIA CON FAGIOLI ALL’UCCELLETTO	16.00
<i>Classic Tuscan No Fuss Dish with Sausage, Onion, Sage, Tomato & Tuscan Style Cannellini Beans</i>	
SCALOPPINE NONNO PIERO	25.25
<i>Veal Scaloppine with a Mushroom Medley and Marsala Sauce, with Sautéed Spinach & Mashed Potatoes</i>	
CARPACCIO DI BUE	18.90
<i>Thinly Sliced Beef Tenderloin Topped with Arugula (Rocket Salad), Shaved Parmesan Cheese And Capers, with our Lemon Vinaigrette</i>	
POLLO SALTIMBOCCA	18.90
<i>Braised Chicken with Prosciutto, Sage & Fontina Cheese, with a Butter & White Wine Sauce, with Roasted Potatoes</i>	
SPIEDINO DI GAMBERI	17.00
<i>Shrimp Skewer on a Bed of Sautéed Spinach</i>	
POLPETTE	17.50
<i>Homemade (4) Meatballs with Marinara Sauce, Spinach & Mashed Potatoes</i>	
FILETTO	29.90
<i>Petite Filet Mignon Grilled & Served with Sautéed Spinach & our Mushroom Sauce</i>	
PROSCIUTTO E MELONE	12.00
<i>Classic Parma Prosciutto and Melon</i>	
POLLO ALLA PARMIGIANA	18.00
<i>Chicken Parmesan Mamma Gina Style with Sautéed Spinach</i>	
MELANZANE AL FORNO	13.50
<i>Baked Eggplant Parmigiana (20 minute cooking time)</i>	
COCKTAIL DI GAMBERI	16.90
<i>Bay Shrimp Cocktail with Avocado, Tomato, Cucumber and Onion Served with a Creamy Cocktail Sauce</i>	
MAMMA’S CHEESEBURGER	18.90
<i>8oz Burger with Cheese, Mama Gina’s Special Sauce & Fries</i>	
ANTIPASTO ITALIANO	13.90
<i>Artisan Selection of Cold Cuts, Olives, Artichokes, & Cheese</i>	
FRENCH FRIES	10.00
<i>Coated with Parmesan Cheese & Truffle Oil</i>	

DOLCI

TIRAMISU	13.00	PANNA COTTA	13.00
<i>“Our Very Own”</i>		<i>Served with a Berry Coulis</i>	
CRÈME BRÛLÉE	13.00	NAPOLEON	13.00
<i>The “Best in the World”</i>		<i>Layers of Puff Pastry with a Pastry Cream Filling and Chocolate Chips</i>	
CHEESECAKE	13.00	TORTA DI FRUTTA	13.00
<i>Mamma’s Cheesecake</i>		<i>Traditional Florentine Fruit Tart</i>	
CROSTATA DI LIMONE	13.00	VANILLA ICE CREAM	9.00
<i>Lemon Cream Tart</i>		<i>Vanilla · Cappuccino</i>	
CROSTATA AL CIOCCOLATO	13.00	GELATO & SORBET	9.50
<i>Flourless Chocolate Tart</i>		<i>Flavors vary. Ask Your Server</i>	

**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

HAPPY HOUR DRINKS

9.00

WELL COCKTAIL ~ WELL MARTINI
HOUSE MARGARITA ~ HOUSE SANGRIA
HOUSE MARTINI

Cosmopolitan, Lemon Drop, Appletini

SPECIALTY MARTINIS

ESPRESSO BELLO

*Blue Ice Double Espresso Vodka,
Costadoro Espresso Shot,
Baileys, 360 Vanilla Vodka*
17.00

OLIVIA'S DREAM

*360 Vanilla Vodka,
Chocolate Liqueur,
Mozart White Chocolate Liqueur*
15.50

FORZA VIOLA

*Pearl Blueberry Vodka,
Chambord, Fresh Lemon Juice,
Cranberry Juice*
15.50

NONNA TINA

*Crop Organic Cucumber Vodka,
Fiorente Elderflower, Simple Syrup,
Fresh Lemon Juice*
15.50

COCKTAIL ALLA FRAGOLA

*Weber Ranch Vodka, Fiorente
Elderflower, Strawberry Puree,
Lemon, Gambino Prosecco*
15.50

POM-TASTIC

*American Harvest Vodka,
Cranberry, Lemon Pama
Pomegranate Liqueur*
15.50

SPECIALTY COCKTAILS

(Served on the Rocks)

BELLISSIMO BELLINI

*Caposaldo Prosecco, Griffards Creme de Peche,
Peach Nectar*
12.00

APEROL SPRITZ

Caposaldo Prosecco, Aperol, Splash of Soda
13.00

LUIGI'S POMPELMO SPRITZ

*Select Aperitivo, Titos Vodka,
Lime, Simple Syrup, Gambino Prosecco*
14.00

SPAGNOLO GIN & TONIC

*Empress Gin, Citrus, Juniper Berries, Anise,
Fentimans Tonic*
14.50

BASIL BERRY SMASH

*Weber Ranch Vodka, Muddled Blueberries,
Lemon Juice, Simple Syrup, Sugar Rim*
14.50

THE HANA LEI

*Kirk & Sweeney Rum, Cream Of Coconut,
Pineapple and Orange Juice, Dusted Nutmeg On Top*
14.50

TAMARIND DAIQUIRI

Novo Fogo Rum, Tamarind Syrup, Lime Juice
14.50



MG'S SPRITZ FLIGHT



LIMONCELLO SPRITZ • APEROL SPRITZ
HUGO SPRITZ
20.00

WINES BY THE GLASS

MAMMA GINA

HOUSE WINE HAPPY HOUR

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

• SPARKLING •

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

• CHARDONNAY •

LA CREMA , Monterey	13.00
FERRARI CARANO , Sonoma Coast	14.00
LA STORIA , Sonoma County	17.00
STAG'S LEAP , Napa	18.00

• SAUVIGNON BLANC •

KIM CRAWFORD , New Zealand	12.00
CHARLES KRUG , Napa Valley	13.00

• INTERESTING WHITES & ROSÉ •

SARACCO , Moscato D'Asti	12.00
BANFI , Vermentino, Tuscany	12.00
TOSCOLO , Vernaccia Di San Gimignano	12.00
MINUTY , Rosé, France	13.00
MICHELE CHIARLO , Arneis, Piemonte	13.00

• PINOT GRIGIO •

MASI, VENEZIA , Italy	12.00
BENVOLIO , Friuli	12.00

• CABERNET SAUVIGNON •

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

• MERLOT •

J LOHR, LOS OSOS , Paso Roble	12.00
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• PINOT NOIR •

TALBOTT , Kali Hart	12.00
MEIOMI , California	13.00
RODNEY STRONG , Russian River	15.00
GEHRICKE , Rodgers Vineyard Sonoma Coast	16.00

• ITALIAN RED •

ZABU NERO D'AVOLA , Sicily	12.00
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
AMALAYA , Malbec, Salta Argentina	13.00
UNSHACKLED BY THE PRISONER , Red Blend California	15.00

MAMMA GINA FAVORITES

MARGARITAS

14.00 (Served on the Rocks)

COCONUT MARGARITA

*Milagro Blanco Tequila, Lime, Coconut Cream,
Agave, Tajin Rim*

WATERMELON MARGARITA

Herradura Silver Tequila, Lime, Watermelon Puree, Agave

PRICKLY PEAR MARGARITA

Milagro Tequila, Prickly Pear Syrup, Lime Juice, Agave

PASSION FRUIT MARGARITA

*Pasote Reposado Tequila, Passion Syrup, Lime Juice,
Agave, Chili Rim*

SPICY MARGARITA

Fiero Habanero Tequila, Agave, Fresh Lime, Chili Rim

SUNSET PALOMA

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

MEZCALITA

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

CLASSIC COCKTAILS

15.00

MAMMA GINA'S OLD FASHIONED

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

TOSCANO BOULEVARDIER

*Old Forester Bourbon, Foro Amaro, Fresh Lemon Peel,
Select Aperitivo*

MAMMA GINA'S MANHATTAN

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

NEGRONI DI PIERO

*East London Gin, Campari, Vermouth, Infused With Butter,
Fresh Orange Peel*

BEE'S KNEES

Empress Gin, Lemon Juice, Barr Hill Raw Honey

MULES IN COPPER MUG

14.00

MOSCOW MULE

*American Harvest Vodka,
Ginger Beer, Fresh Lime*

MEXICAN MULE

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

TENNESSEE MULE

*Jack Daniel's Bonded 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

*Kirk & Sweeney Rum,
Ginger Beer, Fresh Lime*

BEER

DRAFT

8.00

MENABREA, BLONDE

Pale Lager, Citrus, Bitter Tones, Floral and Fruity

MENABREA, AMBRATA

Golden Amber, Robust, Toffee/Caramel Flavor

XINGU

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

NORTH COAST FOGGY DAY HAZY IPA

*Unfiltered IPA with a Heavy Dose of
Citrus Forwarded Hops*

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.**