

ENOTECA BAR

≈ ZUPPE ≈

PASTA E FAGIOLI <i>Cannellini Beans & Tubetti Pasta Tuscan Style</i>	11.50
MINESTRONE <i>Mamma Gina's Classic Minestrone Soup</i>	11.50
FUNGHI <i>Wild Mushroom Soup with a Touch of Cream & Truffle Oil</i>	12.50

≈ INSALATE ≈

Add Chicken 9.00 • Add Shrimp 10.00 • Add Salmon 10.00

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>	11.25
ROMANA "CESARE" <i>Classic Caesar Salad with Shaved Parmesan</i>	12.25
WEDGE <i>Iceberg Lettuce Served w/ Tomatoes, Red Onion, Bacon Bits, Creamy Blue Cheese Dressing</i>	15.00
INSALATA CAPRESE <i>Heirloom Tomatoes, Fresh Mozzarella, Basil, Balsamic Dressing</i>	14.25
INSALATA "GUSTOSA" <i>Romaine Lettuce with Goat Cheese, Walnuts, Poached Pears, with our House Italian Dressing</i>	16.50
INSALATA DI BARBABIETOLE <i>Roasted beets, walnuts, goat cheese, pumpkin cubes, spring lettuce and frisee mix w/balsamic reduction/Italian vinaigrette</i>	16.90

≈ PASTA ≈

CAPELLINI AL POMODORO <i>Capellini Pasta Served with Tomato Sauce</i>	12.90
GNOCCHI GORGONZOLA <i>Homemade Gnocchi Served with Gorgonzola Cheese Sauce</i>	15.50
RISOTTO ASPARAGI <i>Risotto Served with a Creamy Asparagus Sauce</i>	15.50
RAVIOLI NERI <i>Homemade Black Ravioli Stuffed with Ricotta Cheese and Lobster Served with a Vodka Rosé Sauce</i>	16.50
CANNELLONI FIORENTINA <i>Cannelloni Crepe (1) Stuffed with Ricotta Cheese & Spinach Served with a Tomato & a Cream Sauce</i>	13.50
SPAGHETTI CARBONARA <i>Spaghetti Pasta with a Creamy Pancetta Bacon and Egg Sauce</i>	16.25
SPAGHETTI PESTO <i>Spaghetti Pasta with our Homemade Pesto Sauce</i>	15.50
LINGUINE PUTTANESCA <i>Linguine Pasta Served with Garlic, Capers, Black Olives & a Touch of Anchovy in a Tomato Sauce</i>	15.50
SPAGHETTI BOLOGNESE <i>Spaghetti Pasta Served with our Veal Meat Sauce</i>	16.50
RAVIOLI FUNGHI <i>Mushroom and Ricotta Cheese Ravioli Served with a Creamy Porcini Mushroom Sauce</i>	15.50
SPAGHETTI POLPETTE <i>Spaghetti and 3 Meat Balls with our Tomato Sauce</i>	19.00
<i>Spaghetti and 3 Meat Balls with our Bolognese Sauce</i>	23.00
PENNE SALMONE <i>Penne Pasta with a Salmon, Cream, Caper & Onion sauce</i>	23.50
LASAGNA DELLA CASA <i>Our signature house-baked lasagna</i>	16.90

** Complimentary 1st Basket of Bread Upon Request
Please Ask Your Server
Any Additional Basket of Bread 3.00*

PIATTI PICCOLI

SCAMPI	19.50
<i>Sautéed Shrimp Served with a “Scampi” Sauce or a “Diavola” Sauce over Sautéed Spinach</i>	
Substitute Spinach with Pasta	23.50
SALMONE	19.50
<i>Sautéed Atlantic Salmon Served with “Scampi” Sauce or a “Diavola” Sauce over Sautéed Spinach</i>	
Substitute Spinach with Pasta	23.50
CALAMARI FRITTI	19.50
<i>Deep Fried Calamar</i>	
ZUCCHINI FRITTI	11.25
<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	25.50
<i>Veal Scaloppine with a Mushroom Medley and Marsala Sauce, with Sautéed Spinach & Mashed Potatoes</i>	
CARPACCIO DI BUE	19.50
<i>Thinly Sliced Beef Tenderloin Topped with Arugula (Rocket Salad), Shaved Parmesan Cheese And Capers, with our Lemon Vinaigrette</i>	
POLLO SALTIMBOCCA	19.50
<i>Braised Chicken with Prosciutto, Sage & Fontina Cheese, with a Butter & White Wine Sauce, with Mashed Potatoes</i>	
SPIEDINO DI GAMBERI	17.60
<i>Shrimp Skewer on a Bed of Sautéed Spinach</i>	
POLPETTE	17.90
<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	14.50
<i>Classic Parma Prosciutto and Melon</i>	
POLLO ALLA PARMIGIANA	18.90
<i>Chicken Parmesan Mamma Gina Style with Sautéed Spinach</i>	
MELANZANE AL FORNO	13.90
<i>Baked Eggplant Parmigiana (20 minute cooking time)</i>	
COCKTAIL DI GAMBERI	18.90
<i>Bay Shrimp Cocktail with Avocado, Tomato, Cucumber and Onion Served with a Creamy Cocktail Sauce</i>	
MAMMA’S CHEESEBURGER	19.00
<i>8oz Burger with Cheese, Mama Gina’s Special Sauce & Fries</i>	
ANTIPASTO ITALIANO	14.90
<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*

HAPPY HOUR DRINKS

~ WELL COCKTAILS ~

9.50

~ WELL MARTINIS ~ HOUSE MARGARITAS ~

~ HOUSE SANGRIA ~

10.00

SPECIALTY MARTINIS

ESPRESSO BELLO

*Blue Ice Double Espresso Vodka,
Costadoro Espresso Shot,
Irish Cream, 360 Vanilla Vodka*
18.00

OLIVIA'S DREAM

*360 Vanilla Vodka,
Chocolate Liqueur,
White Chocolate Liqueur*
17.00

FORZA VIOLA

*Van Gogh Acai-Blueberry Vodka,
Raspberry Liqueur, Fresh Lemon
Juice, Cranberry Juice*
17.00

NONNA TINA

*Gray Whale Gin, St-Germain,
Simple Syrup,
Fresh Lemon Juice*
17.00

COCKTAIL ALLA FRAGOLA

*Weber Ranch Vodka, St-Germain,
Strawberry Puree, Lemon, Sta.
Marina Prosecco*
17.00

POM-TASTIC

*Pearl Pomegranate Vodka,
Cranberry, Lemon Pama
Pomegranate Liqueur*
17.00

SPECIALTY COCKTAILS

(Served on the Rocks)

BELLISSIMO BELLINI

*Sta. Marina Prosecco, Griffards Creme de Peche,
Peach Nectar*
13.00

APEROL SPRITZ

Sta. Marina Prosecco, Aperol, Club Soda
14.00

LUIGI'S POMPELMO SPRITZ

*Aperol, Ketel One Vodka,
Lime, Simple Syrup, Gambino Prosecco*
15.00

SPAGNOLO GIN & TONIC

*Empress Gin, Citrus, Juniper Berries, Anise,
Fentimans Tonic*
16.00

BASIL BERRY SMASH

*Weber Ranch Vodka, Muddled Blueberries,
Lemon Juice, Simple Syrup, Sugar Rim*
16.00

THE NICKAJILLO

*Liquor 43, Espalon Blanco Tequila,
Orange Juice, Espresso Shot*
16.00

TAMARIND DAIQUIRI

Leblon Cachaca, Tamarind Syrup, Lime Juice
16.00

HOUSE WINE HAPPY HOUR

SPARKLING BRUT / CHARDONNAY / SAUVIGNON BLANC
PINOT GRIGIO / MERLOT / PINOT NOIR /
CABERNET SAUVIGNON / CHIANTI / MALBEC
9.50

WINES BY THE GLASS

• SPARKLING •

VAL D'OCA PROSECCO, Extra Dry, Italy (SPLIT)	14.00
RUFFINO PROSECCO, ROSÉ, Italy (SPLIT)	14.00
CHANDON, Napa Valley (SPLIT)	16.00
MOET & CHANDON, Imperial France NV (SPLIT)	26.00

• CHARDONNAY •

LA CREMA, Monterey	15.00
FERRARI CARANO, Sonoma Coast	15.00
SUBSTANCE, Columbia Valley	14.00
STAG'S LEAP, Napa	18.00
LLOYD, Carneros	23.00

• SAUVIGNON BLANC •

KIM CRAWFORD, New Zealand	14.00
CHARLES KRUG, Napa Valley	14.00

• INTERESTING WHITES & ROSÉ •

SARACCO, Moscato D'Asti	14.00
BANFI, Vermentino, Tuscany	14.00
TOSCOLO, Vernaccia Di San Gimignano	14.00
MINUTY, Rosé, France	14.00
RABBLE ROSÉ, Paso Robles	14.00
MACCHIALUPA, Greco di Tufo, DOCG	14.00
LA RAIMBAUDERIE, Sancerre, France	23.00

• PINOT GRIGIO •

MASI, VENEZIA, Italy	14.00
BENVOLIO, Friuli	14.00

• CABERNET SAUVIGNON •

BONANZA BY CAYMUS, California	14.00
RABBLE, Paso Robles	15.00
RODNEY STRONG, Alexander Valley	16.00
NAPA CELLARS, Napa Valley	19.00
AUSTIN HOPE, Paso Robles	22.00

• MERLOT •

J LOHR, LOS OSOS, Paso Roble	13.00
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• PINOT NOIR •

MAS VINO, Monterey	14.00
MEIOMI, California	14.00
RODNEY STRONG, Russian River	15.00
GEHRICKE, Rodgers Vineyard Sonoma Coast	17.00

• ITALIAN RED •

MORRA BARBERA D'ALBA, DOC	16.00
CANTINA ZACCAGNINI, Montepulciano d'Abruzzo	14.00
BRANCAIA, "Tre" Super Tuscan	14.00
NOZZOLE, Chianti Classico Riserva, Tuscany	15.00
ALLEGRINI "PALAZZO DELLA TORRE", Veronese	15.00

• OTHER RED •

GEHRICKE ZINFANDEL, Russian River	17.00
OPR, RED BLEND, Sonoma	14.00
GRAFFIGNA, Malbec, San Juan, Argentina	13.00

MAMMA GINA FAVORITES

MARGARITAS

(Served on the Rocks)

COCONUT MARGARITA ~ 15

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

WATERMELON MARGARITA ~ 15

Espolon Blanco Tequila, Lime, Watermelon Puree, Agave

PRICKLY PEAR MARGARITA ~ 15

Pasote Reposado Tequila, Prickly Pear Syrup, Lime Juice, Agave

PASSION FRUIT MARGARITA ~ 15

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

SUNSET PALOMA ~ 15

*21 Seeds Grapefruit Hibiscus Tequila, Fresh Lime Juice,
Grapefruit Juice, Splash of Soda, Chili Salt Rim*

SPICY MARGARITA ~ 16

Casamigos Jalapeno Tequila, Agave, Fresh Lime, Chili Rim

MEZCALITA ~ 16

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

CLASSIC COCKTAILS

16.00

MAMMA GINA'S OLD FASHIONED

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

AVIATION

*Aviation Gin Creme de Violette, Simple Syrup,
Lemon Juice*

MAMMA GINA'S MANHATTAN

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

NEGRONI DI PIERO

*Tom Cat Gin, Campari, Vermouth,
Fresh Orange Peel*

PAPER PLANE

Redemption Bourbon, Aperol, Nonino Amaro, Lemon Juice

MULES IN COPPER MUG

15.00

MOSCOW MULE

*Weber Ranch Vodka,
Ginger Beer, Fresh Lime*

MEXICAN MULE

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

BURNING MAST MULE

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

CUCUMBER MULE

*Crop Organic Cucumber Vodka,
Ginger Beer, Fresh Lime*

RYE MULE

*Bulleit Rye Whiskey,
Ginger Beer, Fresh Lime*

FIORI MULE

*Ketel One Peach Orange Blossom
Ginger Beer, Fresh Lime*

ZERO-PROOF 14.00

THE NORA

*Coconut & Strawberry Puree, Tamarind Syrup,
Pineapple Juice, Lime Juice*

MINT TO BE

*Berry Flavored Red Bull, Simple Syrup, Cucumber,
Lime Juice, Club Soda*

ZEST MODE

*Grapefruit Juice, Lime Juice, Agave, Ginger Beer,
Salt & Chili Rim*

BEER

ON 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

BOTTLED DOMESTIC 6.00

BUD LIGHT

Very Light Lager, Crisp, Refreshing

MICHELOB ULTRA

Very Light Lager, Crisp, Refreshing

BOTTLED CRAFT/IMPORTED 7.00

PERONI NASTRO AZZURRO

*Italian Premium Lager, Light & Dry Flavor, Subtle Bitterness,
Delicate Floral & Citrus Notes*

MODELO ESPECIAL

*Rich Golden Mexican Lager, Smooth Crisp Tast And A Hint
Of Sweetness, Light Hops*

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**