

# MARTINIS & COCKTAILS

WELL COCKTAIL~\$7.50 WELL MARTINI~\$8.50  
HOUSE MARGARITA~\$7.50 HOUSE SANGRIA~\$7.50  
HOUSE MARTINIS~\$8.50  
Cosmopolitan, Lemon Drop, Appletini

## PINEAPPLE EXPRESS

Plantation Pineapple Rum,  
Paranubes Oaxacan Rum, Fresh Lime,  
Simple Syrup  
14.00

## FORZA VIOLA

Blueberry Vodka, Chambord, Fresh  
Lemon Juice, Cranberry Juice  
14.00

## ESPRESSO BELLO

Van Gogh Double Espresso Vodka,  
Espresso Shot, Baileys,  
360 Vanilla Vodka  
14.00

## COCKTAIL ALLA FRAGOLA

Absolut Strawberry Vodka, Fiorente  
Elderflower, Strawberry Puree,  
Lemon, Gambino Prosecco  
14.00

## GODIVA DREAM

Absolut Vanilla, Godiva Chocolate,  
Godiva White Chocolate  
14.00

## NONNA TINA

Crop Organic Cucumber Vodka,  
Fiorente Elderflower, Simple Syrup,  
Fresh Lemon Juice  
14.00

## POM-TASTIC

Pearl Pomegranate Vodka,  
Pomegranate Liqueur, Sweet & Sour,  
Pomegranate Juice  
14.00

## CALI SIDECAR

Argonaut Brandy, Cointreau,  
Fresh Lemon  
14.00

# SPECIALTY COCKTAILS

(Served on the Rocks)

## BELLISSIMO BELLINI

Gambino Prosecco, Griffards Creme de Peche, Peach Nectar  
11.00

## APEROL SPRITZ

Gambino Prosecco, Aperol, Splash of Soda  
12.00

## CAIPIRINHA

Espirito 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

Mitcher's Single Barrel 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

# Mamma Gina's

## Mules in Copper Mug

12.00

## MOSCOW MULE

Blue Ice Vodka, Ginger Beer,  
Fresh Lime

## KENTUCKY MULE

Four Roses Bourbon, Ginger Beer,  
Fresh Lime

## MEXICAN MULE

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

## CUCUMBER MULE

Crop Organic Cucumber Vodka,  
Ginger Beer, Fresh Lime

## RYE MULE

1776 Rye Whiskey, Ginger Beer,  
Fresh Lime

## HAWAIIAN MULE

Pau Vodka, Ginger Beer,  
Pineapple Juice, Fresh Lime

## DARK AND STORMY

Plantation Dark Rum,  
Ginger Beer, Fresh Lime

# WINE BY THE GLASS

## MAMMA GINA'S

### House Wine Selection

SPARKLING BRUT / CHARDONNAY / SAUVIGNON BLANC /  
PINOT GRIGIO / MERLOT / PINOT NOIR / CABERNET SAUVIGNON /  
CHIANTI / MALBEC  
7.50

## SPARKLING

<b>CANELLA PROSECCO, BRUT</b> , Italy (SPLIT)	10.00
<b>RUFFINO</b> , Rose NV (SPLIT)	12.00
<b>CHANDON</b> , Napa Valley (SPLIT)	16.00
<b>MOET &amp; CHANDON</b> , Imperial France NV (SPLIT)	26.00

## CHARDONNAY

<b>POPPY</b> , Santa Lucia Highlands	10.00
<b>MEIOMI</b> , California	11.00
<b>LA CREMA</b> , Monterey	12.00
<b>SONOMA CUTRER</b> , Sonoma Coast	13.00
<b>SIX RIDGES</b> , Russian River Valley	14.00
<b>BOUCHAINE</b> , Napa Carneros	16.00

## SAUVIGNON BLANC

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

## INTERESTING WHITES & ROSÉ

<b>SARACCO</b> , Moscato D'Asti	11.00
<b>TOSCOLO</b> , Vernaccia Di San Gimignano	11.00
<b>THE PALM BY WHISPERING ANGEL</b> , Rosé, France	11.00
<b>DAOU</b> , Rosé, Paso Robles	12.00
<b>ANTINORI</b> , Vermentino Bolgheri	13.00

## PINOT GRIGIO

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

## CABERNET SAUVIGNON

<b>LOUIS M. MARTINI</b> , California	10.00
<b>BONANZA BY CAYMUS</b> , California	12.00
<b>SIX RIDGES</b> , Alexander Valley	16.00
<b>POST &amp; BEAM BY FAR NIENTE</b> , Napa Valley	20.00
<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>PARKER STATION</b> , Central Coast	10.00
<b>MEIOMI</b> , California	12.00
<b>GEHRICKE</b> , Rodgers Vineyard Sonoma Coast	16.00
<b>BELLE GLOSS</b> , Clark and Telephone, Santa Maria	22.00

## ITALIAN RED

<b>BANFI</b> , Chianti Superiore DOCG	10.00
<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

## OTHER RED

<b>PREDATOR</b> , Old Vine Zinfandel Lodi	12.00
<b>DOÑA</b> , Paula Estate Malbec, Lujan de Cuyo	13.00
<b>UNSHACKLED BY THE PRISONER</b> , Red Blend California	15.00

# ENOTECA • BAR • LOUNGE

## HAPPY HOUR

Open - Close Daily  
GF≈Gluten Free\* • VEG≈Vegetarian • V≈Vegan

### ~ ZUPPE ~

<b>PASTA E FAGIOLI</b> (GF/V) Cannellini Beans and Tubetti Pasta Tuscan Style	9.00
<b>MINISTRONE</b> (GF/V) Mamma Gina's Classic Minestrone Soup	9.00
<b>FUNGHI</b> (GF) Wild Mushroom Soup w/ a Touch of Cream and Truffle Oil	10.00

### ~ INSALATE ~

*Add Chicken 7.00 • Add Shrimp 8.00 • Add Salmon 8.00*

<b>MAMMA GINA</b> Chopped Salad Tossed with Tomatoes, Onions, Capers, Bell Peppers, and Served with our Italian Vinaigrette Side of Anchovies 2.50	9.25
<b>ROMANA "CESARE"</b> Classic Caesar Salad with Shaved Parmesan	10.00
<b>WEDGE</b> Iceberg Lettuce Served w/ Tomatoes, Red Onion, Bacon Bits, Creamy Blue Cheese Dressing	12.00
<b>INSALATA CAPRESE</b> (GF,/VEG) Cherry Tomatoes, Fresh Mozzarella, Basil, Balsamic Dressing	10.50
<b>INSALATA "GUSTOSA"</b> Romaine Lettuce with Goat Cheese, Walnuts, Poached Pears, with our House Italian Dressing	14.50
<b>INSALATA DI GAMBERETTI E FAGIOLI CON TARTUFO</b> Baby Mixed Greens, Bay Shrimp and Cannellini Bean Salad with our Italian Truffle Dressing	14.00

### ~ PASTA ~

<b>CAPELLINI AL POMODORO</b> (VEG) Capellini Pasta Served with Tomato Sauce	10.90
<b>GNOCCHI GORGONZOLA</b> (VEG) Homemade Gnocchi Served with Gorgonzola Cheese Sauce	13.00
<b>RISOTTO ASPARAGI</b> (GF) Risotto Served with a Creamy Asparagus Sauce	13.25
<b>RAVIOLI NERI</b> Homemade Black Ravioli Stuffed with Ricotta Cheese and Lobster Served with a Vodka Rosé Sauce	13.00
<b>CANNELLONI FIORENTINA</b> (VEG) Cannelloni Crepe (1) Stuffed with Ricotta Cheese & Spinach Served with a Tomato and a Cream Sauce	11.00
<b>SPAGHETTI CARBONARA</b> Spaghetti Pasta with a Creamy Pancetta Bacon and Egg Sauce	13.50
<b>SPAGHETTI PESTO</b> (VEG) Spaghetti Pasta with our Homemade Pesto Sauce	13.50
<b>LINGUINE PUTTANESCA</b> Linguine Pasta Served with Garlic, Capers, Black Olives and a Touch of Anchovy in a Tomato Sauce	13.50
<b>SPAGHETTI BOLOGNESE</b> Spaghetti Pasta Served with our Veal Meat Sauce	14.25
<b>RAVIOLI FUNGHI</b> (VEG) Mushroom and Ricotta Cheese Ravioli Served with a Creamy Porcini Mushroom Sauce	13.50
<b>SPAGHETTI POLPETTE</b> Spaghetti and 3 Meat Balls with our Tomato Sauce	15.50
Spaghetti and 3 Meat Balls with our Bolognese Sauce	19.00

*\* Complimentary 1st Basket of Bread  
Any Additional Basket of Bread 4.00*

## ~ PIATTI PICCOLI ~

<b>SCAMPI</b>	15.00
Sautéed Shrimp Served with a “Scampi” Sauce or a “Diavola” Sauce over Sautéed Spinach	
<b>Substitute Spinach with Pasta</b>	20.90
<b>SALMONE</b>	15.00
Sautéed Atlantic Salmon Served with “Scampi” Sauce or a “Diavola” Sauce over Sautéed Spinach	
<b>Substitute Spinach with Pasta</b>	20.90
<b>CALAMARI FRITTI</b>	15.90
Deep Fried Calamari	
<b>ZUCCHINI FRITTI (V)</b>	9.00
Deep Fried Zucchini Sticks	
<b>SALSICCIA CON FAGIOLI ALL’UCCELLETTO</b>	15.00
Classic Tuscan No Fuss Dish with Sausage, Onion, Sage, Tomato and Tuscan Style Cannellini Beans	
<b>SCALOPPINE NONNO PIERO</b>	23.90
Veal Scaloppine with a Mushroom Medley and Marsala Sauce Served with Sautéed Spinach and Mashed Potatoes	
<b>PANINO AL SALMONE</b>	19.00
Salmon Sandwich with Lettuce, Tomato, Onion, Cucumber, and Avocado, with our Homemade Tartar Sauce and Served with Fries	
<b>PANINO AL FILETTO</b>	20.50
Filet Sandwich with Lettuce, Tomato, Onion, Choice of Provolone or Mozzarella, Served with Fries	
<b>SPIEDINO DI GAMBERI (GF)</b>	13.90
Shrimp Skewer on a Bed of Sautéed Spinach	
<b>POLPETTE</b>	11.00
Homemade (4) Meatballs with Marinara Sauce and Spinach	
<b>FILETTO (GF)</b>	23.50
Petite Filet Mignon Grilled & Served with Sautéed Spinach & our Mushroom Sauce	
<b>PROSCIUTTO E MELONE (GF)</b>	10.90
Classic Parma Prosciutto and Melon	
<b>POLLO ALLA PARMIGIANA</b>	16.50
Chicken Parmesan Mamma Gina Style with Sautéed Spinach	
<b>POLLO ALLA CACCIATORA</b>	16.50
Braised Chicken Breast Cooked in a Garlic, Tomato, Onion, Olive and Bell Pepper Sauce with Spinach	
<b>MELANZANE AL FORNO</b>	12.00
Baked Eggplant Parmigiana (20 minute cooking time)	
<b>COCKTAIL DI GAMBERI (GF)</b>	14.25
Bay Shrimp Cocktail with Avocado, Tomato, Cucumber and Onion Served with a Creamy Cocktail Sauce	
<b>MAMMA’S CHEESEBURGER</b>	16.00
8oz Burger with Cheese, Mama Gina’s Special Sauce & Fries	
<b>ANTIPASTO ITALIANO</b>	11.75
Artisan Selection of Cold Cuts, Olives, Artichokes, & Cheese	
<b>FRENCH FRIES (VEG)</b>	9.00
Coated with Parmesan Cheese and Truffle Oil	

## DOLCI

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

*\*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*

# CLASSIC FAVORITES

## MARGARITAS

(Served on the Rocks)

### SKINNY MARGARITA

Corazon Silver Tequila, Fresh Lime Juice,  
Agave Nectar  
12.00

### SPICY MARGARITA

Fiero Habanero Tequila,  
Agave, Fresh Lime, Chili Rim  
13.00

### SUNSET PALOMA

Dulce Vida Grapefruit Tequila, Fresh Lime Juice,  
Grapefruit Juice, Splash of Soda, Chili Salt Rim  
13.00

### 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  
13.00

## CLASSIC COCKTAILS

### MAMMA GINA'S OLD FASHIONED

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

### TOSCANO BOULEVARDIER

Michter's Small Batch Bourbon, Foro Amaro,  
Fresh Lemon Peel, Select Aperitivo  
14.00

### SAZERAC

Sazerac Rye Whiskey, Herbsaint Absinthe Rinse,  
Simple Syrup, Dash of Peychauds  
13.00

### MAMMA GINA'S MANHATTAN

1776 Rye Whiskey, Bitters,  
Carpano Antica Formula Sweet Vermouth  
13.00

### NEGRONI DI PIERO

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

### PENICILLIN

Shackelton Scotch Whisky, Lemon Juice,  
Ginger Honey Syrup, Peated Whisky Splash  
14.00

### BEE'S KNEES

Empress Gin, Lemon Juice, Barr Hill Raw Honey  
14.00

# BEER

## DOMESTIC

6.00

### BUD LIGHT

Very Light Lager, Crisp, Refreshing

### MICHELOB ULTRA

Very Light Lager, Crisp, Refreshing

## DRAFT

8.00

### ALLAGASH WHITE

Belgian Style Wheat Ale Spiced with Coriander and Orange Peel

### MENABREA, BLONDE

Pale Lager, Citrus, Bitter Tones, Floral and Fruity

### NORTH COAST FOGGY DAY HAZY IPA

Unfiltered with a Heavy Dose of Citrus Forwarded Hops

## CRAFT/IMPORTED

7.00

### STELLA ARTOIS

Euro Pale Lager, Touch of Sweetness,  
Grainy Malt Body

### BIRRA DOLOMITI, PILS

Moderate Corny Pils Malt, Light Spicy  
Hops and Bitterness with a Dry Finish

### XINGU

Black Lager, Very Smooth, Caramel & Chocolate,  
Medium Body, Low Carbonation, "Gold Medal"  
Best Dark Lager in the World

### BITBURGER NONALCOHOLIC

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

### LA QUINTA, EVEN PAR IPA

An Explosion of Floral,  
Tropical and Fruity Flavors

### EINSTOK ARCTIC PALE ALE

Robust Hoppiness Meets  
Smooth Malty Undertones