OUR STORY BEGINS WITH A DREAM IN 1956 IN 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, BRINGING YOU OUR AUTHENTIC TUSCAN RECIPES USING ABSOLUTELY THE BEST QUALITY AND FRESHEST INGREDIENTS ON THE MAKET. PLEASE ENJOY YOUR DINNER. IT IS OUR GREAT PLEASURE TO SERVE YOU. AS MY FATHER PIERO ALWAYS SAID, "CARI SALUTI, BUON APPETITO E MILLE GRAZIE". — *OLIVIA*

PALM DESERT 1986 37 YEARS AUTHENTIC

Ristorante Mamma Gina

PALM DESERT, CALIFORNIA — FIRENZE, ITALY

ZUPPE SOUPS

Zuppa di Funghi (GF)
Wild mushroom soup served with a touch of truffle oil
12.90

Pasta e Fagioli Toscana (GF) (V) ♥
Blended cannellini beans and tubetti pasta Tuscan style
11.50

Minestrone alla Genovese (GF) (V) ♥
Classic minestrone Genoa style
10.50

ANTIPASTI CALDI HOT APPETIZERS

Zucchini Fritti (V) ♥
Fried zucchini sticks
12.00

Calamaretti Fritti
"The Best" fried calamari
19.90

Polenta "Pasticciata" al gorgonzola (V)
Baked polenta and sweet truffled gorgonzola cheese
17.90

Capesante allo Zafferano
Pan seared fresh scallops in a saffron sauce
(Market Value)

Tegamino di Cozze e Vongole Fresche (GF)
Fresh sautéed black mussels and Manila clams in white wine or tomato sauce
19.00

ANTIPASTI FREDDI COLD APPETIZERS

Bruschetta Mamma Gina (V) ♥
Roasted sourdough bread topped with diced tomatoes, garlic and basil
11.00

Insalata Mamma Gina (GF)
Chopped salad with lettuce, tomatoes, bell peppers, onions, capers and a touch of anchovy served with our vinaigrette dressing
13.50

Insalata "Romana"
Our classic Caesar Salad with shaved parmesan cheese
14.50

Mamma Gina Wedge (Cannot be chopped)
Iceberg lettuce served with tomatoes, red onion, bacon bits, creamy blue cheese dressing
15.50

Antipasto Italiano
Artisan cold cuts and cheese Tuscan style
20.00

Caprese Mamma Gina (GF) (V)
Heirloom tomatoes served with "Burrata" cheese, drizzled with our house balsamic dressing
17.50

Insalata "Gustosa"
Romaine lettuce with goat cheese, walnuts, poached pear, with our house Italian dressing
15.50

Carpaccio di Bue (GF)
Thinly sliced beef tenderloin topped with arugula (rocket salad), shaved parmesan cheese and capers, served with our lemon vinaigrette
17.25

Prosciutto Parma con Melone (GF)
Parma prosciutto (18 months old) served with melon
19.00

Insalata di Gamberetti e Fagioli con Tartufo
Baby mixed greens, seared shrimp and cannellini bean salad with our Italian truffle dressing
18.50

(GF) = gluten free (V) = vegetarian ♥ = vegan

*** 18% Gratuity will be added for parties of Eight (8) or more people**

PASTE E RISOTTI

GLUTEN-FREE (GF) PENNE PASTA AVAILABLE—PLEASE ASK YOUR SERVER

Capellini al Pomodoro (V)
Capellini pasta with our tomato and basil sauce
22.50

Capellini "Piero"
Capellini pasta sautéed in butter and topped with a combo of tomato, creamy spinach sauce, and a scoop of ricotta cheese
28.90

Spaghetti alla Bolognese
Spaghetti with our classic fresh veal and vegetable ragú
27.00

Spaghetti alla Carbonara
Spaghetti with egg yolk, pancetta, and a touch of cream
27.50

Risotto o Fettuccine alla Mamma Gina
Italian arborio risotto or homemade fettuccine with imported wild porcini mushroom sauce
28.50

Fettuccine ai Funghi Porcini e Tartufo Nero (V)
Egg fettuccine in olive oil, porcini mushroom, and black truffle sauce
31.90

Gnocchi al Gorgonzola (V)
Homemade potato dumplings with gorgonzola cheese sauce
27.50

Linguini alla Diavola con Gamberi
Linguine Diavola style with shrimp
31.90

Rigatoni allo Zafferano
Rigatoni with sausage and bell peppers in a creamy mascarpone cheese and saffron sauce
29.90

Linguine Mare
Linguine with our fresh seafood of the day in a light tomato sauce
32.50

Linguine alla Puttanesca
Linguine with tomato sauce, garlic, capers, black olives and a touch of anchovy
27.00

Cannelloni alla Fiorentina (V)
Baked homemade crepes stuffed with fresh ricotta cheese and spinach and topped with tomato sauce and béchamel
26.50

Pappardelle alla Contadina
Wide egg fettuccine with an italian sausage, bell pepper and veal ragú
27.50

Mezzelune all'Aragosta
Homemade black squid ink ravioli stuffed with fresh ricotta cheese and lobster meat in a rosé sauce
29.00

Melanzane al Forno (V)
Baked eggplant with mozzarella, fontina and parmesan cheese (20 min cooking time)
29.50

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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.

CARNE MEAT

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*
36.90

Osso Buco di Vitella alla Fiorentina
Fresh center cut veal shank braised Florentine style, with polenta and spinach*
49.90

Scaloppine Nonno Piero
Veal scaloppine with a mushroom medley and Marsala sauce served with mashed potatoes and spinach*
36.90

Piccata Di Vitello Al Limone
Sautéed veal "piccata" with lemon, butter and capers, served with mashed potatoes and spinach*
37.90

Costolette di Agnello alla Griglia (GF)
Grilled lamb chops with mint jelly served with polenta and brussel sprouts
53.90

Costola di Vitella alla Griglia (GF)
"The Best" 16 oz. fresh veal chop from our broiler, with roasted potatoes and spinach*
53.90

Costola di Maiale "Valdostana"
Pork Chop stuffed with fontina cheese and prosciutto, lightly breaded in a Cognac and mushroom sauce with mashed potatoes and spinach*
34.90

New York alla Griglia
16 oz. grilled USDA Prime New York steak grilled and served with a mushroom medley, roasted potatoes and arugula with shaved Parmesan cheese
52.90

Filetto di Manzo con Salsa di Funghi (GF)
Broiled filet mignon served with our mushroom medley sauce, with roasted potatoes and spinach*
47.50

Pollo Toscano (GF)
Tuscan baked organic chicken with roasted potatoes and spinach*
30.90

Pollo "Paillard"
Breaded and grilled chicken breast (marinated in Tuscan herbs) "Paillard style" topped with an arugula and cherry tomato salad in a light lemon dressing, with cannellini beans and spinach*
29.00

Pollo Alla Cacciatora
Braised chicken breast cooked in garlic, tomato, onion, olive and bell pepper sauce with polenta and spinach*
30.00

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

PESCE FISH

Capesante allo Zafferano (GF)
Fresh Atlantic jumbo scallops on a bed of asparagus and saffron sauce served with mashed potatoes
(Market Value)

Salmone "Mediterraneo" (GF)
Fresh Atlantic salmon from our grill with sun-dried tomatoes, Kalamata olives and caper sauce served with mashed potatoes and asparagus
36.90

Ippoglosso Al Limone (GF)
Fresh Halibut in a white wine, lemon, butter and parsley sauce served with mashed potatoes and asparagus
49.90

Brodetto di Pesce Fresco (GF)
Cioppino style fish stew with calamari, salmon, mussels, clams, scallops and shrimp in a light saffron tomato broth
41.50

Gamberoni "Scampi"
Jumbo shrimp sautéed scampi style, with mashed potatoes and spinach*
37.00

Branzino "Livornese" (GF)
Fresh sea bass "Livornese" style with capers, olives and cherry tomatoes, served with mashed potatoes and spinach*
43.00

SIDE DISHES

SERVED WITH ENTREES ONLY
GRAZIE!

Sautéed Spinach "Florentine Style"
9.90

Steamed Asparagus Parma & Butter
10.25

Tuscan Style Cannellini Beans
8.90

Eggplant "Parmigiana"
11.90

Mamma's Sweet Peas with pancetta
8.90

Sautéed Portobello Mushrooms
10.90

Brussel Sprouts
10.25

Polenta
8.90

PASTA SIDE DISHES

ONLY THE FOLLOWING FOUR CHOICES
ARE AVAILABLE AS SIDE DISHES
— NO SUBSTITUTIONS PLEASE — *GRAZIE!*

Spaghetti Bolognese
11.50

Linguine Aglio e Olio
10.00

Penne Pesto
12.50

Capellini Pomo
10.00

Ristorante Mamma Gina
AUTHENTIC FLORENTINE CUISINE

Dinner Drink Menu

MARTINIS & COCKTAILS

COCKTAIL ALLA FRAGOLA 14.00
Absolut Strawberry Vodka, Fiorente Elderflower, Strawberry Puree, Lemon, Santa Marina Prosecco

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

FORZA VIOLA 14.00
Van Gogh Acai Blueberry Vodka, Chambord, Fresh Lemon Juice, Cranberry Juice

ESPRESSO BELLO 14.00
Van Gogh Double Espresso Vodka, Espresso Shot, Vanilla Vodka, Baileys

TOSCONO DREAM 14.00
360 Vanilla, Dorda Chocolate, Mozart White Chocolate

NONNA TINA 14.00
Titos Vodka, Muddled Cucumber, Fiorente, Simple Syrup, Fresh Lemon Juice

POM-TASTIC 14.00
Pearl Pomegranate Vodka, Pomegranate Liqueur, Sweet & Sour, Pomegranate Juice

CALI SIDECAR 14.00
Argonaut Brandy, Cointreau, Fresh Lemon

LUIGI'S POMPELMO SPRITZ 13.00
Aperol, Deep Eddy Ruby Red Vodka, Lime, Simple Syrup, Santa Marina Prosecco

BELLISSIMO BELLINI 11.00
Gambino Prosecco, Griffards Creme de Peche, Peach Nectar.

SPAGNOLO GIN & TONIC 14.00
Empress Gin, Citrus, Juniper Berries, Anise, Fentimans Tonic

CAIPIRINHA 13.00
Espirito Cachaca, Fresh Lime Juice, Simple Syrup, Splash Grapefruit Juice, Splash Soda.

RYE BERRY SMASH 14.00
Mitcher's Single Barrel Rye, Lemon Juice, Muddled Blueberries, with a Splash of Ginger Beer

APEROL SPRITZ 12.00
Gambino Prosecco, Aperol, Splash of Soda

MAMMA GINA'S MULES 12.00

MOSCOW MULE
Blue Ice Vodka, Ginger Beer, Fresh Lime

DARK AND STORMY
Plantation Original Dark Rum, Ginger Beer, Fresh Lime

KENTUCKY MULE
Buffalo Trace Bourbon, Ginger Beer, Fresh Lime

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

RYE MULE
1776 Rye Whiskey, Ginger Beer, Fresh Lime

CUCUMBER MULE
Crop Organic Cucumber Vodka, Ginger Beer, Fresh Lime

CLASSIC FAVORITE MARGARITAS

SPICY MARGARITA 13.00
FieroTequila, Agave, Fresh Lime, Chili Rim

SUNSET PALOMA 13.00
Dulce Vida Grapefruit Tequila, Chili Salt Rim, Fresh Lime Juice, Grapefruit Juice, Splash Of Soda

SKINNY MARGARITA 12.00
Corazon Silver Tequila, Fresh Lime Juice, Agave Nectar

MEZCALITA 14.00
Bozal Ensamble Mezcal, Muddled Cucumber, Agave Nectar, Fresh Lime Juice, Chili Rim

PRICKLY PEAR MARGARITA 13.00
Pasote Reposado Tequila, Combier Orange Liqueur, Lime Juice, Prickly Pear Syrup

CLASSIC COCKTAILS

MAMMA GINA'S OLD FASHIONED 14.00
Michter's US1 Single Barrel Rye, Bitters, Sugar, Water

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

SAZERAC 14.00
Sazerac Rye Whiskey, Herbsaint Absinthe Rinse, Simple Syrup, Dash of Peychauds

MAMMA GINA'S MANHATTAN 13.00
1776 Rye Whiskey, Bitters, Carpano Antica Formula Sweet Vermouth

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

PENICILLIN 14.00
Shackelton Scotch Whiskey, Lemon Juice, Ginger Honey Syrup, Peated Whiskey Splash

BEE'S KNEES 14.00
Empress Gin, Lemon Juice, Barr Hill Raw Honey

Ristorante Mamma Gina
AUTHENTIC FLORENTINE CUISINE

Dinner Drink Menu

Brandy & Cognac

Armagnac VSOP	14	Remy Martin VSOP	13		
Remy Martin XO	26	Martell Cordon Bleu	24		
Remy Martin 1738	15	Remy Martin Tercet	14		
D.O.M. Benedictine	12	D.O.M. B&B	12	Argonaut Brandy	12

Gin

Bombay	11	Hendrick's	13	Tanqueray	10
Beefeater	10	Tanqueray No.10	13		
Bombay Sapphire	13	East London Gin	12		

Rum

Bacardi	10	Meyer's Dark Rum	10	Plantation Dark Rum	12
Malibu	10	Mt Gay	10	Plantation Pineapple	11
Captain Morgan	10	Leblon Cachaca	11		

Vodka

Absolut	10	Ketel One	12	Stoli Elite	13
Belvedere	13	Tito's Vodka	11	Crater Lake	12
Beluga	13	Chopin	13	Grey Goose	12
Hanger 1	13	Ciroc	12		

American Whisky

Basil Haydens Bourbon	14	Frey Ranch Bourbon	16	James E. Pepper 1776 Rye	10
Angel's Envy Bourbon	16	Crown Royal	12	Mitcher's Straight Rye	14
Knob Creek Bourbon	13	Crown Royal Cask	16	WhistlePig 10 yr old	18
Maker's Mark Bourbon	12	Buffalo Trace	12	Sazerac Rye	12
Woodford Rsrv Bourbon	14	Southern Comfort	10	Elijah Craig "Small Batch"	13
Booker's Bourbon	16	HighWest Double Rye	13	Bullet Rye & Bullet Bourbon	12

Scotch & Whisky

Aberfeldy 12yr.	14	Johnny Walker Black	13	Glenmorangie 10 yr old	13
Chivas Regal	11	Johnny Walker Red	12	Glenfiddich 18 yr old	18
Oban 14 yr old	16	Laphroaig 10 yr old	12	Macallan 12 yr old	16
Dewar's White Label	10	Laphroaig 16 yr old	18	The Dalmore 12yr	16
Balvenie 12 yr	14	Kaiyo Unfiltered	18	Kaiyo "The Peated Whisky"	18

Tequila

Clase Azul Reposado	34	Reserva de la Familia	36	Komos Añejo Cristalino	28
Teremana Silver	11	Patron Silver	12	Casamigos Blanco	14
Pasote Reposado	13	Siete Leguas Silver	13	Casamigos Reposado	15
Don Julio 70	20	Siete Leguas Reposado	14	Casamigos Añejo	17
Don Julio 1942	36	Siete Leguas Añejo	16		

Port

Cockburn 10 year old	13	Sandeman Founder Res	10
Dows 1985 Vintage	28	Sandeman LBV	13
Cockburn Port Fine Ruby	10	Sandeman 20 yr Tawny	20

Grappa

Grappa Piave	10	Nonino Merlot	16
Castello Banfi	10	Nonino Chardonnay	16
Luigi Francoli Moscato	11	Tignanello Grappa	18
Sassicaia	27		

Aperitivo & Liqueur

		Disaronno	12	Lillet	11	Rumchata	11
Aperol	10	Gioia Luisa Limoncello	12	Liquore Strega	11	Sambuca Molinari	12
Averna Amaro	11	Gioia Luisa Crema di Limoncello	12	Liquor 43	11	Molinari Sambuca al Caffe	12
Nonino Amaro	13			Midori	11	Strega	11
Amaro Montenegro	13	Foro Amaro	10	Galliano L' Autentico	11	Tuaca	11
Carolans Irish Cream	10	Fernet Branca	11	Grand Marnier	11	Tia Maria	11
Campari	10	Frangelico	11	Drambuie	11	Jagermeister	11
Cointreau	11	Kahlua	11				