

~ ZUPPE ~ SOUPS

Pasta e Fagioli Toscana (GF V ♥)
Cannellini beans and tubetti pasta
Tuscan style 10.90

Minestrone alla Genovese (GF V ♥)
Classic minestrone Genoa style 9.90

Zuppa di Funghi (GF)
Wild mushroom soup served with a
touch of truffle oil 11.90

~ ANTIPASTI CALDI ~ HOT APPETIZERS

Zucchini Fritti (V ♥) Fried zucchini sticks 10.25

Calamaretti Fritti “The Best” fried calamari 15.90

Capesante allo Zafferano Pan seared fresh scallops in
a saffron sauce 25.90

Tegamino di Cozze e Vongole Fresche (GF)
Fresh sautéed black mussels and Manila clams in white wine
or tomato sauce 18.25

~ ANTIPASTI FREDDI ~ COLD APPETIZERS

Bruschetta Mamma Gina (V ♥)
Roasted sourdough bread topped with diced
tomatoes, garlic and basil 9.25

Insalata Mamma Gina (GF)
Chopped salad with lettuce, tomatoes, bell
peppers, onions, capers and a touch of anchovy
served with our vinaigrette dressing 12.75

Insalata “Romana”
Our classic Caesar Salad with shaved parmesan
cheese 13.90

Insalata di Gamberetti e Fagioli con Tartufo
Baby mixed greens, seared shrimp and cannellini
bean salad with our Italian truffle dressing 17.90

Mamma Gina Wedge (Cannot be chopped)
Iceberg lettuce served w/tomatoes, red onion,
bacon bits, creamy blue cheese dressing 14.25

Antipasto Italiano
Artisan cold cuts and cheese Tuscan style 17.90

Insalata di Mare (GF)
Shrimp, scallops and calamari on a bed of spring
salad and cherry tomatoes 17.90

Carpaccio di Bue (GF) Thinly sliced beef
tenderloin topped with arugula (rocket salad),
shaved parmesan cheese, served with our lemon
vinaigrette 16.25

Caprese Mamma Gina (GF V)
Heirloom tomatoes served with either “Burrata” or
imported “Bufala” cheese, drizzled with our house
balsamic dressing 16.90

Prosciutto San Daniele con Melone (GF)
San Daniele prosciutto (16 months old) served
with melon 17.90

Insalata “Gustosa”
Romaine lettuce with goat cheese, walnuts,
poached pears with our house Italian dressing.
14.90

~ PASTE E RISOTTI ~ PASTA

Capellini al Pomodoro (V)
Capellini pasta with our tomato and basil sauce.
21.90

Spaghetti alla Bolognese
Spaghetti with our classic fresh veal and vegetable
ragú 25.90

Spaghetti alla Carbonara
Spaghetti with egg yolk, pancetta, and a touch of
cream 26.90

Risotto o Fettuccine alla Mamma Gina
Italian arborio risotto or homemade fettuccine with
imported wild porcini mushroom sauce 27.50

Gnocchi al Gorgonzola (V)
Homemade potato dumplings with gorgonzola
cheese sauce 24.90

Linguini alla Diavola con Gamberi
Linguine Diavola style with shrimp 29.90.

Linguine Mare
Linguine with our fresh seafood of the day in a light
tomato sauce 30.00

Linguine alla Puttanesca
Linguine with tomato sauce, garlic, capers, black
olives and a touch of anchovy 25.00

Cannelloni alla Fiorentina (V)
Baked homemade crepes stuffed with fresh ricotta
cheese and spinach and topped with tomato
sauce and béchamel 24.75

Pappardelle alla Contadina
Wide egg fettuccine with an Italian sausage,
bell pepper and veal ragú 25.50

Mezzelune all’Aragosta
Homemade black squid ink ravioli stuffed with
fresh ricotta cheese and lobster meat in a rosé
sauce 27.90

Melanzane al Forno (V)
Baked eggplant with mozzarella, fontina and
parmesan cheese (20 minute cooking time) 28.90

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. Gluten-Free Penne Pasta Available—Please Ask Your Server

~ **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* 35.90

Piccata Di Vitello Al Limone

Sautéed veal “piccata” with lemon, butter and capers, served with mashed potatoes and spinach* 35.90

Scaloppine Nonno Piero

Veal scaloppine with a mushroom medley and Marsala sauce served with mashed potatoes and spinach* 35.90

Costola di Vitella alla Griglia (GF)

“The Best” 16 oz. fresh veal chop from our broiler, with roasted potatoes and sautéed spinach* 47.25

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* 35.25

Pollo Toscano (GF)

Tuscan baked organic chicken with roasted potatoes and spinach* 29.25

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* 27.25

Pollo Alla Cacciatora

Braised chicken breast cooked in a garlic, tomato, onion, olive and bell pepper sauce with roasted potatoes and spinach. 28.50

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 47.50

Filetto di Manzo al Balsamico (GF)

Broiled filet mignon served with our special balsamic vinegar reduction, with roasted potatoes and spinach* 43.50

~ **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 33.25

Brodetto di Pesce Fresco (GF) Cioppino style fish stew with calamari, salmon, mussels, clams, scallops and shrimp in a light saffron tomato broth 39.90

Gamberoni “Scampi” Jumbo shrimp sautéed scampi style, with mashed potatoes and spinach 32.50

Branzino “Livornese” (GF) Sea bass “Livornese” style with capers, olives and cherry tomatoes, served with mashed potatoes and spinach* 40.90

~ **SIDE DISHES** ~

Served With Entrees Only
Grazie!

**Sautéed Spinach
“Florentine Style”**
8.90

**Tuscan Style Cannellini
Beans**
7.90

Polenta
7.90

Brussel Sprouts
9.25

**Steamed Asparagus
Parma & Butter**
9.25

Eggplant “Parmigiana”
10.90

**Sautéed Portobello
Mushrooms**
9.90

**Mamma’s Sweet Peas
Cooked with Pancetta** 7.90

~ **PASTA SIDE DISHES** ~

Only The Following Four Choices Are Available As
Side Dishes— No Substitutions Please. Grazie!

Spaghetti Bolognese 9.50

Linguine Aglio e Olio 8.90

Penne Pesto 10.50

Capellini Pomo 8.50

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

Dinner Drink Menu

Martinis & Cocktails

<p>GRAND COSMO 13.00 <i>Reyka Vodka, Napoleon Mandarin, Fresh Lemon & Cranberry Juice</i></p> <p>PINEAPPLE EXPRESS 13.00 <i>Plantation Pineapple Rum, Paranubes Oaxacan Rum, Fresh Lime, Simple Syrup</i></p> <p>FORZA VIOLA 13.00 <i>Van Gogh Acai Blueberry Vodka, Chambord, Fresh Lemon Juice, Cranberry Juice</i></p> <p>ESPRESSO BELLO 14.00 <i>Van Gogh Double Espresso Vodka, Espresso Shot, Vanilla Vodka, Baileys</i></p>	<p>GODIVA DREAM 14.00 <i>Absolute Vanilla, Godiva Chocolate, Godiva White Chocolate</i></p> <p>NONNA TINA 13.00 <i>Titos Vodka, Muddled Cucumber, St. Elder, Simple Syrup, Fresh Lemon Juice</i></p> <p>POM-TASTIC 13.00 <i>Pearl Pomegranate Vodka, Pomegranate Liqueur, Sweet & Sour, Pomegranate Juice</i></p> <p>CALI SIDECAR 13.00 <i>Argonaut Brandy, Cointreau, Fresh Lemon</i></p>
<p>SPRITZ 12.00 <i>Prosecco, Aperol, Splash OJ, On the Rocks</i></p> <p>BELLISSIMO BELLINI 10.00 <i>Prosecco, Peach Schnapps, Peach Nectar.</i></p> <p>SPAGNOLO GIN & TONIC 13.00 <i>Empress Gin 1908, Citrus, Juniper Berries, Anise, Tonic</i></p>	<p>CAIPIRINHA 12.00 <i>Leblon Brazilian Rum, Fresh Lime Juice, Simple Syrup, Splash Grapefruit Juice, Splash Soda.</i></p> <p>RYE BERRY SMASH 13.00 <i>Malahat Rye Whiskey, Lemon Juice, Muddled Blueberries, with a Splash of Ginger Beer</i></p>

Mamma Gina's Mules In Copper Mug 12.00

<p>AMERICAN MULE <i>Blue Ice Vodka, Ginger Beer, Fresh Lime</i></p> <p>DARK AND STORMY <i>Plantation Original Dark Rum, Ginger Beer, Fresh Lime</i></p> <p>KENTUCKY MULE <i>Four Roses Bourbon, Ginger Beer, Fresh Lime</i></p>	<p>MEXICAN MULE <i>1/2 Pasote Tequila, 1/2 Xicaru Mezcal, Ginger Beer and a Splash of Pineapple</i></p> <p>RYE MULE <i>1776 Rye Whiskey, Ginger Beer, Fresh Lime</i></p> <p>CUCUMBER MULE <i>Prairie Cucumber Vodka, Ginger Beer, Fresh Lime</i></p>
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CLASSIC FAVORITE MARGARITAS *(Served on the Rocks)*

<p>SPICY MARGARITA 13.00 <i>Tanteo Habanero Tequila, Agave, Fresh Lime</i></p> <p>SUNSET PALOMA 13.00 <i>Dulce Vida Grapefruit Tequila, Chili Salt Rim, Fresh Lime Juice, Grapefruit Juice, Splash Of Soda</i></p> <p>SKINNY MARGARITA 11.00 <i>Corazon Silver Tequila, Fresh Lime Juice, Agave Nectar</i></p>	<p>MEZCALITA 13.00 <i>Banhez Artisanal Mezcal, Muddled Cucumber, Agave Nectar, Fresh Lime Juice</i></p> <p>PRICKLY PEAR MARGARITA 13.00 <i>Pasote Reposado Tequila, Combier Orange Liquor, Lime Juice, Prickly Pear Syrup</i></p>
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CLASSIC COCKTAILS

<p>MAMMA GINA'S OLD FASHIONED 14.00 <i>Michter's US1 Single Barrel Rye, Bitters, Sugar, Water</i></p> <p>THE JC BOULEVARDIER 14.00 <i>Highest America Prairie, Foro Amaro, Fresh Lemon Peel, Aperol.</i></p> <p>SAZERAC 12.00 <i>Sazerac Rye whiskey, Herbsaint Absinthe Rinse, Simple Syrup, Dash of Peychauds</i></p> <p>MAMMA GINA'S MANHATTAN 13.00 <i>1776 Rye Whiskey, Bitters, Carpano Antica Formula Sweet Vermouth</i></p>	<p>NEGRONI DI PIERO 14.00 <i>Old Tom Cat Gin, Campari, Carpano Antica Sweet Vermouth, Fresh Orange Peel</i></p> <p>PENICILLIN 13.00 <i>Shackelton Scotch Whiskey, Lemon Juice, Ginger Honey Syrup, Peated Whiskey Splash</i></p> <p>BEE'S KNEES 13.00 <i>Empress 1908 Gin, Lemon Juice, Barr Hill Raw Honey</i></p> <p>VERMONT OLD FASHIONED 13.00 <i>Old Tom Cat Gin, Maple Syrup, Lemon Juice, Dash of Bitters</i></p>
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Dinner Drink Menu

Brandy & Cognac

Cerbois Armagnac VSOP	14	Remy Martin XSOP	13
Remy Martin XO	26	Martell Cordon Bleu	24
Remy Martin 1738	14	D.O.M. B&B	12
Remy Martin Tercet	14	D.O.M. Benedictine	12
Argonaut Brandy	11		

Rum

Bacardi	10	Meyer's Dark Rum	9	Plantation Dark Rum	11
Malibu	10	Mt Gay	10	Plantation Pineapple	11
Captain Morgan	10	Leblon Cachaca	11		

Gin

Beefeater	10	Hendrick's	12	Tanqueray	10
Bombay	11	Tanqueray No.10	12	No. 209	12
Bombay Sapphire	12	Barr Hill Reserve	14		

Vodka

Absolut	10	Ketel One	12	Stoli Elite	13
Belvedere	13	Tito's Vodka	11	Crater Lake	11
Beluga	14	Reyka	11	Grey Goose	12
Praire Organic	11	Chopin	13	Ciroc	12

American Whisky

Basil Haydens Bourbon	14	Bookers Bourbon	14	James E. Pepper 1776 Rye	10
Blanton's Bourbon	16	Crown Royal	11	Mitcher's Straight Rye	13
Knob Creek Bourbon	13	Crown Royal Cask	16	WhistlePig 10 yr old	16
Maker's Mark Bourbon	12	Gentleman Jack	12	Sazerac Rye	12
Woodford Rsrv Bourbon	14	Southern Comfort	10	Elijah Craig "Small Batch"	13
HighWest Bourbon	13	HighWest Double Rye	13	Basil Hayden's Dark Rye	13

Scotch

Balvenie 12 yr old	12	Johnny Walker Black	12	Glenmorangie 10 yr old	13
Chivas Regal	10	Johnny Walker Red	11	Glenfiddich 18 yr old	18
Oban 14 yr old	16	Laphroaig 10 yr old	12	Macallan 12 yr old	14
Dewar's White Label	9	Laphroaig 18 yr old	18	Macallan 18 yr old	32
Belvine 12 yr	13	Lagavulin 16 yr old	18	Kaiyo "The Peated Whisky"	16

Tequila

Clase Azul Reposado	24	Don Julio 1942	36	Reserva de la Familia	34
Corazon Silver	10	Patron Silver	12	Casamigos Blanco	13
Pasote Reposado	12	G4 Silver	13	Casamigos Reposado	14
Don Julio 70	20	G4 Reposado	16	Casamigos Añejo	15
		G4 Añejo	20		

Port

Cockburn 10 year old	11	Sandeman Founder Res	10
Noval Black	10	Sandeman LBV	13
Roxo Barbera	14	Sandeman 20 yr Tawny	18
Dows 1985 Vintage	26		

Grappa

Grappa Piave	8	Nonino Merlot	16
Castello Banfi	10	Nonino Chardonnay	16
Lorenzo Inga Pinot Noir	11	Tignanello Grappa	18
Lorenzo Inga Moscato	11	Sassicaia	25

Aperitivo & Liqueur

Ancho Reyes	10	Disaronno	12	Lillet	10	Rumchata	11
Aperol	10	Domaine de Canton	10	Liquore Strega	10	Sambuca Romana Black	10
Averna Amaro	10	Dubonnet Blanc	10	Liquor 43	11	Sambuca Romana	10
Baileys Irish Cream	10	Dubonnet Rouge	10	Metaxa	10	Strega	10
Baileys Mint Chocolate	10	Faro Amaro	10	Midori	10	Tuaca	10
Campari	10	Fernet Branca	11	Ouzo	10	Tia Maria	10
Caravello Limoncello	10	Frangelico	11	Pernod	10	Jagermeister	10
Caravello Orancello	10	Galliano L' Autentico	11	Grand Marnier	11	Kahlua	10
Chartreuse	10	Cointreau	10	Drambuie	10		