

## ~ 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 16.90

**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

**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

*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.*

## ~ PASTE E RISOTTI ~ PASTA

*Half Portions Of Pasta Are Only Available As An Appetizer. Gluten-Free Penne Pasta Available—Ask Your Server*

**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 28.90

**GF = Gluten free**  
**V = Vegetarian ♥ = Vegan**

~ **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”**

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 36.90

**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**  
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

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# Dinner Drink Menu

## *Martinis & Cocktails*

<p><b>GRAND COSMO 13.00</b> <i>Reyka Vodka, Napoleon Mandarin, Fresh Lemon &amp; Cranberry Juice</i></p> <p><b>PINEAPPLE EXPRESS 13.00</b> <i>Plantation Pineapple Rum, Paranubes Oaxacan Rum, Fresh Lime, Simple Syrup</i></p> <p><b>FORZA VIOLA 13.00</b> <i>Van Gogh Acai Blueberry Vodka, Chambord, Fresh Lemon Juice, Cranberry Juice</i></p> <p><b>ESPRESSO BELLO 14.00</b> <i>Van Gogh Double Espresso Vodka, Espresso Shot, Vanilla Vodka, Baileys</i></p>	<p><b>GODIVA DREAM 14.00</b> <i>Absolute Vanilla, Godiva Chocolate, Godiva White Chocolate</i></p> <p><b>NONNA TINA 13.00</b> <i>Titos Vodka, Muddled Cucumber, St. Elder, Simple Syrup, Fresh Lemon Juice</i></p> <p><b>POM-TASTIC 13.00</b> <i>Pearl Pomegranate Vodka, Pomegranate Liqueur, Sweet &amp; Sour, Pomegranate Juice</i></p> <p><b>CALI SIDECAR 13.00</b> <i>Argonaut Brandy, Cointreau, Fresh Lemon</i></p>
<p><b>SPRITZ 12.00</b> <i>Prosecco, Aperol, Splash OJ, On the Rocks</i></p> <p><b>BELLISSIMO BELLINI 10.00</b> <i>Prosecco, Peach Schnapps, Peach Nectar.</i></p> <p><b>SPAGNOLO GIN &amp; TONIC 13.00</b> <i>Empress Gin 1908, Citrus, Juniper Berries, Anise, Tonic</i></p>	<p><b>CAIPIRINHA 12.00</b> <i>Leblon Brazilian Rum, Fresh Lime Juice, Simple Syrup, Splash Grapefruit Juice, Splash Soda.</i></p> <p><b>RYE BERRY SMASH 13.00</b> <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><b>AMERICAN MULE</b> <i>Blue Ice Vodka, Ginger Beer, Fresh Lime</i></p> <p><b>DARK AND STORMY</b> <i>Plantation Original Dark Rum, Ginger Beer, Fresh Lime</i></p> <p><b>KENTUCKY MULE</b> <i>Four Roses Bourbon, Ginger Beer, Fresh Lime</i></p>	<p><b>MEXICAN MULE</b> <i>1/2 Pasote Tequila, 1/2 Xicaru Mezcal, Ginger Beer and a Splash of Pineapple</i></p> <p><b>RYE MULE</b> <i>1776 Rye Whiskey, Ginger Beer, Fresh Lime</i></p> <p><b>CUCUMBER MULE</b> <i>Prairie Cucumber Vodka, Ginger Beer, Fresh Lime</i></p>
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## **CLASSIC FAVORITE MARGARITAS** *(Served on the Rocks)*

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

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