

MAMMA GINA ~ ENOTECA BAR

HAPPY HOUR

GF~Gluten Free* • VEG~Vegetarian • V~Vegan

~ ZUPPE ~

PASTA E FAGIOLI (GF/V) 7.00
Cannellini beans and tubetti pasta Tuscan style

MINISTRONE (GF/V) 7.00
Mamma Gina's classic minestrone soup

FUNGHI (GF) 8.00
Wild mushroom soup with a touch of cream and truffle oil

~ INSALATE ~

Add Chicken 5.50 • add Shrimp 6.00 • add Salmon 6.00

MAMMA GINA 8.50
Chopped salad tossed with tomatoes, onions, capers, bell peppers, a touch of anchovy and served with our Italian vinaigrette

ROMANA "CESARE" 8.50
Classic Caesar salad with shaved Parmesan

WEDGE 10.90
Iceberg lettuce served w/tomatoes, red onion, bacon bits, creamy blue cheese dressing

INSALATA CAPRESE (GF, VEG) 9.90
Tomatoes, fresh mozzarella, basil, balsamic dressing

INSALATA "GUSTOSA" 13.90
Romaine lettuce with goat cheese, walnuts, poached pears, with our house Italian dressing

INSALATA DI GAMBERETTI E FAGIOLI CON TARTUFO 13.50
Baby mixed greens, bay shrimp and cannellini bean salad with our Italian truffle dressing

**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.*

~ PASTA ~

CAPELLINI AL POMODORO (VEG) 9.75
Capellini pasta served with tomato sauce

GNOCCHI GORGONZOLA (VEG) 11.75
Homemade gnocchi served with Gorgonzola cheese sauce

RAVIOLI NERI 11.50
Homemade black ravioli stuffed with ricotta cheese and lobster served with a vodka rose sauce

CANNELLONI FIORENTINA (VEG) 9.90
Cannelloni crepe (1) stuffed with ricotta cheese and spinach served with a tomato and cream sauce

RISOTTO ASPARAGI (GF) 12.25
Risotto served with a creamy asparagus sauce

SPAGHETTI CARBONARA 12.25
Spaghetti pasta with a creamy pancetta bacon and egg sauce

SPAGHETTI PESTO (VEG) 12.25
Spaghetti pasta with our homemade pesto sauce

LINGUINE PUTTANESCA 12.25
Linguine pasta served with garlic, capers, black olives and a touch of anchovy in a tomato sauce

SPAGHETTI BOLOGNESE 12.25
Spaghetti pasta served with our veal meat sauce

RAVIOLI FUNGHI (VEG) 12.25
Mushroom and ricotta cheese ravioli served with a creamy porcini mushroom sauce

SPAGHETTI POLPETTE
Spaghetti and 3 meat balls with our tomato sauce 12.00 or Spaghetti and meat balls w/our Bolognese sauce 13.75

~ PIATTI PICCOLI ~

SCAMPI 12.75
Sautéed shrimp served with a "Scampi" sauce or a "Diavola" sauce over sautéed spinach

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SALMONE 12.75

Sautéed Atlantic salmon served with “Scampi” sauce or a “Diavola” sauce over sautéed spinach

CALAMARI FRITTI 13.00

Deep fried calamari

ZUCCHINI FRITTI (V) 7.00

Deep fried zucchini sticks

SPIEDINO DI GAMBERI (GF) 12.75

Shrimp skewer on a bed of sautéed spinach

SALSICCIA CON FAGIOLI ALL'UCCELLETTO

13.00

Classic Tuscan no fuss dish with sausage, onion, sage, tomato and Tuscan style cannelloni beans

SCALOPPINE NONNO PIERO 19.90

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

PANINO AL SALMONE 16.90

Salmon sandwich with lettuce, tomato, onion, cucumber, and avocado, with our homemade tartar sauce and served with fries

PANINO AL FILETTO 17.90

Filet sandwich with lettuce, tomato, onion, your choice of provolone or mozzarella, served with fries

POLPETTE 9.90

Homemade (4) meatballs with marinara sauce and spinach

FILETTO (GF) 17.50

Petite filet mignon grilled & served with sautéed spinach & our mushroom sauce

PROSCIUTTO E MELONE (GF) 9.90

Classic Parma prosciutto and melon

POLLO ALLA PARMIGIANA 14.50

Chicken Parmesan Mamma Gina style with sautéed spinach

POLLO ALLA CACCIATORA 14.50

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

MELANZANE AL FORNO 11.90

Baked eggplant Parmigiana (20 minute cooking time)

COCKTAIL DI GAMBERI (GF) 12.75

Bay shrimp cocktail with avocado, tomato, cucumber and onion served with a creamy cocktail sauce

MAMMA'S CHEESEBURGER 12.50

8oz Burger with cheese and Mamma Gina's special sauce and fries

FRENCH FRIES (VEG) 6.00

Coated w/parmesan cheese and truffle oil

GARLIC BREAD 7.50

~ DOLCI ~

TIRAMISU (VEG) 7.00

Lady finger cookies soaked in espresso, mascarpone custard mousse and a chocolate topping

CRÈME BRÛLÉE (GF, VEG) 7.00

The “best in the world,” rich custard with a crunchy caramel topping

NAPOLEON (VEG) 7.00

Layers of puff pastry with a pastry cream filling and chocolate chips

PANNA COTTA (GF, VEG) 7.00

Cream, milk and sugar silky custard served with a berry coulis

CHEESECAKE (VEG) 7.00

Mamma's cheesecake

GELATO 6.00 Vanilla • Cappuccino • Chocolate

SORBET 6.00 Mixed Berry or Lemon

VANILLA ICE CREAM 6.00

Mamma Gina ~ Enoteca Bar

Happy Hour Drink Menu

Martinis & Cocktails

WELL COCKTAIL • \$6.00 ~ WELL MARTINI • \$7.00 ~ HOUSE MARGARITA • \$6.00
HOUSE SANGRIA • \$6.00 HOUSE MARTINIS • \$7.00 Cosmopolitan, Lemon Drop, Appletini

<p>GRAND COSMO Reyka Vodka, Napoleon Mandarin Fresh Lemon & Cranberry Juice 12.00</p>	<p>GODIVA DREAM Absolute Vanilla, Godiva Chocolate, Godiva White Chocolate 12.00</p>
<p>PINEAPPLE EXPRESS Plantation Pineapple Rum, Paranubes Oaxacan Rum, Fresh Lime, Simple Syrup 12.00</p>	<p>NONNA TINA Titos Vodka, Muddled Cucumber, St. Elder, Simple Syrup, Fresh Lemon Juice 12.00</p>
<p>FORZA VIOLA Van Gogh Acai Blueberry Vodka, Chambord, Fresh Lemon Juice, Cranberry Juice 12.00</p>	<p>POM-TASTIC Pearl Pomegranate Vodka, Pomegranate Liqueur, Sweet & Sour, Pomegranate Juice 13.00</p>
<p>ESPRESSO BELLO Van Gogh Double Espresso Vodka , Espresso Shot, Vanilla Vodka, Baileys 13.00</p>	<p>CALI SIDECAR Argonaut Brandy, Cointreau, Fresh Lemon 13.00</p>

Specialty Cocktails (Served on the Rocks)

<p>SPRITZ Prosecco, Aperol, Splash OJ 10.00</p>	<p>CAIPIRINHA Leblon Brazilian Rum, Fresh Lime Juice, Simple Syrup, Splash Grapefruit Juice, Splash Soda. 11.00</p>
<p>BELLISSIMO BELLINI Prosecco, Peach Schnapps, Peach Nectar. 9.00</p>	<p>RYE BERRY SMASH Malahat Rye Whiskey, Lemon Juice, Muddled Blueberries, with a Splash of Ginger Beer. 12.00</p>
<p>SPAGNOLO GIN & TONIC Empress Gin 1908, Citrus, Juniper Berries, Anise, Tonic 12.00</p>	

Mamma Gina's Mules in Copper Mug 11.00

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

Mamma Gina ~ Enoteca Bar

Happy Hour Drink Menu

Classic Favorites

(Served on the Rocks)

Margaritas

SPICY MARGARITA

Tanteo Habanero Tequila, Agave, Fresh Lime
12.00

SUNSET PALOMA

Dulce Vida Grapefruit Tequila, Chili Salt Rim, Fresh
Lime Juice, Grapefruit Juice, Splash Of Soda
12.00

MEZCALITA

Banhez Artisanal Mezcal, Muddled Cucumber,
Agave Nectar, Fresh Lime Juice
12.00

PRICKLY PEAR MARGARITA

Pasote Reposado Tequila, Combier Orange Liqueur,
Lime Juice, Prickly Pear Syrup
12.00

SKINNY MARGARITA

Corazon Silver Tequila, Fresh Lime Juice,
Agave Nectar
10.00

Classic Cocktails

MAMMA GINA'S OLD FASHIONED

Michter's US1 Single Barrel Rye, Bitters,
Sugar, Water
13.00

THE JC BOULEVARDIER

Highwest America Prairie, Foro Amaro,
Fresh Lemon Peel, Aperol.
12.00

SAZERAC

Sazerac Rye whiskey, Herbsaint Absinthe Rinse,
Simple Syrup, Dash of Peychauds
11.00

MAMMA GINA'S MANHATTAN

1776 Rye Whiskey, Bitters,
Carpano Antica Formula Sweet Vermouth
11.00

NEGRONI DI PIERO

Old Tom Cat Gin, Campari, Carpano Antica Sweet
Vermouth, Fresh Orange Peel
13.00

PENICILLIN

Shackelton Scotch Whiskey, Lemon Juice, Ginger
Honey Syrup, Peated Whiskey Splash
12.00

BEE'S KNEES

Empress 1908 Gin, Lemon Juice,
Barr Hill Raw Honey
12.00

VERMONT OLD FASHIONED

Old Tom Cat Gin, Maple Syrup, Lemon Juice,
Dash of Bitters
13.00

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Happy Hour Drink Menu

Wines By The Glass

Mamma Gina's House Wine Selection

French Sparkling Brut / Chardonnay / Sauvignon Blanc / Pinot Grigio
Merlot / Pinot Noir / Cabernet Sauvignon / Chianti / Malbec
6.00

SPARKLING

ROTARI, BRUT , Italy NV (SPLIT)	8.00
ZONIN, PROSECCO , Italy NV (SPLIT)	8.90
CANELLA, BRUT ROSE , Italy (SPLIT)	10.00
MUMM'S , Napa Valley (SPLIT)	16.00

CHARDONNAY

WILLIAM HILL , Central Coast	8.00
LA CREMA , Sonoma Coast	13.00
FESS PARKER , Santa Barbara	12.00
GRGICH HILLS , Napa Valley	17.00
SONOMA CUTRER , Russian River Ranches	13.50

SAUVIGNON BLANC

KIM CRAWFORD , New Zealand	11.00
RAYMOND RESERVE , Napa Valley	12.00

OTHER ITALIAN WHITE & ROSE`

SARACCO , Moscato D'Asti	10.00
TOSCOLO , Vernaccia Di San Gimignano	10.00
CALAFURIA BY TOMARESCA , Rose Puglia	10.00

PINOT GRIGIO

LAGARIA , VENEZIA, Italy	8.00
MASI , VENEZIA, Italy	8.90
JERMANN , COLLIO, Italy	14.00

CABERNET SAUVIGNON

R COLLECTION BY RAYMOND , California	8.00
LOUIS M. MARTINI , Sonoma County	10.00
BONANZA BY CAYMUS , California	10.00
JUSTIN , Paso Robles	17.00

MERLOT

R COLLECTION BY RAYMOND , California	8.50
J LOHR, LOS OSOS , Paso Robles	10.00

PINOT NOIR

LEESE FITCH , California	8.00
PEDRONCELLI , Russian River Valley	10.00
BENTON LANE , Willamette Valley Oregon	12.00
MEIOMI , California	14.00

ITALIAN RED

BANFI , Chianti Classico	10.00
ZACCAGNINI , Montepulciano d'Abruzzo	11.00
BRANCAIA , "Tre" Super Tuscan	13.00
NOZOLLE , Chianti Classico Riserva, Tuscany	13.00
ALLEGRI , "Palazzo Della Torre" Ripasso,	14.00

OTHER RED

ARTEZIN , Old Vine Zinfandel Mendocino	11.00
LLAMA, MALBEC , Argentina	11.00
TOOTH & NAIL RED BLEND , Paso Robles	14.00

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Happy Hour Drink Menu

BEER MENU

DOMESTIC

4.00

BUDWEISER Light Lager, Crisp, Refreshing

BUD LIGHT Very Light Lager, Crisp, Refreshing

MICHELOB ULTRA Very Light Lager, Crisp, Refreshing

CRAFT/IMPORTED

5.00

ESTRELLA JALISCO Pale, Golden Yellow Color and Has a Refreshingly Light Flavor

STELLA ARTOIS Euro Pale Lager, Touch of Sweetness, Grainy Malt Body

MENABREA, BLOND Pale Lager, Citrus, Bitter Tones, Floral and Fruity

BIRRA DOLOMITI, PILS Moderate Pils Malt, Light Spicy Hops and Bitterness With a Dry Finish

MISSION IPA Complex Hop Aroma, Generous Usage of Cascade & Centennial Hops, Subtle Malt With Wonderful Balance

ACME IPA Indian Pale Ale, Bitter, Floral, Earthy, Nice Malt Backbone

ALLAGASH WHITE Belgian Style Wheat Ale Spiced With Coriander and Orange Peel

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

EINSTOK TOASTED PORTER Roasty and Rich, With Notes of Toffee