

# MAMMA GINA ~ ENOTECA BAR

## HAPPY HOUR

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

### ~ ZUPPE ~

**PASTA E FAGIOLI** (GF/V) 6.90

Cannellini beans and tubetti pasta Tuscan style

**MINISTRONE** (GF/V) 6.90

Mamma Gina's classic minestrone soup

**FUNGHI** (GF) 7.90

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** 8.25

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

**ROMANA "CESARE"** 8.25

Classic Caesar salad with shaved Parmesan

**WEDGE** 9.90

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

**INSALATA CAPRESE** (GF, VEG) 9.25

Tomatoes, fresh mozzarella, basil, balsamic dressing

**INSALATA "GUSTOSA"** 12.90

Romaine lettuce with goat cheese, walnuts, poached pears, with our house Italian dressing

**INSALATA DI GAMBERETTI E FAGIOLI CON TARTUFO** 12.90

Baby mixed greens, seared shrimp and cannellini bean salad with our Italian truffle dressing

### ~ PASTA ~

**CAPELLINI AL POMODORO** (VEG) 8.75

Capellini pasta served with tomato sauce

**GNOCCHI GORGONZOLA** (VEG) 10.75

Homemade gnocchi served with Gorgonzola cheese sauce

**RAVIOLI NERI** 10.50

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

**CANNELLONI FIORENTINA** (VEG) 8.90

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

**RISOTTO ASPARAGI** (GF) 11.25

Risotto served with a creamy asparagus sauce

**SPAGHETTI CARBONARA** 11.25

Spaghetti pasta with a creamy pancetta bacon and egg sauce

**SPAGHETTI PESTO** (VEG) 11.25

Spaghetti pasta with our homemade pesto sauce

**LINGUINE PUTTANESCA** 11.25

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

**SPAGHETTI BOLOGNESE** 11.25

Spaghetti pasta served with our veal meat sauce

**RAVIOLI FUNGHI** (VEG) 11.25

Mushroom and ricotta cheese ravioli served with a creamy porcini mushroom sauce

**SPAGHETTI POLPETTE**

Spaghetti and 3 meat balls with our tomato sauce 11.00. or Spaghetti and meat balls w/our Bolognese sauce 12.75

### ~ PIATTI PICCOLI ~

**SCAMPI** 11.75

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

*\*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.*

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### **SALMONE** 11.75

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

### **CALAMARI FRITTI** 10.90

Deep fried calamari

### **ZUCCHINI FRITTI (V)** 6.50

Deep fried zucchini sticks

### **SPIEDINO DI GAMBERI (GF)** 11.75

Shrimp skewer on a bed of sautéed spinach

### **SCALOPPINE NONNO PIERO** 18.90

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** 16.90

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

### **POLPETTE** 8.90

Homemade (4) meatballs with marinara sauce and spinach

### **FILETTO (GF)** 16.90.

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** 13.50

Chicken Parmesan Mamma Gina style with sautéed spinach

### **POLLO CON FUNGHI** 13.50

Baked chicken breast with a creamy mushroom sauce and sautéed spinach

### **MELANZANE AL FORNO** 10.90

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)** 5.90

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

### **VANILLA ICE CREAM** 6.00 **GELATO** 6.00

Vanilla • Cappuccino • Chocolate

**SORBET** 6.00 Mixed Berry or Lemon

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### 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  
5.50

#### 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, Monterey	12.00
AU BON CLIMAT, Santa Barbara	12.50
MORGAN, Santa Lucia, Highlands	15.00
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

CAMPAGNOLA, Valpolicella Superiore	8.00
LA CAPRENERA, Aglianico Campania	10.00
BANFI, Chianti Classico	10.00
ZACCAGNINI, Montepulciano d'Abruzzo	11.00
BRANCAIA, "Tre" Super Tuscan	13.00
NOZOLLE, Chianti Classico Riserva, Tuscany	13.00
ALLEGRIANI "Palazzo Della Torre" Ripasso,	14.00

#### OTHER RED

ARTEZIN, Old Vine Zinfandel Mendocino	11.00
LLAMA, MALBEC, Argentina	11.00
MORGAN, G-17 Syrah, Monterey	12.00
TOOTH & NAIL RED BLEND, Paso Robles	14.00

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### MARTINIS & COCKTAILS

**WELL COCKTAIL • \$5.50 ~WELL MARTINI • \$6.50 ~ HOUSE MARGARITA • \$5.50**  
**HOUSE SANGRIA • \$5.50. HOUSE MARTINIS • \$6.50** Cosmopolitan, Lemon Drop, Appletini

<p><b>GRAND COSMO</b> Reyka Vodka, Napoleon Mandarin Fresh Lemon &amp; Cranberry Juice 11.50</p>	<p><b>GODIVA DREAM</b> Absolute Vanilla, Godiva Chocolate, Godiva White Chocolate 11.50</p>
<p><b>PINEAPPLE EXPRESS</b> Plantation Pineapple Rum, Paranubes Oaxacan Rum, Fresh Lime, Simple Syrup 11.90</p>	<p><b>NONNA TINA</b> Titos Vodka, Muddled Cucumber, St. Elder, Simple Syrup, Fresh Lemon Juice 10.00</p>
<p><b>FORZA VIOLA</b> Van Gogh Acai Blueberry Vodka, Chambord, Fresh Lemon Juice, Cranberry Juice 11.50</p>	<p><b>POM-TASTIC</b> Pearl Pomegranate Vodka, Pomegranate Liqueur, Sweet &amp; Sour, Pomegranate Juice 12.50</p>
<p><b>ESPRESSO BELLO</b> Van Gogh Double Espresso Vodka , Espresso Shot, Vanilla Vodka, Baileys 12.50</p>	<p><b>CALI SIDECAR</b> Argonaut Brandy, Cointreau, Fresh Lemon 12.50</p>

### SPECIALTY COCKTAILS (Served on the Rocks)

<p><b>SPRITZ</b> Prosecco, Aperol, Splash OJ 9.90</p>	<p><b>CAIPIRINHA</b> Leblon Brazilian Rum, Fresh Lime Juice, Simple Syrup, Splash Grapefruit Juice, Splash Soda. 10.90</p>
<p><b>BELLISSIMO BELLINI</b> Prosecco, Peach Schnapps, Peach Nectar. 8.90</p>	<p><b>RYE BERRY SMASH</b> Malahat Rye Whiskey, Lemon Juice, Muddled Blueberries, with a Splash of Ginger Beer. 11.90</p>
<p><b>SPAGNOLO GIN &amp; TONIC</b> Empress Gin 1908, Citrus, Juniper Berries, Anise, Tonic 11.90</p>	

### MAMMA GINA'S MULES IN COPPER MUG 10.90

<p><b>AMERICAN MULE</b> Blue Ice Vodka, Ginger Beer, Fresh Lime</p>	<p><b>MEXICAN MULE</b> 1/2 Pasote Tequila, 1/2 Xicaru Mezcal, Ginger Beer and a Splash of Pineapple</p>
<p><b>DARK AND STORMY</b> Kirk &amp; Sweeney 12 yr Rum, Ginger Beer, Fresh Lime</p>	<p><b>RYE MULE</b> 1776 Rye Whiskey, Ginger Beer, Fresh Lime</p>
<p><b>KENTUCKY MULE</b> Four Roses Bourbon, Ginger Beer, Fresh Lime</p>	<p><b>CUCUMBER MULE</b> Prairie Cucumber Vodka, Ginger Beer, Fresh Lime</p>

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### CLASSIC FAVORITES

(Served on the Rocks)

#### MARGARITAS

##### SPICY MARGARITA

Tanteo Habanero Tequila, Agave, Fresh Lime  
11.00

##### 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, Combiér Orange Liqueur,  
Lime Juice, Prickly Pear Syrup  
11.00

##### 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  
12.50

##### THE JC BOULEVARDIER

Highest America Prairie, Foro Amaro,  
Fresh Lemon Peel, Aperol.  
11.50

##### SAZERAC

Sazerac Rye whiskey, Herbsaint Absinthe Rinse,  
Simple Syrup, Dash of Peychauds  
10.90

##### MAMMA GINA'S MANHATTAN

1776 Rye Whiskey, Bitters,  
Carpano Antica Formula Sweet Vermouth  
10.90

##### MAMMA GINA'S NEGRONI

Old Tom Cat Gin, Campari, Carpano Antica Sweet  
Vermouth, Fresh Orange Peel  
12.00

##### PENICILLIN

Shackelton Scotch Whiskey, Lemon Juice, Ginger  
Honey Syrup, Peated Whiskey Splash  
11.90

##### BEE'S KNEES

Empress 1908 Gin, Lemon Juice,  
Barr Hill Raw Honey  
11.90

##### VERMONT OLD FASHIONED

Old Tom Cat Gin, Maple Syrup, Lemon Juice,  
Dash of Bitters  
12.00

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### **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

**BIRRA DOLOMITI, ROSSA** Malty, Caramel, Bready & Sweet, With a Decent Finish of Bitterness

**LOST COAST ALLEY CAT AMBER** Hint of Sun Toasted Grain, Caramel, & Fruity Esters Compliment The Mellow Noble Hop Aroma

**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