

# ~ 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

# 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

### Insalata di Gamberetti e Fagioli con Tartufo

Baby mixed greens, seared shrimp and cannellini bean salad with our Italian truffle dressing 17.90

GF = Gluten free

V = Vegetarian

♥ = Vegan

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

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Palm Desert, California ~ Firenze, Italy

# ~ 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