

A generation ago, in the province of Naples (birthplace of Sophia Loren). Carlo Capuano first began his long standing tradition of serving time honored family recipes to the public.

This continues today with sons Vincenzo, Aniello, Giuliano and Floriano. Since coming to America in 1983, the Capuano Family upholds the long family tradition of making exceptional dishes with the style and flair that have won the hearts of Italy. It is with great pleasure that we offer you this opportunity to experience a small pieces of our heritage, our family and our traditions.

~ Carlo Capuano ~

## MAMMIA MIA SAMPLER

Bruschetta Romano, Mozzarella alla Caprese and Mozzarella Sticks and Carciofi Dorati 15.99

**BRUSCHETTA ROMANO** Fresh Chopped Tomatoes, Marinated in Garlic, Olives, Olive Oil and Seasonings, Sprinkled with Romano Cheese 8.99

## **CARCIOFI DORATE**

Marinated Long Stem Artichokes coated with Italian Herbs, Parmesan Cheese and Bread Crumbs, Fried to Perfection and Served with a Creamy Roasted Garlic Sauce 11.99

MOZZARELLA STICKS (6) with Marinara Sauce 9.99

SEAFOOD SAMPLER Fritto de Calamari, Vongole in Brodo, Grilled Shrimp, Mussels Classico and Clams Casino 18.99

FRITTO DI CALAMARI Served with Marinara Sauce 11.99

MUSSELS CLASSICO Sautéed in Your Choice of: White Wine, Sauce with Herbs or Homemade Marinara 9.99

VONGOLE IN BRODO Steamed Clams with Wine and Garlic Sauce or Our Marinara Sauce 10.99

# Antipasto / Appetizers

**CLAMS CASINO** 

Stuffed with Chopped Bacon, Roasted Peppers, and Onions, Garlic Sauce, Served with Lemon on the Side 11.99

Shrimp ala rosa Shrimp Wrapped in Bacon, Served with Saffron Cream Sauce 12.50

PORTOBELLO MUSHROOMS Stuffed with Crabmeat in a White Wine Sauce 12.50

ANTIPASTO MEDITERRANEAN Grilled Marinated Eggplant, Roasted Peppers, Artichokes, Tomatoes, Zucchini, Prosciutto di Parma, Fresh Mozzarella and Sharp Provolone 13.99

**MUSSELS ALA MAMMA** Fresh Chopped Tomatoes, Garlic, Olive Oil, Italian Herbs, with Garlic Crumbs in a Balsamic Sauce 9.99

EGGPLANT ROLLATINI Thinly Sliced Eggplant, Rolled with Sliced Prosciutto, Fresh Mozzarella, Ricotta and Baked in a Marinara Sauce 9.99

**CROSTINI AL FUNGHI** Thin Sliced Roasted Bread, Topped with Mushrooms and Crabmeat, in a Champagne Pesto Sauce 14.99

**BUFFALO WINGS** Hot, Mild or Honey Sauce (12) 15.50

Zuppe / Soup

YOUR CHOICE 5.99 Pasta E Fagioli • Chef's Soup of the Day

Insalata / Salads

# **CAESAR SALAD**

Fresh Croutons and Caesar Dressing, Sprinkled with Fresh Grated Parmesan Cheese 9.99 Add Chicken 4.50 • Add Shrimp 5.50

# MEDITERRANEAN SEAFOOD SALAD

Marinated Baby Shrimp, Scallops and Calamari Served on Top of Romaine Salad with Tomatoes, Cucumbers, Olives, Roasted Peppers and Artichokes 16.99

# INSALATA DELLA SALUTE

A Heart Healthy Salad made with Mixed Greens, Served with Grilled Shrimp, Grilled Marinated Eggplant, Roasted Peppers, Artichokes, Zucchini and Sundried Tomatoes, Drizzled with a Homemade Balsamic Vinaigrette 16.99

INSALATA NAPOLITANO

Baby Spinach, Grilled Shrimp, Grilled Vegetables, Roasted Peppers, Topped with Crabmeat in a Lemon Garlic Sauce 16.99

# CAPRESE SALAD

Fresh Mozzarella and Fresh tomatoes garnished with Roasted Peppers, Kalamata olives and balsamic Reduction 12.99

# **BUFFALO CHICKEN SALAD**

Grilled Buffalo Chicken, Romaine Lettuce, Red Peppers, Carrots & Tomatoes 16.99

### EXTRA DRESSING \$1.00 ea

Creamy Italian • Balsamic Vinaigrette • Blue Cheese Honey Mustard • Ranch

Pasta

Served with Homemade Bread & Choice of Soup or Salad

AUTHENTIC PIZZA European 12" Individual

Served with Salad or Soup 2.50 Extra

#### MARGHERITA

In Our Homemade Marinara Sauce with Fresh Basil, Topped Off with Fresh Mozzarella, Garlic & Herbs 13.99

#### FIRENZE

Marinara Sauce & Mozzarella Cheese, Topped with Spinach, Chicken, Fresh Garlic & Herbs 13.99

#### **GENOVA**

Pepperoni & Sausage with Mozzarella with Our Homemade Tomato Sauce 13.99

#### MILANO

White Sauce with Fresh Tomatoes, Mushrooms, Broccoli & Spinach in a Bed of Mozzarella with Fresh Garlic 13.99

#### PIZZA ROMA

Tomato Sauce & Mozzarella, Topped with Prosciutto, Artichoke & Mushrooms 13.99

#### **TOPPINGS** 3.25 each

Mushrooms - Pepperoni - Ricotta Cheese - Sausage - Spinach Chicken - Roasted Peppers - Eggplant - Caramelized Onions Extra Cheese - Sundried Tomatoes - Artichoke Hearts

# TRADITIONAL PASTA MAMMA MIA MEATBALLS

over Lignuine 16.99 PENNE ALLA MARINARA

Marinara Sauce 15.99 **RAVIOLI MARINARA** 

Ricotta Cheese Filled Ravioli Served with Our Homemade Marinara Sauce 16.99

# **FETUCCINE ALFREDO**

Heavy Cream & Parmesan Cheese 16.99 PENNE ALLA ARRABBIATA

with Tomatoes & Parsley in a Spicy Marinara Sauce 16.99

# CHEESE TORTELLINI

with Marinara or Alfredo Sauce 16.99 **VODKA RIGATONI** 

Rigatoni Pasta tossed in a Pink Cream Sauce with Prosciutto Topped with Mozzarella Cheese 16.99 Add Chicken 4.50 • Add Shrimp 5.50 RIGATONI BOLOGENSE Homemade Meat Sauce 16.99

Add Chicken 4.50 • Add Shrimp 5.50 PENNE ALLA PUTANESCA

Penne Pasta Tossed in a Marinara Sauce with Capers, Olives, and a Touch of Anchovies 16.99

# **BAKED PASTA**

# LASAGNA

Pasta Sheets Lavered with Ground Meat. Fresh Ricotta Cheese. Homemade, Herbs and Spices Baked with Melted Mozzarella 16.99 Large Dinner Portion Only

# **BAKED CHEESE RAVIOLI**

Cheese Ravioli baked in Homemade Marinara Sauce, Topped with Melted Mozzarella 16.50

# PENNE AL FORNO

Penne Pasta Tossed with Meatballs & Sausage in Homemade Marinara Sauce, Baked with Melted Mozzarella 17.99

## STUFFED SHELLS

Pasta Shells Stuffed with Creamy Ricotta, Served over a Bed of Marinara Sauce, Baked with Melted Mozzarella 15.99

## **BAKED GNOCCHI SORRENTO**

Potato Gnocchi. Tossed with Marinara Sauce and Melted Mozzarella 16.50

BAKED ZITI Ricotta Cheese, Marinara Sauce topped with Melted Mozzarella 16.50

# FETTUCCINI VEGETABLES

Broccoli, Spinach and Mushrooms in Alfredo Sauce 18.50



# BEVERAGES

MINERAL WATER 1 Liter 5.50 **NATURAL SPRING WATER** 1 Liter 5.50 FRESH BREWED COFFEE 3.50

ICED TEA (Unsweetened or Raspberry) 3.75 HOT CHOCOLATE 3.75 MILK 3.75 **HOT TEA** 3.50 SODA Pepsi • Diet Pepsi • Root Beer • Sierra Mist 3.99 ESPRESSO - CAPPUCCINO

AND MANY MORE FLAVORS AVAILABLE

SIDE ORDERS

**FRIES** 6.25 **CHEESE FRIES** 7.25 PIZZA FRIES 7.25 **ONION RINGS** 7.50 GARLIC KNOTS (12) 6.75 **CHICKEN FINGERS** 

served with fries (4) 10.99 SIDE OF SAUCE Choice of Alfredo, Pink, Meatsauce or Pesto Sauce 4.99

SIDE OF VEGETABLES 5.99 PASTA MARINARA 6.99 LINGUINE WITH GARLIC OIL 6.99 SAUSAGE OR MEATBALL 6.50

**GRILLED CHICKEN** 6.50 **GRILLED SHRIMP** 9.50

GARLIC BREAD 7.50 WITH CHEESE 7.99

**SPINACH** 

Sautéed with Garlic Oil 7.50 SAUTEED BROCCOLI

with Olive Oil 7.50 **BROCCOLI RABE** 

Sauteed with Garlic Oil 8.25

#### **KID'S MENU** 12 and Under

Served with a Fountain Drink CHICKEN FINGERS (3) WITH FRIES 8.99 MOZZARELLA STICKS (3) WITH FRIES 8.99 **PENNE WITH SAUCE** 8.99 **CHICKEN PARMIGIANA** 8.99 LINGUINE WITH BUTTER SAUCE 8.99 FETTUCCINE AFLREDO 8.99 BAKED ZITI 8.99 CHEESE RAVIOLI 8.99 MAC AND CHEESE 8.99 KIDS PIZZA 8.99

# Signature Pasta

Served with Homemade Bread & Choice of Soup or Salad

# GNOCCHI MAMMA MIA

in a Creamy Pesto Sauce 16.99 **STUFFED RIGATONI** 

Rigatoni Stuffed with Ricotta & Mozzarella in a Pink Sauce 17.99

LOBSTER RAVIOLI Stuffed with Lobster Served in a Pink Cream Sauce, Topped with Asparagus and Mozzarella 23.99

BORSELLINI MIDDLETOWN Grilled Chicken Strips and Mushrooms in a Vodka Cream Blush Sauce, Tossed with Pasta Pockets Stuffed with Cheese 18.99

# PASTA INTERA CON GAMBERI

Sautéed Jumbo Shrimp with Broccoli Florets, Cherry Tomatoes, Olive Oil & Fresh Basil, Tossed with Whole Wheat Spaghetti 22.99

# **RAVIOLI BOLOGNESE**

Served with Homemade Meat Sauce 17.99

# Signature Entrees

Choice of Pasta (\*Unless Dish Specifies Pasta Not Included) PENNE • CAPPELINI • RIGATONI • LINGUINE Whole Wheat Spaghetti and Whole Wheat Penne \$1.50 More Any Veal or Chicken Dish Can be Made into a Cacciatore, Francese or Marsala Sauce - Cooked to Order

All Entrees Served with Homemade Bread and Choice of Soup or Salad

Vitello / Veal & Pollo / Chicken

# **VEAL PARMIGIANA**

**FETUCCINE SANTA LUCIA** 

Marinara Sauce, Topped with Mozzarella 16.99

Ravioli Sautéed with Portobello Mushrooms in

Our Homemade Creamy Alfredo Sauce 16.99

Potato Gnocchi served in a Pink Cream Sauce

Cheese Ravioli Served in a Pink Cream Sauce with Spinach

with Spinach, Mushroom and Grilled Chicken Strip 21.50

PENNE SICILIANO

**RAVIOLI FUNGHI** 

**RAVIOLI BELLINI** 

Topped with Mozzarella 17.99

**GNOCCHI ROMANO** 

Fettuccine with Sautéed Broccoli Rabe, Sundried Tomatoes and Roasted

Penne with Roasted Peppers. Olives, Mushrooms, in Our Homemade

Peppers in a Light Marinara Sauce, Topped with Smoked Mozzarella 16.99

Breaded Veal Cutlet Topped with Mozzarella Served over Pasta 21.99

# **VEAL MAMMA MIA**

Thin Sliced Veal Medallions, Topped with Prosciutto, Spinach & Mozzarella, Served in a Pink Cream Sauce over Pasta 21.99

### **VEAL MIMOSA**

Veal Medallions Sautéed with Artichokes, Mushrooms & Sundried Tomatoes in a Garlic White Wine Sauce over Pasta 21.99

#### VEAL SALTIMBOCCA

Veal Medallions Sautéed with White Wine, Topped with Spinach, Prosciutto and Mozzarella over Pasta 21.99

#### **VEAL SINATRA**

Veal Medallions with Roasted Peppers, Mushrooms and Tomatoes in Light Marinara Sauce over Linguini 22.99

# **CHICKEN & SHRIMP PRINCESS**

Chicken breast & shrimp topped with Asparagus and mozzarella cheese, served in a white wine sauce, served with vegetable & potato of the day \*Pasta not Included 21.99

# Eggplant & Vegetarian

# EGGPLANT PARMIGIANA

Thinly Sliced Lightly Coated in Seasoned Bread Crumbs with Marinara Sauce, Topped with Mozzarella Served over Pasta 17.99

# EGGPLANT ROLLATINI

Thinly Battered Stuffed with Fresh Mozzarella, Ricotta & Prosciutto Baked in a Marinara Sauce, Served over Pasta (not vegetarian) 18.99

# STUFFED EGGPLANT

with Spinach & Fresh Ricotta Cheese, Topped with Mozzarella, Served over Pasta 18.99

# **CHICKEN DOLCE VITA**

Chicken Breast Sautéed in a Sherry Cream Sauce, Topped with Prosciutto, Asparagus, Roasted Peppers & Mozzarella, Served over Sautéed Spinach \*Pasta not Included 20.99

# **CHICKEN PICCATA**

Chicken Breast Sautéed with Capers in a Light Lemon Wine Sauce Served with Pasta 20.99

# **CHICKEN PARMIGIANA**

Chicken Cutlet Lightly Breaded, Topped with Marinara Sauce, and Mozzarella Served with Pasta 18.99

# CHICKEN SALTIMBOCCA

Chicken Breast, Sautéed in a White Wine Garlic Sauce with Prosciutto, Spinach and Melted Mozzarella served over Pasta 20.99

**CHICKEN & SHRIMP SAN PAOLO** 

Chicken & Shrimp Sautéed with Bacon, Asparagus, and Sun Dried Tomatoes in a Brandy Pink Sauce over Penne 25.99

# CHICKEN VESUVIO

Breaded Chicken Served over Spinach with Alfredo Sauce, Topped with Mozzarella Cheese and Tortellini 24.50

# VEGETABLE LASAGNA

Ricotta, Mozzarella, Marinara, Zucchini, Broccoli, Spinach, Squash, Green Peppers, Red Peppers & Carrots 16.99

# PASTA DI VERDURE

Imported Whole Wheat Penne Pasta tossed with Sautéed Eggplant, Spinach, Artichoke Hearts, Mushrooms, Asparagus and Grape Tomatoes in Extra Virgin Olive Oil with Garlic and Italian Herbs 20.50

#### FETTUCCINI PRIMAVERA

# DESSERTS

CHOCOLATE CAKE **CHEESE CAKE** TIRAMISU CANNOLI LEMON SORBET & A LOT MORE! SEE SEPARATE DESSERT MENU

> CATERING & PARTY TRAYS AVAILABLE WE OFFER ON & OFF PREMISE CATERING! Capacity uo to 70 people for private parties of any occasions. Ask for details

PLAN A SPECIAL OCCASION WITH MAMMA MIA TODAY! Lunch & Dinner Packages

> CARLUCCI'S FOOD TRUCK AVAILABLE FOR OFF PREMISE EVENTS

### ASK ABOUT OUR DAILY SPECIALS! **ONLINE ORDERING** mammamiapa.com

Please notify management of any food allergies prior to placing an order. Ordering and consuming raw or undercooked meat, poultry and fish may increase your risk of food bourne illness. All menu prices subject to change wihtout notice.

# SHRIMP PORTOFINO

Shrimp with Portobello Mushrooms, Sautéed in a Sherry Wine Pink Cream Sauce 19.50

# **CAPPELLINI SIRACUSA**

Sautéed Shrimp with Mixed Julienne Vegetables and Fresh Tomatoes in a Light Pesto Sauce or Creamy Sauce, Tossed with Crabmeat & Cappellini 20.99

# LINGUINE ALLA SCAMPI

Shrimp Tossed in a Scampi Sauce 20.50

# **GRILLED SALMON**

Fresh Fillet of Salmon, Topped with Our Homemade Brushcetta Sauce, Served with Veggie of the Day 20.50

# **BLACKENED TILAPIA**

Fresh Fillet of Tilapia, Blackened with Spices Served with Potatoes and Vegetables 20.50

# SPAGHETTI SALUTE

Sauteed shrimp, crabmeat, shitake mushrooms, red roasted peppers, figs and fresh spinach in a light marinara sauce served over whole wheat spaghetti 24.99

# SHRIMP SIRENA

Sauteed shrimp, broccoli rabe, grape tomatoes served with linguine pasta in a white wine sauce 24.99

Broccoli, Spinach & Tomatoes with Garlic & Olive Oil 18.50

Seafood

# **TILAPIA FLORENTINE**

Fresh Fillet of Tilapia, Sautéed with Spinach & Mushrooms, in a White Wine Sauce, Topped with Mozzarella, Served with Pasta 20.50

**BLACKENED SALMON** 

Fresh Fillet of Salmon with Cajun Spices, Pan Seared, Served with Spinach & Topped with Bruschetta Mango Sauce 18.99

# LINGUINE CON VONGOLE

Clams Sautéed with Garlic, Olive Oil, Italian Herbs and White Wine Sauce, Served over Linguine 18.50

# LINGUINE CON COZZE

A Classic of Sautéed Mussels in Marinara Sauce, Served over Linguine 17.50

# SEAFOOD PESCATORE

Clams, Mussels, and Shrimp Sautéed in Garlic & Herbs, in Marinara Sauce over Linguine 22.50

# PENNE VERONA

Shrimp Sautéed with Sundried Tomatoes, Spinach, Mushrooms, and Prosciutto in Our Pink Cream Sauce 20.50

# SALMON INSEGNE

Sautéed Salmon with Fresh Garlic & Cherry Tomatoes with a Touch of Marinara Sauce, Served with Roasted Vegetables & Roasted Potatoes 21.50 Pasta not Included

# SHRIMP FRA DIAVOLO

Shrimp Sautéed in a Spicy Marinara Sauce, Served over Linguine 18.99

