

Mamma Mia Trattoria

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 ~

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 14.00

FIRENZE

Marinara Sauce & Mozzarella Cheese, Topped with Spinach, Chicken, Fresh Garlic & Herbs 14.00

GENOVA

Pepperoni & Sausage with Mozzarella with Our Homemade Tomato Sauce 14.00

MILANO

White Sauce with Fresh Tomatoes, Mushrooms, Broccoli & Spinach in a Bed of Mozzarella with Fresh Garlic 14.00

PIZZA ROMA

Tomato Sauce & Mozzarella, Topped with Prosciutto, Artichoke & Mushrooms 14.00

TOPPINGS 3.25 each

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

Antipasto / Appetizers

MAMMA MIA SAMPLER

Bruschetta Romano, Mozzarella alla Caprese and Mozzarella Sticks and Carciofi Dorati 15.00

BRUSCHETTA ROMANO

Fresh Chopped Tomatoes, Marinated in Garlic, Olives, Olive Oil and Seasonings, Sprinkled with Romano Cheese 9.00

CARCIOFI DORATE

Marinated Long Stem Artichokes coated with Italian Herbs, Paresam Cheese and Bread Crumbs, Fried to Perfection and Served with a Creamy Roasted Garlic Sauce 12.00

MOZZARELLA STICKS (6)

with Marinara Sauce 10.00

SEAFOOD SAMPLER

Fritto de Calamari, Vongole in Brodo, Grilled Shrimp, Mussels Classico and Clams Casino 17.00

FRITTO DI CALAMARI

Served with Marinara Sauce 12.00

MUSSELS CLASSICO

Sauteed in Your Choice of: White Wine, Sauce with Herbs or Homemade Marinara 10.00

VONGOLE IN BRODO

Steamed Clams with Wine and Garlic Sauce or Our Marinara Sauce 11.00

CLAMS CASINO

Stuffed with Chopped Bacon, Roasted Peppers, and Onions, Garlic Sauce, Served with Lemon on the Side 12.00

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 13.50

MUSSELS ALA MAMMA

Fresh Chopped Tomatoes, Garlic, Olive Oil, Italian Herbs, with Garlic Crumbs in a Balsamic Sauce 10.00

EGGPLANT ROLLATINI

Thinly Sliced Eggplant, Rolled with Sliced Prosciutto, Fresh Mozzarella, Ricotta and Baked in a Marinara Sauce 10.00

CROSTINI AL FUNGHI

Thin Sliced Roasted Bread, Topped with Mushrooms and Crabmeat, in a Champagne Pesto Sauce 15.00

BUFFALO WINGS

Hot, Mild or Honey Sauce (12) 15.50

Zuppe / Soup

YOUR CHOICE 6.00

Pasta E Fagioli • Chef's Soup of the Day

Insalata / Salads

CAESAR SALAD

Fresh Croutons and Caesar Dressing, Sprinkled with Fresh Grated Parmesan Cheese 10.00 **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 17.00

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 17.00

INSALATA NAPOLITANO

Baby Spinach, Grilled Shrimp, Grilled Vegetables, Roasted Peppers, Topped with Crabmeat in a Lemon Garlic Sauce 17.00

CAPRESE SALAD

Fresh Mozzarella and Fresh tomatoes garnished with Roasted Peppers, Kalamata olives and balsamic Reduction 12.00

BUFFALO CHICKEN SALAD

Grilled Buffalo Chicken, Romaine Lettuce, Red Peppers, Carrots & Tomatoes 17.00

EXTRA DRESSING \$1.00 ea

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

Pasta

Served with Homemade Bread & Choice of Soup or Salad

TRADITIONAL PASTA

MAMMA MIA MEATBALLS

over Liguine 17.00

PENNE ALLA MARINARA

Marinara Sauce 16.00

RAVIOLI MARINARA

Ricotta Cheese Filled Ravioli Served with Our Homemade Marinara Sauce 17.00

FETUCCINE ALFREDO

Heavy Cream & Parmesan Cheese 17.00

PENNE ALLA ARRABBIATA

with Tomatoes & Parsley in a Spicy Marinara Sauce 17.00

CHEESE TORTELLINI

with Marinara or Alfredo Sauce 17.00

VODKA RIGATONI

Rigatoni Pasta tossed in a Pink Cream Sauce with Prosciutto Topped with Mozzarella Cheese 17.00

Add Chicken 4.50 • Add Shrimp 5.50

RIGATONI BOLOGENSE

Homemade Meat Sauce 17.00

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 17.00

SHRIMP SIRENA

Sauteed shrimp, broccoli rabe, grape tomatoes served with linguine pasta in a white wine sauce 16.99

BAKED PASTA

LASAGNA

Pasta Sheets Layered with Ground Meat, Fresh Ricotta Cheese, Homemade, Herbs and Spices Baked with Melted Mozzarella 17.00 **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 17.00

STUFFED SHELLS

Pasta Shells Stuffed with Creamy Ricotta, Served over a Bed of Marinara Sauce, Baked with Melted Mozzarella 16.00

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

FETTUCINI 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 4.00

**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) 11.00
- SIDE OF SAUCE**
Choice of Alfredo, Pink, Meatsauce or Pesto Sauce 5.00
- SIDE OF VEGETABLES** 6.00
- PASTA MARINARA** 7.00
- LINGUINE WITH GARLIC OIL** 7.00
- SAUSAGE OR MEATBALL** 6.50
- GRILLED CHICKEN** 6.50
- GRILLED SHRIMP** 9.50
- GARLIC BREAD** 7.50
- WITH CHEESE** 8.00
- SPINACH**
Sautéed with Garlic Oil 7.50
- SAUTEED BROCCOLI**
with Olive Oil 7.50
- BROCCOLI RABE**
Sautéed with Garlic Oil 8.25

KID'S MENU

12 and Under
Served with a Fountain Drink

- CHICKEN FINGERS (3) WITH FRIES** 9.00
- MOZZARELLA STICKS (3) WITH FRIES** 9.00
- PENNE WITH SAUCE** 9.00
- CHICKEN PARMIGIANA** 9.00
- LINGUINE WITH BUTTER SAUCE** 9.00
- FETTUCINE ALFREDO** 9.00
- BAKED ZITI** 9.00
- CHEESE RAVIOLI** 9.00
- MAC AND CHEESE** 9.00
- KIDS PIZZA** 9.00

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 up 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 borne illness.
All menu prices subject to change without notice.

Signature Pasta

Served with Homemade Bread & Choice of Soup or Salad

FETTUCINE SANTA LUCIA

Fettuccine with Sautéed Broccoli Rabe, Sundried Tomatoes and Roasted Peppers in a Light Marinara Sauce, Topped with Smoked Mozzarella 17.00

PENNE SICILIANO

Penne with Roasted Peppers, Olives, Mushrooms, in Our Homemade Marinara Sauce, Topped with Mozzarella 17.00

RAVIOLI FUNGHI

Ravioli Sautéed with Portobello Mushrooms in Our Homemade Creamy Alfredo Sauce 17.00

RAVIOLI BELLINI

Cheese Ravioli Served in a Pink Cream Sauce with Spinach Topped with Mozzarella 18.00

GNOCCHI ROMANO

Potato Gnocchi served in a Pink Cream Sauce with Spinach, Mushroom and Grilled Chicken Strip 21.50

GNOCCHI MAMMA MIA

in a Creamy Pesto Sauce 17.00

STUFFED RIGATONI

Rigatoni Stuffed with Ricotta & Mozzarella in a Pink Sauce 18.00

LOBSTER RAVIOLI

Stuffed with Lobster Served in a Pink Cream Sauce, Topped with Asparagus and Mozzarella 24.00

BORSELLINI MIDDLETOWN

Grilled Chicken Strips and Mushrooms in a Vodka Cream Blush Sauce, Tossed with Pasta Pockets Stuffed with Cheese 19.00

PASTA INTERA CON GAMBERI

Sautéed Jumbo Shrimp with Broccoli Florets, Cherry Tomatoes, Olive Oil & Fresh Basil, Tossed with Whole Wheat Spaghetti 23.00

RAVIOLI BOLOGNESE

Served with Homemade Meat Sauce 18.00

Signature Entrees

Choice of Pasta (*Unless Dish Specifies Pasta Not Included)
PENNE • CAPPELLINI • 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

Breaded Veal Cutlet Topped with Mozzarella Served over Pasta 22.00

VEAL MAMMA MIA

Thin Sliced Veal Medallions, Topped with Prosciutto, Spinach & Mozzarella, Served in a Pink Cream Sauce over Pasta 22.00

VEAL MIMOSA

Veal Medallions Sautéed with Artichokes, Mushrooms & Sundried Tomatoes in a Garlic White Wine Sauce over Pasta 22.00

VEAL SALTIMBOCCA

Veal Medallions Sautéed with White Wine, Topped with Spinach, Prosciutto and Mozzarella over Pasta 22.00

VEAL SINATRA

Veal Medallions with Roasted Peppers, Mushrooms and Tomatoes in Light Marinara Sauce over Linguini 23.00

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 22.00

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 21.00

CHICKEN PICCATA

Chicken Breast Sautéed with Capers in a Light Lemon Wine Sauce Served with Pasta 21.00

CHICKEN PARMIGIANA

Chicken Cutlet Lightly Breaded, Topped with Marinara Sauce, and Mozzarella Served with Pasta 19.00

CHICKEN SALTIMBOCCA

Chicken Breast, Sautéed in a White Wine Garlic Sauce with Prosciutto, Spinach and Melted Mozzarella served over Pasta 21.00

CHICKEN & SHRIMP SAN PAOLO

Chicken & Shrimp Sautéed with Bacon, Asparagus, and Sun Dried Tomatoes in a Brandy Pink Sauce over Penne 26.00

CHICKEN VESUVIO

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

Eggplant & Vegetarian

EGGPLANT PARMIGIANA

Thinly Sliced Lightly Coated in Seasoned Bread Crumbs with Marinara Sauce, Topped with Mozzarella Served over Pasta 18.00

EGGPLANT ROLLATINI

Thinly Battered Stuffed with Fresh Mozzarella, Ricotta & Prosciutto Baked in a Marinara Sauce, Served over Pasta (not vegetarian) 19.00

STUFFED EGGPLANT

with Spinach & Fresh Ricotta Cheese, Topped with Mozzarella, Served over Pasta 19.00

VEGETABLE LASAGNA

Ricotta, Mozzarella, Marinara, Zucchini, Broccoli, Spinach, Squash, Green Peppers, Red Peppers & Carrots 17.00

PASTA DI VERDURE

Imported Whole Wheat Penna 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

FETTUCINI PRIMAVERA

Broccoli, Spinach & Tomatoes with Garlic & Olive Oil 18.50

Seafood

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 21.00

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

Sautéed 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

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

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 Brushcetta Mango Sauce 19.00

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 19.00