

ZUPPE, INSALATE E ANTIPASTI

Zuppa Fredda ai Citrioli

*Chilled Cucumber Mint Soup,
Topped with Crabmeat Salad*

10.00

Pasta e Fagioli

*Homemade Bean Soup,
Ditalini Pasta*

10.00

Bruschetta

*Vine Ripe Tomato, Hydroponic Arugula,
Goat Cheese on Grilled Rustic Country Bread*

9.00

Insalata alla Cesare

*Traditional Caesar Salad
Herb Croutons, Shaved Parmesan*

10.00

Calamari Fritti

Spicy Marinara, Pesto Aioli

11.00

Insalata Caprese

*Fresh Buffalo Mozzarella,
Roasted Pepper, Basil Pesto*

12.00

Vongole e Cozze

*Steamed Manila Clams & Pen Cove Mussels,
Roasted Garlic Broth*

13.00

Gamberi Scampi

*Florida Cape Canaveral Shrimp,
Lemon Garlic Butter, Herb Crostini*

14.00

Capesante Grigliate con Peperonata

*Hazelnut Dusted Scallops,
Red & Yellow Peppers,
Cherry Tomatoes, Shaved Fennel*

13.00

Pizza Bianca, Calamari e Gamberetti

*Grilled Flat Bread,
Topped with Calamari, Shrimp, Lemon Chive
Oil, Arugula, White Anchovies Vinaigrette*

15.00

Antipasto Mama Della

*Marinated Olive & Mushroom Salad, Roasted Tomato, Grilled Zucchini, Squash & Artichokes,
Sliced Prosciutto, Sopressata & Bresaola, Fontina & Goat Cheese*

14.00

To ensure that you are supremely comfortable while dining with us,
the following items are available upon request:

Reading Glasses & Shawls

Please inform us of any health or diet restrictions so we may do our best to accommodate your needs.
Prices exclusive of Florida State sales tax and gratuity. 18% gratuity will be added to parties of 6 or more.

Consuming raw or undercooked poultry, seafood, shellfish and eggs may increase your risk of
food borne illness, especially if you have certain medical conditions.

PRIMI PIATTI

All Entrees are served with Insalata Mama Della

Ravioli con Ripieno di Carciofi

Whole Wheat Ravioli

*filled with Artichoke, Ricotta Cheese, Pecorino Romano,
Sauté with Escarole, Gorgonzola, Pine Nuts, Herb Pesto*

19.00

Pappardelle Pasta

White Bolognese, Peas

22.00

Gamberi fra Diavolo

Florida Cape Canaveral Shrimp, Cappellini,

Spicy Tomato Sauce

27.00

Gnocchi ai Pomodori Gialli

*Yellow Vine Ripe Tomato, Fresh Basil,
Pinot Grigio, Extra Virgin Olive Oil*

20.00

Risotto con Aragosta

*Florida Lobster, Bay Scallops,
English Pea Risotto*

28.00

ALLA GRIGLIA

Passera di Mare all' Acqua Cotta

*Atlantic Flounder,
Marinated Cherry Tomatoes,
Angel Hair Pasta*

28.00

Frutti di Mare

*Shrimp, Scallops, Yellow Tail Snapper,
Spinach, Fettuccini,
Creamy Roasted Tomato Sauce*

32.00

Costello di Vitello al Marsala

*Grilled Farmed Veal Chop,
Fine White Polenta, Porcini
Mushroom, Marsala Sauce*

34.00

Filetto di Manzo

*Grilled Beef Tenderloin, Chianti Caramelized
Cipollini, Balsamic Roasted Fingerling
Potatoes, Red Radicchio*

34.00

MAMA'S TRADITIONAL FAVORITES

Spaghetti con Polpette

Meatballs, Bolognese Sauce

20.00

Fettuccine Alfredo

Creamy Parmesan, Alfredo Sauce

17.00

Pollo alla Parmigiana

*Chicken Breast, Cappellini,
Marinara Sauce*

21.00

Lasagna

Mama's Famous Recipe

22.00

Pollo alla Marsala

*Chicken Breast, Creamy Mascarpone
Polenta, Marsala Sauce*

23.00

Vitello alla Parmigiana

*Breaded Veal, Sautéed Spinach,
Angel Hair Pasta, Marinara Sauce*

28.00