

Appetizers and Salads

CALAMARI \$11

Crispy calamari served with your choice of a fresh tomato and caper aioli or Rhode Island-Style, sautéed in butter, garlic, spicy cherry and pepperoncini peppers.

MOZZARELLA AND TOMATOES

SMALL | \$5.25 **FULL** | \$9.50 **FAMILY** | \$14.50

House made fresh mozzarella snuggled between thick slices of vine-ripened tomatoes, drizzled with extra virgin olive oil and fresh basil.

(Add roasted red peppers for \$1.50 / \$3.00)



WARM GOAT CHEESE AND MASCARPONE DIP

\$8.50

Served with our grilled crostini for dipping, this Mama Ricotta's favorite is topped with a warm tomato basil sauce.

BRUSCHETTA FULL | \$7.25 FAMILY | \$9.50

This popular crusty bread appetizer, topped with chopped Roma tomatoes, garlic and fresh basil.

WILD MUSHROOM POLENTA

\$8

Wood oven roasted wild mushrooms with Marsala and fresh herbs over creamy mascarpone polenta.



SICILIAN ROASTED PEPPER SALAD

FULL | \$7 **FAMILY** | \$12

Sicilian-style roasted peppers, pine nuts and raisins tossed with mixed baby greens in extra virgin olive oil and balsamic vinegar - a 'must try' with our grilled crostini and house made mozzarella.

MAMA'S SALAD

SMALL | \$4.75 **FULL** | \$8.50 **FAMILY** | \$13.50

Made with crisp romaine, fresh vegetables, marinated artichokes, roasted red peppers and vine-ripened tomatoes, Mama's Salad is perfect with our house made salad dressings. (with entree or pizza \$3.25)

INSALATA CESARE

SMALL | \$4.25 FULL | \$7.25 FAMILY | \$11.50

Our own version of the classic.

TUSCAN SALAD

SMALL | \$5.25 FULL | \$9.50 FAMILY | \$14.50

Romaine, diced Roma tomatoes, house made fresh mozzarella, red onions and Gaeta olives tossed together and splashed with balsamic vinegar and extra virgin olive oil.



SMALL | \$6 FULL | \$9

Gorgonzola cheese, romaine lettuce, walnuts, diced Roma tomatoes, Gaeta olives, red onion, pepperoncini, garbanzo beans and carrots tossed in a light Balsamic vinaigrette dressing.

ZUPPA DEL GIORNO

CHOPPED SALAD

CUP | \$3 **BOWL** | \$5

Soup du jour made fresh daily.

Add chicken for \$3 Individual, \$6 Family. Add shrimp for \$4 Individual, \$8 Family. Add salmon for \$6 Individual, \$12 Family.





Pizza

OUR PIZZA is New Haven style, cooked in a wood-burning oven. The relatively thin crust can become very crisp and sometimes bubble due to high cooking temperatures. If you prefer pizza crust cooked less than is typical of our New Haven style pizza, please inform your server and we'll be happy to accommodate you.

		MEDUIM 9"	LARGE 14"
	CHICKEN SAUSAGE PIZZA House made chicken sausage and tomato sauce smothered with mounds of fresh mozzarella	\$11.50	\$17.75
	FRESH MOZZARELLA, ARUGULA & RED ONION PIZZA House made fresh mozzarella pizza topped with an arugula and red onion salad	\$11.50	\$17.75
M	CHICKEN OREGANATA PIZZA Roasted chicken breast, shredded mozzarella, red onions, and gorgonzola cheese drizzled with extra virgin olive oil.	\$11.50	\$17.75
M	JOE'S FAVORITE Pepperoni and house made pork sausage smothered with mounds of shredded mozzarella.	\$11.50	\$17.75
	VEGETARIANA Roasted zucchini, squash, bell peppers, eggplant and mozzarella	\$11.50	\$17.75
	WHITE PIZZA Sautéed spinach, garlic and olive oil topped with mozzarella, Romano and ricotta cheese.	\$11.50	\$17.75

Personalized Pizza

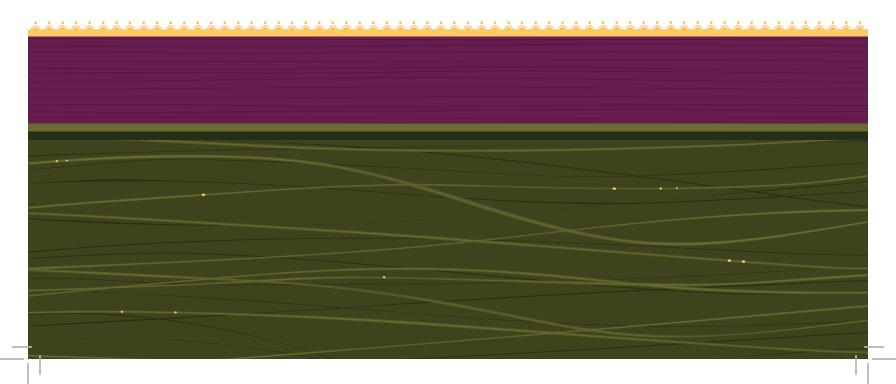
PLAIN CHEESE	MEDIUM	\$8	LARGE	\$10
ADDITIONAL TOPPINGS	MEDIUM	\$1.50 EA	LARGE	\$2 EA

Pepperoni | Chicken Sausage | Crushed Garlic | Chicken Breast | Anchovies | Spinach | Gorgonzola
Green Olives | Zucchini | Italian Sausage | Ricotta Cheese | Pesto | Arugula | Artichoke Hearts
Prosciutto | Black Olives | Roasted Peppers | White Mushrooms | Red Onions



A \$2.00 split fee is assessed for all shared items. Large pizzas and family items are not valid with discount cards. An 18% gratuity on all parties of eight or more will be added to your bill. Enjoy Mama Ricotta's house made salad dressings at home by purchasing a bottle of your favorite. Just ask your server.

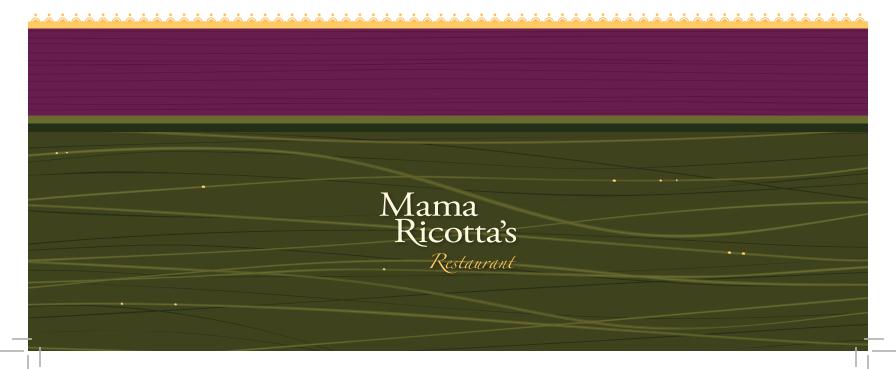
Gift certificates are available.



Pasta

	Family style pastas feed approximately 2-3 people. Add chicken for \$3 Individual - \$6 Family Add shrimp for \$4 Individual - \$8 Family Add salmon for \$6 Individual - \$12 Family	INDIVIDUAL	I	FAMILY
	CANNELONI AL FORNO Canneloni stuffed with grilled chicken, fresh spinach and ricotta cheese. Baked in a béchamel sauce, topped with a splash of tomato basil sauce.	\$15		NA
	RAVIOLI ALLA FIORENTINA Mushroom ravioli served in a fresh spinach and tomato cream sauce.	\$14		\$19
M	PENNE ALLA VODKA Penne pasta tossed with sautéed pancetta in a pepper vodka, spicy tomato cream sauce.	\$12	I	\$18
	SPAGHETTI ALLA GRICIA A classic Roman dish- A perfect balance of thin spaghetti tossed with a white amatriciana sauce with crispy applewood smoked bacon, caramelized onions and Pecorino Romano	\$12	I	\$18
	RIGATONI WITH MEAT SAUCE A Scibelli family recipe made with ground beef, pork, veal and Italian plum tomatoes. (Add a dollop of hand packed ricotta for \$1.50/\$2.50)	\$11		\$16
	LASAGNA Southern Italian style lasagna made with layers of ground beef, veal, homemade sausage and a blend of three cheeses.	\$11.50		NA
	PENNE, BROCCOLI AND CHICKEN Roasted chicken breast, broccoli florets and penne pasta tossed in a delicate lemon cream sauce. (Add house made Italian sausage for an extra \$1.50/\$2.50)	\$12		\$17
	GARGANELLI CON POLLO Hand combed Garganelli pasta tossed with house made chicken sausage, oven-dried tomatoes, and a light butter sauce.	\$14		NA
	PASTA PRIMAVERA Angel hair pasta tossed with seasonal vegetables and served with your choice of extra virgin olive oil and garlic, cream, or tomato basil sauce.	\$11.50		\$17.75
	ANGEL HAIR PASTA WITH TOMATO BASIL Angel hair pasta tossed with sweet, slow-cooked Roma tomato sauce and topped with fresh basil. (Enjoy two turkey, ricotta and prosciutto meatballs for an additional \$3.00)	\$11		\$16.75

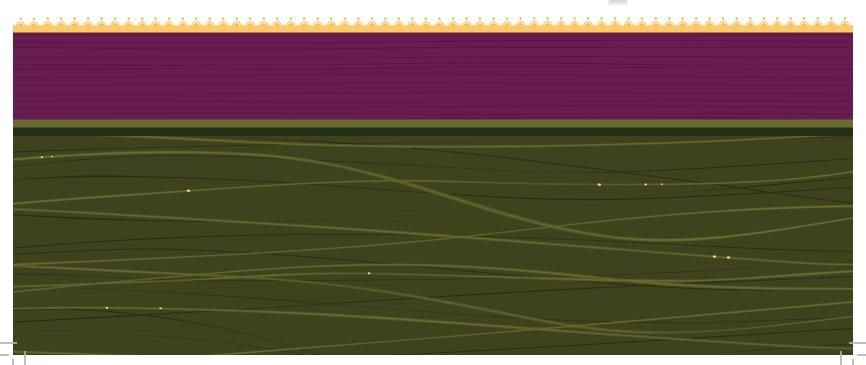




Entrees

	Family style entrée's feed 2-3 people, and are prepared a la carte. All Family Style entrée's are served without side items.	INDIVIDUAL	I	FAMILY
	GAMBERI LOMBARDO Sautéed shrimp simmered in a spicy fresh tomato sauce with crispy pancetta. Served over creamy mascarpone & goat cheese polenta.	\$17	1	NA
M	POLLO BIANCO Scallopini-style chicken layered with prosciutto and mozzarella in a Chianti wild mushroom sauce. Served with today's vegetable and garlic mashed potatoes.	\$15.50	1	\$22.75
	SALMONI ARROSTITI OLIVADA Wood oven-roasted filet of salmon, topped with black and green olive pesto, served with lemon basil mashed potatoes, and roasted asparagus.	\$19	[NA
M	VEAL MILANESE PRIMAVERA Thinly pounded veal cutlet breaded and pan seared. Topped with an arugula, grape tomato and grilled red onion salad tossed with a lemon vinaigrette.	\$18	1	NA
	COTOLETTA ALLA BOLOGNESE Typical veal cutlet from Bologna topped with a thin slice of Prosciutto de Parma and Parmigiano Reggiano. Served with Spaghetti Cacio e Pepe.	\$19	[NA
	POLLO ROMANO Sautéed, boneless breast of chicken, an original Mama Ricotta's menu item cooked with a Romano cheese and bread crumb crust, and served with thin spaghetti and tomato-basil sauce.	\$15.50	I	\$22.75
	CHIANTI BRAISED SHORT RIBS Boneless beef short ribs braised in Chianti until fork tender. Served over garlic mashed potatoes	\$18	1	NA
M	POLLO CARCIOFI Tender chicken scallopine with artichoke hearts in a light sauce of lemon, white wine, and capers served with creamy polenta and vegetable of the day.	\$15.50	1	\$22.75
	POLLO ALLA GRIGLIA Grilled chicken breast marinated in lemon and garlic, topped with marinated Roma tomatoes served with roasted garlic mashed potatoes and today's fresh vegetable.	\$14	1	\$19
	SIDE ITEMS Lemon basil mashed potatoes Creamy Mascarpone and Goat Cheese Polenta Sautéed Broccolini with Chopped Tomato and Garlic Garlic Mashed Potatoes Grilled Asparagus with Lemon and Garlic	\$4	I	\$8
	Sautéed Spinach with Garlic and Olive Oil Assorted Grilled Vegetables Sicilian Roasted Red Peppers with Pine Nuts and Raisins	\$5	I	\$8





Welcome to Mama Ricotta's!

I opened Mama Ricotta's in August of 1992 to offer the delicious homestyle Italian food I remember fondly from my youth. Back in 1908, my grandfather emigrated from Quindice, Italy to Springfield, Massachusetts to find work as a stonemason. He settled in Springfield's South End, an ethnic neighborhood full of immigrants from all regions of Italy. Over the years, natives of Naples, Calabria, Marche, Bari, and other regions joined our extended family through marriages and friendships. I have chosen a regional Italian menu at Mama Ricotta's because it reflects my family's diverse heritage. We serve my interpretation of the dishes prepared by relatives and friends, who loved nothing more than to get together to share new recipes and perfect old favorites. The food here is created with the same passion and adventurous spirit I saw every day in my family's kitchen. Maybe it goes without saying, but family and friends deserve only the best. It was true when I was a boy in Springfield, and it's true every time a guest walks through the door of Mama Ricotta's. We seek out the finest and freshest ingredients from across the globe, and hold the highest standards for our homemade mozzarella, sausage, breads, and desserts. One dish at a time, it's my pleasure to continue a rich tradition of quality, creativity and warm hospitality.

So please relax and enjoy. We're glad to have you here.

Frank Scibelli

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Catering | P. 704.343.0155 | F. 704.377.7461

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