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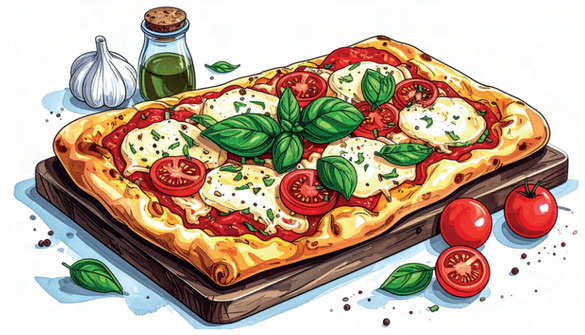
MYMAMMA

Welcome to MYMAMMA

Our name is a tribute to the timeless recipes and warm kitchens of Italian mothers.
We come from the South of Italy, between the Amalfi Coast and Cilento, where every dish is a story of family, tradition, and flavor. Here at My Mamma, we bring you the same authentic and heartfelt Italian recipes simple, genuine, and full of taste just as they have been passed down through generations.

hand-made Focaccia



Margherita
San Marzano tomato sauce, fresh mozzarella, basil & EVOO. $19.90

Di Parma
fresh mozzarella, Prosciutto di Parma, arugula & shaved Parmigiano, finished with EVOO. $22.90

Funghi e Salsiccia
fresh mozzarella, Italian sausage & mushrooms, EVOO. $21.90

Diavola
San Marzano tomato sauce, fresh mozzarella, spicy salami “spianata” (like pepperoni), finished with EVOO. $21.90

Bologna
fresh mozzarella, mortadella di Bologna, pesto, stracciatella of burrata & EVOO. $22.90

Al Ragù
mozzarella and slow-cooked ragù alla bolognese, finished with basil & EVOO. $24.90

Marinara
San Marzano tomato sauce, garlic, salt, origano, EVOO. $16.90

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To Share

Arancini
crispy ragù risotto balls filled with mozzarella.
3 Pcs - $14.90
4 Pcs - $19.90

Grandma's Meatballs
hand-rolled meatballs, slow simmered in our tomato sauce, just like Nonna used to make. $14.90

Truffled Provolone
oven-melted provolone with sautéed mushrooms & truffle sauce. $16.90

Mozzarella in Carrozza
perfectly fried mozzarella, ham and pesto sandwich crispy outside, gooey inside. $14.90

Impepata di Cozze
steamed mussels with garlic and parsley, deglazed with white wine, finished with cracked black pepper. $18.90

Antipasti

Caprese
fresh mozzarella slices, ripe tomato slices, arugula, EVOO, oregano & flake salt, finish with pesto. $15.90

Classic CAESAR
romaine hearts, Caesar dressing, Parmigiano grattugiato, croutons & shaved Parmigiano. $14.90

Amalfi Salad
Spring Mix, cherry tomatoes, burrata cream, sun-dried tomatoes, croutons & lime vinaigrette. $15.90

Prosciutto e Mozzarella
prosciutto di Parma with fresh mozzarella, arugula, EVOO & cracked black pepper. $19.90

Mortadella e Burrata
mortadella di Bologna with creamy burrata, arugula & EVOO. $19.90

Spianata e Provolone
spicy Calabrian spianata, & soft provolone, arugula & EVOO. 19.90

Side of Vegetables $8.90
Side Spaghetti Marinara $9.90
Daily Soup $9.80

Add. Fresh Truffle $9.90
Fresh Italian truffle, shaved over your dish.

Please inform your server of any food allergies.
Our kitchen handles nuts, dairy, gluten, eggs, soy and seafood; cross-contact may occur.
Prices are in USD and do not include sales tax.
An 20 % gratuity is added to parties of six or more (20% Large Party).
Menu items and prices are subject to change based on market availability.
** CONSUMING RAW OR UNDER COOKED*

La Pasta della mamma

Lasagna Tradizionale
layers of fresh pasta with ragù alla bolognese, béchamel, mozzarella & Parmigiano, baked to a golden top. $27.90

Pappardelle Bolognese
fresh pappardelle with slow-cooked ragù alla bolognese, San Marzano tomato sauce, finished with Parmigiano. $26.90

Spaghetti & Polpette
spaghetti with hand-rolled meatballs in San Marzano tomato sauce, finished with basil & Parmigiano. $ 23.90

Gnocchi Sorrentina
potato gnocchi baked in San Marzano tomato sauce with mozzarella & basil. $24.90

Paccheri allo Scoglio
pacchero pasta tossed with clams, mussels & shrimps in a cherry tomato and tomate sauce, finished with parsley and EVOO. $30.90

Paccheri Contadina
paccheri pasta tossed with savory Italian sausage, porcini mushrooms, cream, and a touch of truffle. $26.90
Add. Truffle $9.90

Pappardelle alla Genovese
handmade pappardelle coated in Naples' iconic onion ragù, braised for hours with beef, pork and sweet onions until rich, velvety and comforting. $28.90
Add. Truffle $9.90

Fish and Meat

Chicken Parm
crispy breaded chicken cutlet topped with San Marzano tomato sauce & melted mozzarella, served with spaghetti. $35.90

Branzino di Ravello
Oven-roasted sea bass with wild-fennel & sardine sauce, potato–celery salad, pickled peppers & olive crumble. $44.90

Scaloppine ai Funghi
Veal scaloppine with sautéed mushrooms in a Beef Stock butter sauce, finished with parsley. $39.90
Add. Truffle $9.90

Beef Genovese & Truffle
beef gently braised in Naples' iconic onion ragù, enriched with pork collar and Italian sausage, with celery, carrots and sweet onions until rich, velvety and comforting, served with truffled mashed potatoes. $42.90
Add. Truffle $9.90

Zuppa di Mare
seafood soup with clams, mussels, shrimps and salmon in a cherry tomato and tomate sauce, finished with parsley and EVOO. $37.90

Eggplant Parmigiana
Layers of fried eggplant, mozzarella & Parmigiano baked in San Marzano tomato sauce with fresh basil, with spaghetti al pomodoro side. $32.90