MYMAMMA

Antipasti sfiziosi

Arancini (3 pcs)

Crispy rice balls filled with mozzarella and savory meat, served with tomato sauce and creamy burrata. \$14.90

Eggplant Parmigiana

Golden fried eggplant layered with tomato sauce and melted mozzarella. \$14.90

My Grandma's Meatballs

Slow-cooked, homemade meatballs with Parmigiano—just like Grandma's!. \$12.90

Mozzarella in Carrozza (2 pcs)

Perfectly fried mozzarella and ham sandwich crispy outside, gooey inside. \$14.90

Tagliere di Salumi

Selection of Italian cured meats, cheese, olives, and fresh focaccia. \$26.90

Antipasti di Mare

Genovese Octopus

Tender grilled octopus served over creamy mashed potatoes. \$20.90

Pepata di Cozze

Fresh mussels sautéed with garlic and white wine. \$16.90

Salads / Soup

Add a proteine in your bowl add chicken +6\$, add salmon +9\$, add shrimps +9\$

Caprese Salad

Sliced mozzarella, tomatoes, basil pesto. \$12.90

Caesar Salad

Romana, shaved Parmigiano, croutons, Caesar dressing. \$12.90

Insalata della Nonna

Mixed greens, cherry tomatoes, red onions, lemon dressing. \$12.90

Insalata Verde

Arugula, cherry tomatoes, strawberry, walnuts, burrata cream, orange dressing. \$12.90

Soup of the Day

Ask your server \$9.00

+ Sides

Sides of the Day \$6.00

Desserts

Cannoli

Crunchy shells filled with sweet ricotta and chocolate—Sicilian joy in every bite! 9.00\$/ea.

Tiramisù cappuccino

Layers of mascarpone and espresso-soaked ladyfingers—a creamy coffee dream! 9.00\$

Craffa con gelato

Soft, caramelized pastry with a hint of cinnamon, served warm with whipped cream, creamy gelato, and a touch of caramel—irresistibly comforting!12.00\$

Dessert of the Day

Ask your server about today's dessert! \$14.00

Jocaccia Romana

Diavola

Tomato sauce, mozzarella cheese, pepperoni, basil, EVO. \$19.90

Di Parma

Mozzarella cheese, fresh arugula, slice of Prosciutto di Parma, shaved Parmigiano, EVO. \$20.90

Funghi e Salsiccia

Tomato sauce, mozzarella cheese, mushrooms, Italian sausage, EVO. \$19.90

Bologna

Mozzarella cheese, slice of mortadella, crushed pistachios, burrata cream. \$20.90

Plain Focaccia

Rosemary, garlic, salt, pepper, EVO. \$10.90

(PINSA) Roman Focaccia
Rooted in ancient Roman tradition,
this light and crispy
flatbread—known as "Pinsa
Romana"—is made with a special
blend of wheat, rice, and soy
flours, then slow-fermented for 72
hours. The result? A perfectly airy
texture and rich, timeless flavor
that's hard to resist.

La Pasta della mamma

Lasagna Tradizionale

Layers of fresh pasta, rich Bolognese ragù, creamy béchamel, melted mozzarella, and Parmigiano. \$21.90

Pappardelle alla Bolognese

Slow-cooked Bolognese ragù simmered for 8 hours, served over fresh pappardelle pasta. \$19.90

Gnocchi Sorrentina

Baked gnocchi in marinara sauce with mozzarella, basil, and Parmigiano cheese. \$18.90

Spaghetti + Polpette

Meatballs over homemade spaghetti with marinara sauce. \$19.90

Pacchero Sfizioso

Paccheri pasta tossed with savory Italian sausage, porcini mushrooms, cream, and a touch of truffle. \$23.90

Spaghetti alle Vongole

Spaghetti tossed with fresh clams, garlic, and a splash of white wine. \$22.90

Mare Nostro

Homemade paccheri pasta with mussels, clams, shrimp, and fresh cherry tomatoes — a true taste of the sea! \$24.90

Meat and Fish

Guazzetto del Golfo

A mix of fresh seafood simmered in peppery tomato sauce, served with toasted Italian bread—perfect for dipping! \$34.90

Branzino alla Mediterranea

Oven-baked seabass with juicy tomatoes, Taggiasca olives, capers, and a drizzle of extra virgin olive oil—simple, fresh, and full of Mediterranean flavor! \$38.90

Salmone al Limone

Tender baked salmon with zesty lemon, capers, and EVOO. \$32.90

Medaglioni alla Romana

Sautéed veal scaloppini with Prosciutto di Parma and sage. \$32.90

Pollo della Nonna

Tender chicken breast with fried eggplant and gooey mozzarella—straight from Nonna's secret playbook! \$29.90

Tagliata di Manzo

Juicy New York strip, sliced and served with arugula, shaved Parmigiano, and a drizzle of balsamic glaze. \$38.90

Italian Food, Italian Mood. Please inform your server if you have any food allergies