

Stuzzicare

Arancini

crispy ragù risotto balls filled with mozzarella.

3 Pcs \$ 14.90

4 Pcs \$ 19.90

Grandma's meatballs \$ 14.90

Hand-rolled meatballs, slow simmered in our tomato sauce, just like Nonna used to make

Truffled provolone \$ 16.90

Oven-melted provolone with sautéed mushrooms & truffle sauce

Mozzarella in carrozza \$ 14.90

Perfectly fried mozzarella sandwich crispy outside, topped with provolone and prosciutto di parma

Impepata di cozze \$ 18.90

Steamed mussels with garlic and parsley, derlazed with white wine, finished with cracked black pepper

Focaccia hand made

Margherita \$ 19.90

San Marzano tomato sauce, melted mozzarella, basil, EVOO

Di Parma \$ 22.90

Melted mozzarella, Prosciutto di Parma, arugula & shaved Parmigiano, EVOO

Funghi e salsiccia \$ 21.90

San Marzano tomato sauce, melted mozzarella, italian sausage & mushrooms, EVOO

Diavola \$ 21.90

San Marzano tomato sauce, melted mozzarella, spicy salami "spianata" (like pepperoni), EVOO

Bologna \$ 22.90

Melted mozzarella, mortafella di Bologna, pesto, stracciatella of burrata,

Al Ragù \$ 22.90

Melted mozzarella, slow-cooked ragù alla bolognese, basil

Antipasti

Caprese \$ 15.90

Fresh mozzarella slices, ripe tomato slices, arugula, EVOO, origano & flake salt, finish with pesto

Classic Caesar \$ 14.90

Romain heart, Caesar dressing, Parmigiano grattugiato, croutons & shaved Parmigiano

Amalfi salad \$ 15.90

Spring mix, cherry tomatoes, burrata cream, sun-dried tomatoes, croutons & lime vinaigrette

Prosciutto e mozzarella \$ 19.90

Prosciutto di Parma with fresh mozzarella, arugula, EVOO & cracked black pepper

Mortadella e burrata \$ 19.90

Mortadella di Bologna with creamy burrata, erugula, EVOO

Spianata e provolone \$ 19.90

Spicy calabrian salami "spianata", sofr provolone, arugula, EVOO

Side of vegetable \$ 8.90

Side spaghetti marinara \$ 9.90

Side spaghetti butter \$ 9.90

Daily soup \$ 8.90

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

La Pasta della mamma

Lasagna tradizionale \$ 27.90

Layers of fresh pasta with ragù alla bolognese, béchamel, mozzarella & Parmigiano, baked to a golden top

Pappardelle alla bolognese \$ 26.90

Fresh pappardelle with slow-cooked ragù alla bolognese, San Marzano tomato sauce, finished with Parmigiano

Spaghetti e polpette \$ 23.90

Spaghetti with hand-rolled matballs in San Marzano tomato sauce, finished with basil & Parmigiano

Gnocchi alla sorrentina \$ 24.90

Potato gnocchi baked in San Marzano tomato sauce with mozzarella & basil

Paccheri allo scoglio \$ 30.90

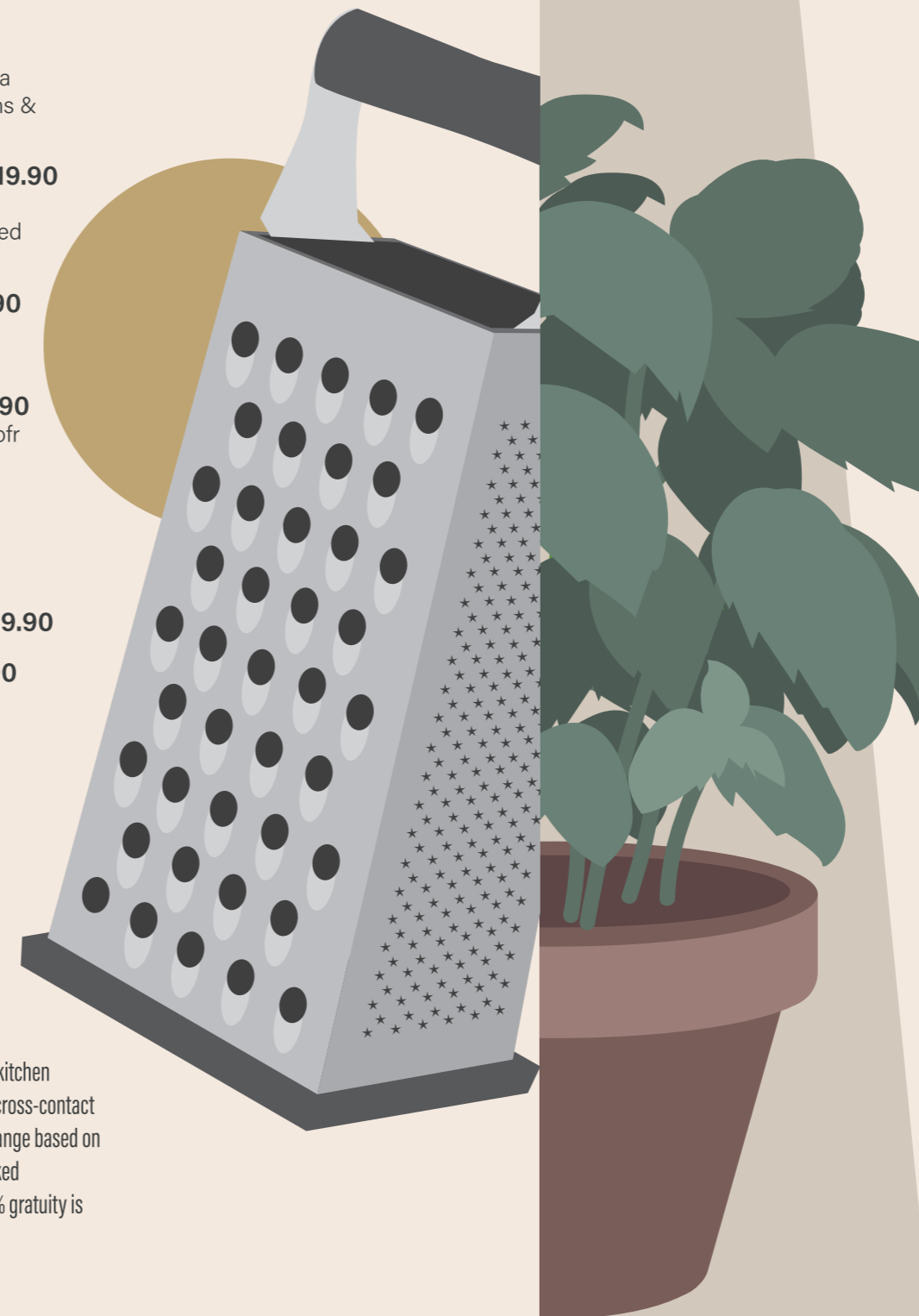
Pacchero pasta tossed with clams, mussels & shrimps in a cherry tomato and tomatoes sauce, finished with parsley and EVOO

Paccheri contadina \$ 26.90

Paccheri pasta tossed with savory italian sausage, porcini mushrooms cream, and touch of truffle cream

Pappardelle alla genovese \$ 28.90

Handmade pappardelle coated in Naples' iconic onion ragù, braised for hours with beef, pork and sweet onion until rich, velvety and comforting



Pesce and Carne

Funny chicken Parm \$ 34.90

Crispy breaded chicken cutlet topped with San Marzano tomato sauce & melted mozzarella, served with spaghetti

Branzino di Ravello \$ 44.90

Pan-seared branzino, cherry tomatoes, capers, olives, parsley, served with friarielli napoletani, EVOO

Scaloppine ai funghi \$ 39.90

Veal scaloppine with sautéed mushrooms in a beef stock butter sauce finished with parsley

Beef genovese and truffle \$ 42.90

Beef gently braised in Naples' iconic onion ragù, enriched with pork collare and italian sausage, sweet onion, velvety and comforting, served with truffled mashed potatoes

Zuppa di Mare \$ 37.90

Seafood soup with clams, mussels, shrimp and salmon in a cherry tomato and tomatoes sauce, finished with parsley and EVOO

Eggplant parmigiana

Layers of fried eggplant, mozzarella & parmigiano, San Marzano tomatoes sauce, fresh basil, EVOO
Come with spaghetti marinara



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.

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