

## FANOLCY PIZZZA 20 ROUND

"The Biggest In Town" Thin Crust Round Whole Pizza By The Slice
Cheese \& Pizza Sauce 20.00 2.99

Topping Full . . . . . . . . . . . . . . . . . . . . . . . . 3.00
Topping Half. . . . . . . . . . . . . . . . . . . . . . . . . 2.00
Topping on Slice of Pizza . . . . . . . . . . . . . . . 75
Side Packets of Dressing . . . . . . . . . . . . . . . . . 75

## SLCRLIAN SQUARRE PAN PLZZZAS

## Old-Fashioned Square Pan Pizzas

Whole Pizza By The Slice
Sicilian Square
20.00
2.99

Mozzarella cheese \& pizza sauce.
Old-Fashioned Square Grandma
20.00.
2.99

Mozzarella cheese, Grandma sauce, a touch of fresh garlic,
extra virgin olive oil, Romano cheese and fresh basil.

## TOPPPINES

| Bacon | Roasted | Spinach | Mushrooms |
| :---: | :---: | :---: | :---: |
| Sausage | Tomatoes | Artichokes | Garlic |
| Pepperoni | Peppers | Red Onions | Pineapple |
| Meatballs | Anchovies | Kalamata |  |
| Ham | Extra Cheese | Olives | Eggplant |
|  | Roasted Chic | 5.00 Extra |  |

Roasted Chicken 5.00 Extra


## SPICHALIS FAMIIIY PITZA WHIOLE ROUND PIE OR BY THE SLCGE

"A New Taste in Pizza"
Any showcase slice listed below 4.69 each "The Biggest in Town"

## 1. Margherita <br> 12. Foccacia . . . . . 24.00

Fresh buffalo mozzarella,
Grandma sauce, roasted
tomatoes, fresh basil, extra virgin olive oil \& Romano cheese.

## 2. Meat Lover's.

27.50

Pepperoni, sausage, bacon, meatball, cheese \& pizza sauce

## 3. Hawaiian

24.50

Pineapple, bacon, ham, cheese \& pizza sauce.
4. Bianca (White Pizza) . 24.50 A No Sauce Pie. Ricotta, Romano, mozzarella cheese \& garlic.
With Spinach

## \& Mushrooms <br> .27 .50

## 5. Melazane <br> 27.50

Grandma Sauce. Breaded
eggplant, roasted tomatoes, ricotta, grape tomatoes, Romano \& mozzarella cheese, topped with pesto \& fresh basil.
6. Four Seasons . . . . 26.50 Ham, artichokes, mushrooms, pesto, cheese, pizza sauce \& fresh basil.

## 7. Capriciosa <br> 27.50

Ham, artichokes, mushrooms,
Kalamata olives, red onions, roasted tomatoes, pesto, cheese, pizza sauce \& fresh basil.

## 8. Vanessa

27.50

Grandma Sauce. Breaded
eggplant, roasted tomatoes,
ham, red onions, pesto, mozzarella, Romano cheese \& fresh basil.

## 9. Rustica

27.50

A No Sauce Pie. Mixed vegetables \& mozzarella cheese.

## 10. Romana

$\qquad$ 26.50

A No Sauce Pie. Roasted tomatoes, ham, salami, provolone, red onions, pesto, mozzarella, Romano cheese \& fresh basil.

## 11. Tuscany

$\qquad$ 27.50

A No Sauce Pie. Roasted chicken, roasted tomatoes, artichokes, mozzarella \& Romano cheese, topped with pesto \& fresh basil.

A No Sauce Pie. Kalamata olives, grape tomatoes, red onions, celery, fresh basil, roasted tomatoes, pesto, mozzarella \& Romano cheese.
13. Barbecue Chicken . 26.50 Barbecue chicken, red onions \& mozzarella cheese.

## 14. Calabrese.

27.50

Roasted chicken, spinach roasted tomatoes, ricotta, mozzarella \& Romano cheese.
15. Brooklyn Special 28.00

Pepperoni, sausage, meatballs,
bacon, mushrooms, peppers, red onions \& mozzarella cheese.
16. Chicken Cacciatore 27.50 Roasted chicken, peppers, red onions, mushrooms, roasted tomatoes, pesto, mozzarella, Romano cheese \& fresh basil.
17. Genova/White Pizza . 27.50 Roasted chicken, roasted garlic, ricotta, Romano, mozzarella cheese \& Italian parsley.

## 18. Lasagna Pizza .

Layered with ground beef, mozzarella, fresh basil, Romano \& ricotta cheese.

## 19. Contadina

27.50

Baby meatballs, roasted tomatoes celery, red onions, grape tomatoes, fresh basil, mozzarella \& Romano cheese.
20. Pizza Pomodoro 26.50

Roasted tomatoes, mozzarella,
ricotta and Romano cheese, pesto, fresh basil and extra virgin olive oil.
21. White Pizza Prosciutto 27.00

Italian ham, ricotta, Romano \& mozzarella cheese \& garlic.
22. Little Italy $\qquad$ 27.00 Roasted tomatoes, sausage, peppers, onions, grape tomatoes, Romano \& mozzarella cheese \& fresh basil.
23. Chicken Bacon Ranch . 28.00 Roasted chicken, bacon, roasted tomatoes, cheddar and mozzarella cheese and ranch dressing


## Calzone ¿́ Stromboli

Ricotta, mozzarella \& Pecorino Romano 10
Stromboli

Ham, salami, pepperoni, Pecorino Romano \& mozzarella 10 Pepperoni Roll
Pepperoni. mozzarella, more pepperoni \& Pecorino Romano 10 A'Bruzzio Roll New
Chicken Cutlet, roasted red peppers, fresh garic, ricotla cheese, Pecorino Romano \& mozzarella 12
Additional Regular Fillings lea) 1 Additional Premium Fillings (ea) 1.50 Check pizza topping section for filling selection


Served on 10" Brick Oven Sub Roll. (complimentary Fries) Substitute a Salad (Chopped or Caesar) or Side of Pasta (Penne) for fries 2.50

Eggplant Parmigiana 8.5
Meatballs Parmigiana 8.5
Sausage Parmigiana 8.5
Chicken Parmigiana 9
Sausage, Pepper \& Onions 9
Veal Parmigiana 10
Shrimp Parmigiana 12

## Mamma Mia's Trattoria

 © Brick Oven DizzeriaA family Tradition Since 1983
Joey LoGrasso, Proprietor
LUNCH MENU


Take Gut

## 561-963-9565

8855 Hypoluxo Rd., Lake Worth 33467
www.mammamiastrattoria.com

## Calamari Fritte

Golden fried calamari with fresh marinara 12 Clams On The Shell

$$
\text { or marinara } 13
$$

- Baked Clams Oreganata

One Dozen fresh whole middleneck clams topped with sasoned breadcrumbs, parsley and garic 13 Antipasto De Casa Genoa salami, ham, provolone cheese, Kalamata olives, fire roasted pepper, marinated artichoke and
pepperoncinis on a bed of mixed greens 13

Mamma Mia's Trio Nein Baked Clams, Fried Mozzarella \&

Mussels Marinara
Fresh mussels in a garic and basil marinara sauce ried Moz Fried Mozzarella
Homemade breaded mozzarella served with fresh breaded mozzarella serve
basil marinara sauce 9
Mozzarella Caprese
Fresh mozzarella siced with beefsteak tomatoes,
topped with a balsamic glaze 12
Broccoli Rabe
Pan seared Broccoli Rabe with fresh garic, olive oil and
a touch of white wine with sliced sausage 13 Buffalo Wings
Choose from: Medium-Hot-BBQ-Bada Bing sauce
(10) served with blue cheese \& celery 10 Shrimp Cocktail
Chilled shrimp with house cocktail sauce 10
Bada Bing Shrimp
Crispy shrimp with fresh basil chilis sauce 10 Calamari Diablo New
Calamari sautéed with pepperoncini's in a spicy marinara sauce 13

Minestrone

| Italian mixed vegetable soup |
| :--- |
| Pint 5 |

Pint 5
Quart 7
Pasta Fagioli
Cannellini beans with pasta in a
light red broth ligh beans with past
ligh broth
Pint Pint 5
Quart 8

Trattoria Chopped Salad Chopped Romaine lettuce winc cucumbers, hick peas,

## Bistecca Salad

Wedge of lceberg leftuce topped with gorgonzola, pacon anpercorn dressing 11
Spring mix with red onions, tomait gorgonzola, pecans and green apple ${ }^{13}$

Stracciatella Alla Romano
Roman egg drop so Roman egg drop soup
with spinach with spinach
Quart 8 Nuts about Salad Spring Mix with tomatoes, gorgonzola, candied walnuts and mandarin oranges 13 Greek Salad
Romaine lettuce with cucumbers, onions, chick peas, tomatoes, feta, Kalamata olives .
Warm Spinach Salad Baby Spinach and candied pecans with a warm baco
and wild mushroom honey mustard dressing 12
Caesar Salad
maine Letfuce with homemade croutons

Add to any salad: Grilled, Blackened, or Fried Chicken 5 Grilled or Blackened Shrimp 8, Grilled Scottish Salmon 12 Add Gorgonzola, Fresh Mozzarella or Feta Cheese 2.5 Dressings: Balsamic Vinaigrette, Blue Cheese, Caesar, Parmesan Peppercorn, Honey Mustard

## Lunch Entrees

Lunch Entrees served over Penne Pasta and include choice of Soup (Minestrone or Pasta Fagioli) or Salad (Chopped or Caesar) Bistecca add

## Parmigiana

Lightly breaded and finished with Tomato Sauce,
Mozzarella, Pecorini Romano Cheeses Eggplant 10.5 Chicken 11.5 Veal 12.5 Shrimp 13.5

## Eggplant Rollatin

Eggplant rolled with ricotra, mozzarella
Francese
Lightly egg battered with a lemon
Chicken 11.5 Veal 12.5 Shrimp 13.5
Marsala
wild mushrooms and onion in a
Chicken 11.5 Veal $\mathbf{1 2 . 5}$ Shrimp 13.5

## Pasta Selections

Pasta Selections served with choice of Soup or Salad, and 2 garlic rolls

$$
\text { Substitute Whole Wheat or Gluten Free Pasta for } \mathbf{2}
$$

Spaghetti \& Meatballs Add Meat sauce 2 Lasagna
Meat Lasagna with ricotta, mozzarella and tomato sauce 10.5
Shrimp Marinara
Fresh Shrimp with marinara sauce over linguini 13.5
Cheese Ravioli Meat Sauce or Sunday Sauce 9.5 Alfredo, Vodka, or Bolognese 11
Fettuccini Alfredo
Pecorino Romano cheese sauce 10 Add Grilled Chicken 5
Penne a la Vodka Prosciutto and garlic in a vodka infused pink sauce. 12
Add Grilled Chicken 5
Pappardelle Bolognese Pappardelle pasta with fresh homemade meat sauce with peas, onion and a touch of cream 11
Penne Puttanesca Onions, garlic, tomatoes, Kalamata olives, fresh basil \& marinara sauce tossed with Penne 10


Frutti D' Mare Fresh clams, mussels and shrimp with marinara sauce over angel hair pasta 16

Linguini with White Clam Sauce
Baby whole clams with parsley, garlic, olive oil and white wine $\mathbf{1 2 . 5}$
Baked Ziti 10.5
Add Meat Sauce or Eggplant 2
Shrimp Rosso
Shrimp with fire roasted red peppers, wild mushrooms. garic in a white wine sauce over linguini 14
Shrimp \& Scallops Fra Diavolo Jumbo scallops and shrimp with spicy marinara sauce over linguini 18

## 2 Slices of Cheese Pizza

 Served with a fountain beverage or Domestic Draft 6.5
## 1 Slice of Cheese Pizza

Served with house or caesar salad or house soup (Bistecca- add 1

## \& a fountain beverage 7.99

## Half Sub

With house salad and fountain beverage Choice of Sub - Italian Combo,
Chicken Parm, Veal Parm, Meatball Parm Eggplant Parm, Steak Works 8.99

## Soup \& Salad

Minestrone or Pasta Fagioli and choice of Caesar, Chopped or
Greek Salad and fountain beverage 7.99 Substitute Nuts about Salad or Apple Pecan Salad 2
*ADD a Slice of Cheese Pizza to any Special 2.75

## Children Menu

## 12 \& Under

Chicken Parmigiana w/ Spaghetti 7 Ravioli with Tomato Sauce 6 Chicken Fingers and Fries 6 Baked Ziti 6 Spaghetti and Meatballs $6 \quad$ Penne with Butter 5

No Substitutions

## Desserts

Cannoli 4
Chocolate Fudge Cake Six Layer Carrot Cake $9 \quad$ Creme Brûlée Cheesecake 5.50

Tiramisu 7

## Beverages

Soft Drinks (free refill) 2.50
San-Pellegrino (sparkling water) 34oz. 5 Aqua Panna Imported Natural Water (bottle) 5

Coffee or Hot Tea 2.25
Espresso 2.25 • Double Espresso 4.50 Cappuccino 4.50

# Mamma Mia's Trattoria O Brick Oven Dizzeria <br> Lunch Memu 

## Primi Appetizer

## Calamari Fritte

Golden fried calamari with fresh marinara 12
Clams On The Shell
Fresh clams in a roasted garic lemon white wine sauce or marinara 13
Baked Clams Oreganata One Dozen fresh whole middleneck clams topped with seasoned breadcrumbs, parsley and garic 13

> Antipasto De Casa

Genoa salami, ham, provolone cheese, Kalamata olives,
fire roasted pepper, marinated artichoke and pepperoncinis on a bed of mixed greens 13
$\underset{\text { Maked Clams, Fried Mozzarella \& }}{\text { Maw }}$ Calamari Fritte 18
Mussels Marinara
Fresh mussels in a garicic and basil marinara sauce with a touch of white wine 12

Fried Mozzarella
Homemade breaded mozzarella served with fresh basil marinara sauce 9
Mozzarella Caprese
Fresh mozzzarlla sliced with beefsteak tomatoes,
fre roasted peppers, Kalamata olives and fresh basil, topped with a balsamic glaze 12

Broccoli Rabe
Pan seared Broccoli Rabe with fresh garicic, olive oil and
a touch of white wine with sliced sausage 13
Buffalo Wings
Choose from: Medium-Hot-BBQ-Bada Bing sauce (10) served with blue cheese \& celery 10 Shrimp Cocktail
Chilled shrimp with house cocktail sauce 10

* Bada Bing Shrimp

Crispy shrimp with fresh basil chili sauce 10 Calamari Diablo New Calamari sautéed with pepperoncini's in a spicy marinara sauce 13

## Juppa / Insalata

Minestrone
Italian mixed vegetable soup
Cup 3.5
Bowl 7

Trattoria Chopped Salad Chopped Romaine lettuce with cucumbers, chick peas, onions, tomatoes and Kalamata olives 10

Bistecca Salad
Wedge of iceberg leftuce topped with
gorgonzola, bacon and tomato with parmesan peppercorn dressing 11
Apple Pecan Salad
Spring mix with red onions, tomato,
gorgonzola, pecans and green apple 13

Pasta Fagioli
Cannellini beans with pasta in a
light red broth
Cup 3.5
Cup 3.5
Bowl 8

Nuts about Salad Spring Mix with tomatoes, gorgonzola, candied walnuts and mandarin oranges 13

Greek Salad
Romaine lettuce with cucumbers, onions, chick peas, tomatoes, feta, Kalamata olives and pepperoncinis 12
Warm Spinach Salad Baby Spinach and candied pecans with a warm bacon and wild mushroom honey mustard dressing 12

Caesar Salad<br>Romaine Lettuce with homemade croutons<br>and Pecorino Romano cheese 10

Add to any salad: Grilled, Blackened, or Fried Chicken 5, Grilled or Blackened Shrimp 8, Grilled Scottish Salmon 12 Add Gorgonzola, Fresh Mozzarella or Feta Cheese 2.5

Dressings: Balsamic Vinaigrette, Blue Cheese, Caesar,
Parmesan Peppercorn, Honey Mustard

## Subs

Served on 10" Brick Oven Sub Roll. (complimentary Fries)
Substitute a Salad (Chopped or Caesar) or Side of Pasta (Penne) for fries 2.50

Eggplant Parmigiana 8.5
Meatballs Parmigiana 8.5
Sausage Parmigiana 8.5
Chicken Parmigiana 9
Sausage, Pepper \& Onions 9
Veal Parmigiana 10
Shrimp Parmigiana 12

Chicken Milano Chicken Cutlet, with fresh mozzarella, tomatoes \& roasted red peppers with a balsamic glaze 9

## Steak Works

Onions, peppers, mushrooms \& mozzarella 9.5

## Grilled Chicken

With provolone cheese, mixed greens
$\&$ tomatoes 9
The Godfather
Steak, broccoli rabe, hot cherry peppers, garic \& onions topped with provolone 10

## Lunch Entrees

Lunch Entrees served over Penne Pasta and include choice of Soup (Minestrone or Pasta Fagioli) or Salad (Chopped or Caesar) Bistecca add 1

## Parmigiana

Lightly breaded and finished with Tomato Sauce,
Mozzarella, Pecorini Romano Cheeses
Eggplant 10.5 Chicken 11.5 Veal 12.5 Shrimp 13.5

## Eggplant Rollatini

Eggplant rolled with ricotta, mozzarella
and Pecorino Romano cheese 11

## Francese

Lightly egg battered with a lemon white wine sauce
Chicken 11.5 Veal 12.5 Shrimp 13.5

## Marsala

wild mushrooms and onion in a
Marsala wine sauce
Chicken 11.5 Veal $\mathbf{1 2 . 5}$ Shrimp 13.5

## Cacciatore

Wild mushrooms, onions, garic, and bell peppers with fresh herb marinara sauce Chicken 11.5 Veal 12.5 Shrimp 13.5

## San Guiseppe

Grilled chicken breast with mushrooms \& pepperoncinis in a white wine sauce 12

Flounder Francese
Flounder filet lightly egg battered in a lemon white wine sauce 16
Eggplant Mamma Mia
Breaded eggplant stuffed with ricotta, sliced tomato and spinach with Sunday sauce and melted mozzarella 12

## Pasta Selections

Pasta Selections served with choice of Soup or Salad. Bistecca add 1
Substitute Whole Wheat or Gluten Free Pasta for 2

Spaghetti \& Meatballs
Meatballs in tomato sauce 9.5 Add Meat sauce 2

## Lasagna

Meat Lasagna with ricotta, mozzarella and tomato sauce $\mathbf{1 0 . 5}$
Shrimp Marinara
Fresh Shrimp with marinara sauce over linguini 13.5
Cheese Ravioli
Meat Sauce or Sunday Sauce 9.5
Alfredo, Vodka, or Bolognese 11
Fettuccini Alfredo
Pecorino Romano cheese sauce 10
Add Grilled Chicken 5
Penne a la Vodka
Prosciutto and garici in a vodka infused
pink sauce. 12
Add Grilled Chicken 5
Pappardelle Bolognese
Pappardelle pasta with fresh homemade meat sauce with peas, onion and a touch of cream 11
Penne Puttanesca
Onions, garric, tomatoes, Kalamata olives,
fresh basil \& marinara sauce tossed with Penne 10

## Frutti D' Mare

Fresh clams, mussels and shrimp with marinara sauce over angel hair pasta 16
Linguini with White Clam Sauce
Baby whole clams with parsley, garic, olive oil and white wine 12.5
Baked Ziti 10.5
Add Meat Sauce or Eggplant 2
Shrimp Rosso
Shrimp with fire roasted red peppers,
wild mushrooms. garic in a white wine sauce over linguini 14
Shrimp \& Scallops Fra Diavolo
Jumbo scallops and shrimp with spicy marinara sauce over linguini 18


12 \& Under
Chicken Parmigiana w/ Spaghetti 7 Chicken Fingers and Fries 6 Spaghetti and Meatballs 6

Ravioli with Tomato Sauce 6

| Brick Oven Pizzas | $\begin{aligned} & \text { Small } \\ & \hline 12 " \end{aligned}$ | $\begin{aligned} & \text { Med } \\ & 14 " \end{aligned}$ | $\begin{aligned} & \text { XL } \\ & \text { 18" } \end{aligned}$ | Sicilian (deep dish) $16^{\prime \prime} \times 16$ |
| :---: | :---: | :---: | :---: | :---: |
| Now using "NEW YORK WATER" Hand tossed traditional New York Style |  |  |  |  |
| With pizza sauce and cheese | 11.00 | 12.50 | 15.00 | 17.00 |
| Additional Regular Toppings |  |  |  |  |
| Half Pie lea) | 75 | 1.00 | 1.25 | 1.50 |
| Whole Pie lea) | 1.00 | 1.50 | 2.00 | 2.00 |
| Additional Premium Toppings |  |  |  |  |
| Half Pie lea) | 1.00 | 1.50 | 2.00 | 2.00 |
| Whole Pie (ea) | 1.50 | 2.00 | 2.50 | 3.00 |

Pizza by the Slice Thin Crust or Sicilian (per Pc) 2.75
(Monday thru Saturday served until $3: 00 \mathrm{pm} \&$ Sunday until $2: 00 \mathrm{pm}$ )
Regular Toppings (ea) . 75 - Premium Toppings (ea) 1.00
Regular Pizza Toppings: Pepperoni • Meatball • Sausage • Bacon

- Onions • Spinach • Bell Peppers • Eggplant • Sliced Black Olives
- Anchovies • Diced Tomatoes • Fresh Basil
- Hot Cherry Peppers • Salami - Ham • Pineapple
- Fresh Garlic • Mushrooms

Premium Pizza Toppings:

- Extra Cheese • Sundried Tomatoes
- Artichoke Hearts • Roasted Red Peppers

Prosciutto

| Broccoli Rabe 5 |
| :--- |
| Grilled or Fried Chicken |
| Fresh Mozzarella 5 |



Margherita (no sauce)
Mozzarella, fresh tomatoes, basil, olive oil, oregano, \& Pecorino Romano $\begin{array}{lll}13.00 & 15.00 & 17.00\end{array}$

San Remo
Grilled chicken, sun dried tomatoes, roasted garlic,
fresh tomatoes, gorgonzola \& pizza sauce
$15.00 \quad 17.00 \quad 20.00$
Joey's Favorite (no sauce) New
Baby clams, shrimp, fresh garlic, olive oil, oregano, Pecorini Romano \& mozzarella $18.00 \quad 21.00 \quad 25.00$

Meat Lover
Pepperoni, bacon, ham, sausage, meatball, pizza sauce \& mozzarella
$\begin{array}{lll}15.00 & 17.50 & 20.00\end{array}$
Grandpa's Pie
Marinara sauce, fresh mozzarella, Pecorino Romano, olive oil, oregano \& fresh basil $\begin{array}{lll}17.50 & 20.00 & 22.00\end{array}$ Supreme Pizza New
Pepperoni, sausage, black olives, peppers,
onions, pizza sauce \& mozzarella 15.00

Pizza Bianca (no sauce)
Ricotta, Pecorino Romano, \& mozzarella, fresh garic
(Try it with ham, broccoli or spinach)
15.00
17.50
20.00

BBQ Chicken
Chicken cutlet, caramelized onions, BBQ sauce \& mozzarella
$15.00 \quad 17.50 \quad 20.00$
Chicken Parmigiana $15.00 \quad 17.50 \quad 20.00$

A'Bruzzio (no sauce) New Chicken Cutlet, roasted red peppers, fresh garlic, ricotta cheese, Pecorino Romano \& mozzarella $\begin{array}{lll}15.00 & 18.00 & 22.00\end{array}$ Vegetarian
Black olives, spinach, mushrooms, peppers, onions, pizza sauce \& mozzarella $15.00 \quad 17.50 \quad 20.00$

Trattoria Special
Choose any 5 pizza toppings
(Chicken, Broccoli Rabe or Fresh Mozzarella extra) $\begin{array}{lll}15.00 & 17.50 & 20.00\end{array}$

Quatro Stagioni
Ham, black olives, mushrooms, artichokes, pizza sauce \& mozzarella 14.00
16.00
18.00

Mamma Mia's Pizzeria
True Brooklyn New York Pizza with Over 30 Years of Experience

Serving the Palm Beaches Since 1983
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## DESSERTS

Cannoli ..... 3.99
Filled with creamy ricotta \& chocolate chips
Italian Ices ..... small 3.50 reg. 3.95Assorted flavorsSmoothies.4.95

BEVERAGES
Fountain Soda (Pepsi Products) ..... 2.49
Gatorade (20oz.) ..... 2.75
Apple Juice ..... 2.75
Bottled Water Aquafina (20oz.) ..... 2.49
Sparkling San Pellegrino ..... sm $2.59 \cdot \lg 4.99$
35.00
1.5 Liter Bottle of Wine
Beer by the Bottle
Domestic 4.50 Imported 4.95Craft Beer 5.00
Draft Beer

Domestic 3.75 Imported 4.25

## WVINES BY OPDCI

Wine by the Glass
Merlot, Cabernet, Chianti, Chardonnay, Pinot Grigio, White Zinfandel, Sangria \$399/Glass

## HAVING A PARTY?

Let us cater that party for you. Special pricing available. Call for details.

## primi

Mussels Marinara
Fresh Mussels
in a garlic and basil marinara sauce with a touch of white wine 12
Shrimp Cocktail
Chilled shrimp with house cocktail sauce 10
Calamari Diablo
Calamari sauteed with pepperoncini's in a spicy marinara sauce 13
Baked Clams Oreganata
One dozen fresh whole middle neck clams topped with
seasoned breadcrumbs, parsley and garlic 13

## Antipasto

Genoa salami, ham, provolone cheese, Kalamata olives, fire roasted peppers, marinated artichokes and pepperoncinis on a bed of mixed greens 13
Mozzarella Caprese
Fresh mozzarella sliced with beefsteak tomato, roasted red peppers, Kalamata olives, and basil topped with balsamic glaze 12

Mamma Mia Trio
Baked Clams, Fried Mozzarella \&: Calamari Fritte 18

## Calamari Fritte

Godeden fried clalamari with fresh marinara 12
Clams In The Shell
Fresh clams in a roasted garlic lemon white wine sauce or marinara 13
Fried Mozzarella
Homemade breaded mozzarella served with fresh basil marinara sauce 9
Broceli Rabe
Broccoli Rabe with fresh garlic, olive oil, white wine and sliced italian sausage 13
Buffalo Wings
Choose from: Medium-Hot-BBQ - Bada Bing
(10) Served with blue cheese \&: celery 10

Bada Bing Shrimp
Crispy shrimp with basil infused sauce 10

## Zuppa of Insalata

| Minestrone | Pasta Fagioli | Stracciatella Alla |
| :---: | :---: | :---: |
| Italian mixed vegetable soup | Cannellini beans with pasta in a | Romano |
| Bowl 7 | light red broth | Roman egog drop soup with spinach |
|  | Bowl 8 | Bowl 8 |

## Bistecca Salad

Iceberg Wedges with bacon, gorgonzola cheese and tomatoes with Parmesan Peppercorn dressing 11

## Trattoria Chopped Salad <br> Chopped romaine lettuce with cucumbers, chick peas, onions, tomato and Kalamata olives 10

## Apple Pecan Salad

Spring Mix with red onion, tomato, gorgonzola cheese, pecans and green apple 13

Caesar Salad
Romaine lettuce with homemade croutons and Pecorino Romano cheese 10

Nuts about Salad
Spring Mix with tomato, gorgonzola cheese, walnuts and mandarin oranges 13

## Greek Salad

Romaine lettuce with cucumber, onion, chick peas, tomato, feta, Kalamata olives and pepperoncinis 12 Warm Spinach Salad
Baby Spinach and candied pecans with a warm bacon and wild mushroom honey mustard dressing 12

# Add to any salad: Grilled, Blackened, or Fried Chicken 5 Grilled or Blackened Shrimp 8, Grilled Salmon 12. Add Gorgonzola, Fresh Mozzarella or Feta Cheese 2.5 

Dressings: Balsamic Vinaigrette, Honey Mustard, Blue Cheese, Caesar, Parmesan Peppercorn,

## Dinner Entrees

# Dinner Entrees include choice of Soup (Minestrone or Pasta Fagiofi) Or Salad (Chopped, Caesar, or Bistecca)- Sufstitute Caprese Salad 3 Sharing Charge 10 (Includes extra soup or סelad) 

## Dasta

Jumbo Cheese Ravioli
Meat Sauce or Sunday Sauce 15 Alfredo, Vodka, or Bolognese 18

Fettuccini Alfredo
Pecorino Romano \&: garlic cream sauce 17
Add Grilled Chicken 5 Shrimp 8
Linguini with White Clam Sauce
Baby whole clams with parsley, garlic, olive oil and white wine 18

## Penne Chicken

\& Broccoli
Chicken breast with sun-dried tomatoes and broccoli in a light white wine sauce tossed with Pecorino

Romano cheese 18

Lobster Ravioli
Lobster stuffed ravioli with pink sauce 21

Whole Wheat
Primavera
Pan seared vegetables with basil, white wine and marinara 16 Add Grilled Chicken 5, Shrimp 8

## $\star$ Penne a la Vodka

Prosciutto, onion, and garlic with a vodka infused pink sauce. 17 Add Grilled Chicken 5, Shrimp 8

Pappardelle Bolognese
Ribbon pasta with fresh homemade meat sauce, peas, onion, Pecorino Romano and a touch of cream 18

Spaghetti \& Meatballs
Meatballs with tomato sauce 16 Add Meat sauce 2
[4] Penne Giambotta
Grilled chicken, potatoes, spicy cherry
peppers, sausage and onion in balsamic reduction tossed with penne pasta 19

- Pappardelle Carbonara

Garlic cream sauce with bacon, peas,
onion \& Pecorino Romano 18
Add Grilled Chicken 5, Shrimp 8
Gnochi
Potato dumplings with
Asiago cheese
Sunday or Marinara Sauce 17 Alfredo, Vodka, or Bolognese 20

## Substitute Whole Wheat or Gluten Free Pasta for 2

## 人1 Forno

## Combo Italiano

Manicotti, Baked Ziti, Lasagna 18

## Lasagna

Meat Lasagna with ricotta, mozzarella
and tomato sauce 16

Italian Feast
Chicken Cutlet, Meatballs and Baked Ziti 21

Baked Ziti 15
Add Meat Sauce or Eggplant 2
Manicotti 15
Add Meat Sauce or Spinach 2

## Parmigiana

These Entrees include a Side of Penne Pasta, Vegetable Medley, or Potato Substitute Sides: Broccofi or Spinach 2.5 Meat Sauce or Garlic \& $\mathcal{L}$ Oil 2, Whole Wheat or Gluten Free Pasta 2
Clam Sauce, Bolognese or Vodka Sauce 4

## Chicken ${ }_{19}$

Veal ${ }_{21}$
Shrimp ${ }_{24}$
Eggplant ${ }_{17}$


Egogplant Rollatini
Eggplant rolled with ricotta, mozzarella and Pecorino Romano cheeses 18
Eggolant Mamma Mia
Eggplant layered with spinach, sliced tomato and ricotta cheese 19

## Carne

These Entrees include a Side of Penne Pasta, Vegetable Medley, or Potato Substitute Sides: Broccofi or Spinach 2.5 Meat Sauce or Garlic \& $\mathcal{L}$ Oil 2, Whole Wheat or Gluten Free Pasta 2
Clam Sauce, Bolognese or Vodka Sauce 4

## Fiorentina

Lightly egg battered with a lemon white wine sauce with melted mozzarella served over seared spinach

Chicken 22 Veal 24
Scarpiello
Boneless or on the Bone with sausage, garlic, onion, wild mushrooms, capers, Kalamata olives and pepperoncinis with
light white wine sauce
Chicken 21 Veal 23 Shrimp 25
Duo Mia
Veal or Chicken with shrimp in a plum tomato Marsala sauce with mushrooms
Chicken 24 Veal 26
Cacciatore
Boneless or On the Bone with wild mushroom, onion, garlic and bell peppers with fresh herb marinara sauce Sausage 18 Chicken 20 Veal 22 Shrimp 25

## Chicken "Under the Brick"

Grilled chicken breasts topped with wild mushroom Marsala sauce 20

## [1] Piccata

Capers and onions in a lemon white wine sauce Chicken 20 Veal 22 Shrimp 25 Salmon 24

## Francese

Lightly egg battered with a lemon white wine sauce Chicken 20 Veal 22 Shrimp 25 Trio 27

Marsala
Wild mushroom and onion in a Marsala wine sauce Chicken 20 Veal 22 Shrimp 25 Trio 27

## Sorrentino

Topped with fresh mozzarella, prosciutto and eggplant in a marinara and white wine sauce Chicken 22 Veal 24
© San Guisseppe
Grilled chicken breasts with mushrooms, pepperoncini and white wine sauce 20
Pallo Grigliato
Marinated Grilled chicken breasts 18

## Desce

Scallops \&: Shrimp Fradiavolo
Jumbo scallops and shrimp
with spicy marinara over linguini 26

## Frutti D ${ }^{\prime}$ Mare

Fresh Clams, Mussels and shrimp with marinara over angel hair pasta 26
Shrimp Marinara
Shrimp with a fresh garlic and basil marinara over linguini
25
L® Sambuca Trio
Shrimp, Scallops and Calamari in a Sambuca infused marinara over linguini 30
FFlounder Francese
Egg battered Flounder with lemon white wine sauce 22

## Shrimp Rosso

Shrimp with fire roasted red peppers, wild mushrooms and garlic with white wine sauce over linguini 25

Shrimp and Calamari
Shrimp \&s calamari with marinara over linguini 25

## - Grilled Salmon

Grilled Scottish Salmon 23

## $\star$ Zuppa D ${ }^{\prime}$ Pesce

Lobster tail, clams, mussels, calamari \&\& shrimp with a basil marinara sauce over linguini 38

## Zuppa D' Clams or Mussels

Fresh Clams or Mussels with marinara over linguini 20
Salmon Puttanesca
Salmon with capers, onion, Kalamata olives, tomato and marinara 24
Calamari Marinara
Fresh Calamari with marinara sauce over linguini 23
Lobster Tail's Marinara
Twin Lobster Tails in marinara sauce over linguini 32

## *hsk about our Fresh Fish and Daily Sopecials* <br> Side Dishes

Meatballs 5
Sausages 5
Spinach (Steamed or Sautéed) 5

Broccoli (Steamed or Sautéed) 5
Broccoli Rabe 7
Homemade Garlic Rolls (6) 2 (12) 3.5
$18 \%$ Gratuity added to parties of 5 or more. Prices are subject to change without notice. Tax not included.

## Six Layer Carrot Cake

Six layers of moist carrot cake sandwiched with smooth cream cheeseicing and studded with pecans and toasted coconut shards. Bring a friend, its big8

## Tiramisu

Theltalian Classic, light sponge cake, coffee-marsala and layers of mascarponesprinkled with chocolate, who could ask for more?7

## Choc'lateLovin' Spoon Cake

M outhfuls of chocolatefudge between two layers of chocolate drenched chocolatecake7

## Cannoli

Flakey pastry shellsfresh filled with whipped ricotta and chocolatepieces topped with Chocolate syrup. Introducethe kidsto Sicilian Pastry 4

## CrèmeBruleCheesecake

Smooth and delectable, this creamy chesecakemade with hints of caramel and M adagascar vanilla is a perfect finish to a perfect night 5.5

## Dessert Trio

Tiramisu, Choc'ateLovin'Spoon Cake, and CrèmeBruleCheesecake all together, perfect for celebrations and groups 18

## CoffeeDrinks

CaféGodiva Coolata- WhiteGodivaLiqueur, Godiva Vodka, Licor 43, iced coffee, whipped cream, with drizzledRaspberry Liqueur 7
CaféG rand MiáGrand M arnier, Kanlua, Baileys, Freshcoffee, and whipped cream7.5
Toasted Almond-Amaretto, Kahlua, fresh coffee, Whipped Cream 6

## Cappuccino 4.50 Espresso 2.5/4.5

## Sides

| Meatballs ........(20) | Half...\$30.... (40) Full ... \$60 |
| :---: | :---: |
| Sausage......... | Half... \$35............ Full ... \$70 |
| Vegetables ........ | Half... \$25............ Full ... \$50 |
| Broccoli Rabe... | Half ... \$50............ Full . \$100 |
| Broccoli. | alf... \$30............ Full ...\$60 |
| Roasted Potatoes... | Half... \$30............ Full ... \$60 |
| Garlic Rolls........ | ....Per Dozen ............. $\$ 3.50$ |

## Mamma Mias Thattoria ऊ Brick Oven Dizzeria

## 8855 Hypoluxo Road Suite C-16 <br> Lake Worth, FL 33467 <br> Lyons \& Hypoluxo Rd. <br> 561-963-9565

# TAKE OUT CATERING Menu 

Let Us Cater Your Special Events, Birthdays, Weddings, Parties<br>\section*{Club Parties}



7410 W. Boynton Beach Blvd. S.E. Corner of Hagan Ranch Rd. \& Boynton Beach Blvd.
561-509-0925

## Salad

HALF TRAY SERVES UP TO 8 PEOPLEFULL TRAY SERVES UP TO 20 PEOPLE
Trattoria Chopped .......Half... \$25 ..... Full ... $\$ 45$
Caesar Half... \$25 ..... Full ... $\$ 45$
Antipasto Half... \$40 ..... Full ... $\$ 80$
Greek or Gorganzola ...Half... \$35 Full ... $\$ 70$
Nuts About Salad .Half... \$35 ..... Full ... $\$ 70$

## Chicken

HALF TRAY SERVES UP TO 10 PEOPLE FULL TRAY SERVES UP TO 20 PEOPLE

| Half... \$75 | Half... \$75 ......Full... \$150 |
| :---: | :---: |
| Picatta .......................Half... $\$ 75$ | ..Half... \$75 .......Full... \$150 |
| Marsala ......................Half... \$75 | ..Half... \$75 .......Full... \$150 |
| Parmigiana..................Half... $\$ 65$ | ..Half... \$65 .......Full... \$130 |
| Cacciatore..................Half... $\$ 75$ | ..Half... \$75 .......Full... \$150 |
| Scarpiello...................Half...\$80 | ..Half... \$80 ......Full... \$160 |

## Veal

HALF TRAY SERVES UP TO 10 PEOPLE
FULL TRAY SERVES UP TO 20 PEOPLE
Francese .................... Half ..... $\$ 90$.........Full... $\$ 180$
Picatta $. . . . . . . . . . . . . . . . . ~ H a l f ~ . . . . ~$
Marsala ................ Half..... $\$ 90$.......Full... $\$ 180$
Pizzaiola .................... Half ..... $\$ 90$....... Full... $\$ 180$
Fiorentina .............. Half... $\$ 100$.......Full.. $\$ 200$
Parmigiana............... Half ..... $\$ 80$...... Full... $\$ 160$

## Dasta



## Eggplant

Parmigiana...................Half... \$45.......Full..... $\$ 90$
Mamma Mia .................Half... \$60.......Full.... $\$ 120$
Rollantini ..Half... \$50.......Full... \$100

## Sausage

HALF TRAY SERVES UP TO 10 PEOPLE FULL TRAY SERVES UP TO 20 PEOPLE

Sausage \& Peppers ......Half... \$50.......Full... $\$ 100$
Pizzaiola .......................Half... \$50.......Full... \$100
Calabrese .Half... \$55 .......Full.... \$110


Mamma Mia's Italian Restaurant has been family owned and operated since 1983 and our years of experience serving our neighbors and friends in the Boynton Beach area have shown that we pride ourselves in providing generous portions that are homemade and prepared fresh on each and every order with only the finest ingredients. We invite you to taste for yourself why Mamma Mia's makes a difference. From our family to yours I Molto Grazie!

Gift Certificates Make the Perfect Gift!
For catering needs, please ask for the owner or manager to help you.

## Mussels Marinara ${ }^{11.95}$

Fresh mussels sautéed | white wine | garlic parsley I marinara sauce. Red or white sauce

## Clams on the Shell ${ }_{12.95}$

One dozen fresh clams sautéed with white wine I garlic | parsley | marinara sauce. Red or white sauce
Baked Clams Oreganata 12.95
One dozen fresh clams topped with bread crumbs I garlic | parsley then oven-baked
Calamari Fritti 12.95
Golden-fried calamari with a side of marinara or tomato sauce

Broccoli Rabe ${ }_{12.95}$
Garlic / olive oit add chicken or sausage 4.00

## Fried Mozzarella 9.95

Lightly breaded and golden-fried mazzarella | side tomató or marinara sauce

## Bruschetta 8.95

Crisp Italian bread | diced tomatoes | basil | onions | EVOO | herbs | balsamic vinegar

## Mozzarella Caprese 12.95

Fresh buffalo cheese with tomatoes | roasted peppers | fresh basil

Minestrone
Bowl 7.95 | Cup 4.50

## Soups

Chef's Soup of the Day
While it lasts!
Bowl 7.95 | Cup 4.50

Pasta Fagioli
Bowl 7.95 | Cup 4.50

## Salads

Regular serves 1-2 | Large (Served family style) serves 3-6 Add grilled chicken Large $8.00 \cdot$ Reg. 4.00

## Greek Salad

Large $24.95 \cdot$ Reg. 12.95
Romaine lettuce | red onions | pepperoncini | tomatoes | olives | cucumbers | feta cheese | roasted red peppers | hard-boiled egg

## Mamma Mia

## Large 25.95 • Reg. 16.95

Our famous house salad | grilled chicken | fresh buffalo mozzarella |asiago cheese

## Gorgonzola

Large 24.95 - Reg 12.95
Romaine lettuce | tomatoes | olives |


Chopped Orange, Walnut \& Gorgonzola Large $24.95 \cdot$ Reg 14.95
Romaine lettuce | tomatoes $/$ onions | orange segments I walnuts I gorgonzola.

## Caesar

Large 23.95 • Reg. 11.95
Romaine lettuce | caesar dressing | asiago cheese | croutons Anchovies available upon request

## House

Large $23.95 \cdot$ Reg. 11.95 Romaine lettuce | tomatoes | cucumbers | olives | pepperoncini | red onions | shredded carrots

## Chopped

Large. $23.95 \cdot$ Reg. 13.95 Chopped greens | tomatoes | cucumbers | olives | onions

When splitting checks, we will only divide them equally, we will not divide them up by food per person.

## Thin Crust Round Pizza

Grande mozzarella | pizza sauce Large. $16^{\prime \prime} 14.75$ • Med. $14^{\prime \prime} 13.75$
Half topping 1.50 • Full topping 2.50

## Pizza by the Slice

Served until $3: 00 \mathrm{pm}$.

## Thick or thin crust 2.95

## Toppings

Bacon | sausage I pepperoni | baby meathalls | ham I salami | roasted tomatoes | broccoli | hot cherry peppers | peppers | anchovies | extra cheese | mushrooms | spinach | garlic| artichokes | red onions | Kalamata olives| pineapple | breaded eggplant (grilled chicken 5.00 extra)

## Sicilian Square Pan Pizza

Sicilian Square 22.00
Grandemozzarella| pizza sauce

Old-Fashioned Square Grandma assion Mozzarelis | "Grandma Sauce" I trest garic: EVQolromarial freti Easil

## Specialty Pizzas

## A New Taste in Pizza

## Large 16" 25.00 - Med $14^{\prime \prime} 23.00$

Any specialty pizza can be made into a Sicilian square add 3.00

## Margherita

Buffalo mozzarella|romano
"Grandma Sauce" | basil!
roasted tomatoes IEVOO Vanessa
"Crandma Sauce" I breaded eggplant | roasted tor inces! ham fred onions / pesto /basil! mozrarela i romanol EVoo

## Genova White Pizza

iniled chicken | roasted garlic| ricotta|romano|
mozzarella|EVOO

## Meat lover's

Pepperori| sausage|bacon| baby meatballs|cheese| pizza sauce

## Rustica

No sauce|mozzarella|fresh spinach/carrots/zucchini] yellow squash|cauliflower | mushrooms|roasted tomatoes |red onions | grape tomatoes|EVOO

## Chicken Cacciatore

Nosauce|mazzarella| romano|mushroorns/grilled chicken|roasted tomatoes | peppers/redonions/grape tomatoes / pesto| basil|EVOO

## Romana

Nosauce/mozzarella/romanol roasted tomatoes |bacon| pesto| ham|salami|provolone| redonions / basil |grape tomatoes IEVOO

## Contadina

No sauce |mozzarella | celery| roasted tomatoes|red onions| babymeatballs/grape tornatoes | basil | pesto|EVOO

## Lasagna Pizza

Mozzarella|meat saucel romano|ricotta| freshbasil

## Bianca (white pizza)

Nosauce / garlic/ ricotta| romano| mozzarella|EVOO

## Melazane

"Grandma Sauce" |breaded eggplant|roasted tomatoes| ricotta | grapetomatoes| romano|mozzarella| pesto| basilevoo Tuscany Noseuce|mozrarela|romanol roasted tomatoes jartichokes | griled chicken |pesto| bacilevop
Pizza Pomodoro
Mozzarella|roasted tomatoes] ricotta|romanol pesto| basil|EVOO

## Four Seasons

Pizza saure|mushrooms| romanolastichokes/ham] pesto|basil|EVOO

## Calabrese

No sauce|freshspinachl mozzarella|romano|ricotta| grilledchicken| roasted tomatoes IEVOO Brooklyn Special Femperoril sotrange (wali metikellsi bacon Imus inconsi peppersiredonions mowrarella White Pizza Prosciutto Freshgarlic|mozzarella| ricolta| romanol Italian ham

## Capriciosa

Pizza sauce|mozzarella| romano|mushrooms / ham artichokes/red onions / roasted tomatoes | Kalamata olives | pesto |basil|EVOO
Little Italy Nosauce|mozzarella|romanô peppers|roasted tomatoes| onions/sausage / grape tomatoes I pestol basl

## Hawalian

Pineapple | bacon|harn| cheesel pizza sauce

# Seafood Selections 

## Ask your server for the fresh fish menu.

Any seafood dish can be made spicy (fra diavolo)

Mussels and/or Clams 22.95 Marinara sauce over liñguini

## Shrimp Scampi 26.95

Garlic \& lemon in a white wine sauce served over linguini

## Shrimp Parmigiana 26.95

Breaded shrimp | tomato sauce mozzarella cheese |side spaghetti

## Shrimp Francese 26.95

Egg- battered shrimp | lemon white wine sauce | side spaghetti

## Shrimp Marinara 26.95

Marinara sauce over linguini

## Shrimp \& Scallops Oreganata 26.95

Baked with panko bread crumbs over spinach
Shrimp \& Scallops 26.95
Served with marinara or fra diavolo or scampi sauce over linguini
Salmon Puttanesca 24.95
Scottish salmon pan-roasted । onions | garlic | capers | tomatoes Kalamata olives | basil | marinara sauce | over spinach | side spaghetti

## Tilapia Francese ${ }^{23.95}$

Egg-battered |lemon wine sauce

Salmon or Tilapia Alfresco 24.95
Pan-roasted with garlic | tomatoes | pine nuts | goat cheese in a Chablis wine sauce over spinach
Seafood Pasta 26.95
Shrimp | scallops | lump crabmeat in a light scampi sauce tossed with linguini

## Calamari and/or Scungilli Marinara 24.95

Served over linguini
Zuppa d'Pesce 40.95
Clams | mussels | scallops | shrimp | calamari | scungilli | lobster tail | marinara sauce over linguini


Salmon Portobello 24.95
Scottish Salmon | pan-roasted onions | garlic | Portobello mushrooms | artichokes | Kalamata olives | pinot grigio wine sauce over spinach

## Calzone / Stromboli \& Rolls

Fresh, baked to order, brushed with EVOO \& served with a side of tomato sauce

Cheese Calzone 11.95
Ricotta |romano |mozzarella Add any pizza topping 1.00

Stromboli 12.95
Ham. 1 pepperoni | salami I.provolone
Pesto Roasted tómatoes |
romano | mozzarella

Spinach or Broccoli Roll 11.95
Mozzarella | romano |ricotta Add grilled chicken for 4.00
Valentino Roll ${ }_{12.95}$
Broccoli rabe | sausage | fresh garlic | romano | mozzarella

Pepperoni Roll 11.95
Mozzarella |romano |pepperoni

# Meat Selection <br> We serve only top round veal. 

Parmigiana<br>Veal 21.95 - Chicken 19.95 Tomato sauce | mozzarella

## Chicken \& Eggplant Parmigiana 21.95

## Piccata

Veal $23.95 \cdot$ Chicken 20.95

Roasted Half-Chicken 18.95
Roasted half-chicken with rosemary | sautéed vegetables

## Scarpariello <br> Scarpaiello

Veal 24.95 - Chicken 21.95 Boneless or bone-in | Kalamata olives | capers | pepperoncini | sausage | mushrooms | white wine sauce

## Portobello

Veal 24.95 • Chicken 21.95 Pan-roasted | onions | garlic | artichokes | Kalamata olives | Portobello mushrooms | white wine sauce over spinach

Char-Grilled Chicken Breasts 19.95
Marinated \& grilled twin chicken breasts | steamed vegetables

## Veal Sofia 21.95

Pan-seared veal bites | onions | garlic | peas | mushrooms | potatoes | sausage | marinara sauce

## Cacciatore

Boneless or on the bone | mushrooms | peppers | onions | marinara sauce

## Homemade Sweet Sausage 19.50

Cacciatore-style | mushrooms | gartic | - onions peppers | márinara sauće

Veal \& Eggplant Parmigiana 24.95

## Veal \& Peppers 19.95 Veat bites | peppers | marinara sauce

capers | pepperoncini | sausage |
mushrooms | white wine sauce
Portobello
Veal $24.95 \cdot$ Chicken 21.95
Pan-roasted | onions | garlic | artichokes |
Kalamata olives | Portobello mushrooms |
white wine sauce over spinach
Char-Grilled Chicken Breasts 19.95
Marinated \& grilled twin chicken breasts |
steamed vegetables

## Veal $23.95 \cdot$ Chicken 20.95

## Saltimbocca

Veal 25.95 • Chicken 23.95 Prosciutto ham | fresh mozzarella | Sicilian marsala wine over a bed of spinach Lightly breaded | topped roasted |onions | garlic | mushrooms | peppers | fresh spinach | tomatoes I white wine sauce


## Sorrentino

## Veal 25.95 * Chicken 23.95

 Grilled eggplant | prosciutto ham | buffalo mozzarella | light pink sauce
## Francese

Veal 23.95 - Chicken 20.95 Egg-battered in a lemon wine sauce

## Marsala

Veal 23.95 • Chicken 20.95 Mushrooms in a marsala wine sauce

## Pizzaiola

Veal 23.95 - Chicken 20.95 Mushrooms | marinara | oregano

## Eggplant Selections

## Rollatini 18.95

rolled eggplant | ricotta |romano | mozzarella | tomato sauce

Mamma Mia 19.95 layered eggplant | fresh spinach sliced tomatoes | ricotta | fomano| mozzarella | tomato sauce

Parmigiana 17.95

All dinner selections are served with your choice of: Soup:minestrone I pasta fagioli or soup of the day (while it lasts)

Salad: Caesar I house
Pasta: Spaghetti or penne with tomato sauce or vegetables \& fresh baked garlic rolls. Side pasta or vegetables not served with pasta entrees

## Pasta Selections

We serve $\mathbf{1 0 0 \%}$ Imported pasta from Italy

Spaghetti | penne | linguini | angel hair | cavatappi (corkscrew) | fettuccine | rigatoni | pappardelle
Add 3 jumbo shrimp for 7.50 Add chicken or sausage for $\mathbf{4 . 0 0}$ Substitute whole wheat pasta for 2.00

## Choice of Pasta with Sauce ${ }_{15} .95$

 tomato sauce | meat sauce sausage | meatballs | pesto | marinara sauce | mushrooms | garlic and oil
## Cheese Ravioli 15.95

Tomato or meat sauce Linguini \& Clam Sauce 12.95 With red or white clam sauce:

## Whole Wheat

 Pasta Primavera 17.95Fresh vegatables | garlic | oil
Homemade Jumbo Tortellini 17.95
Cheese filled with alfredo | vodka or meat sauce
Gnocchi 16.95 (potato dumplings) Marinara | vodka or meat sauce

Penne 16.95
Broccoli I garlic | oil

## Fettuccine Alfredo 16.95

Alfredo sauce

## Penne with Broccoli Rabe ${ }_{18.95}$

Sautéed garlic | olive oil

## Penne Puttanesca 17.95

Onions I garlic | tomatoes | Kalamata olives | anchovies | capers | fresh basil | marinara sauce I penne pasta

## Pappardelle Rustica 19.95

Pan-roasted garlic | onions | mushrooms | grilled eggplant| tomatoes | marinara sauce |


Linguini Scarpariéllo Pan roasted onions | garlic $\mid$ shrimp | chicken | sausage] mushrooms/capers/Kálemata olives/pepperoncini in a light chardonnay wines sauce

Angel Hair Caprese 17.95 Sautéed fresh tomatoes | onions | garlic | basil | fresh buffalo mozzarella

## Linguini Carbonara 16.95

 Sautéed onions | Bacon | peas | cream | romano cheeseRigatoni Vodka ${ }^{17.50}$ Flambéed "Absolute Vodka" in a pink sauce Cavatappi Franceso 19.95 Pan-seared boneless chicken | fire roasted peppers | roasted garlic | mushrooms | fresh spinach| goat cheese I pasta

## Pasta al Formo (baked) <br> \section*{Meat Lasagna 16.95}

Homemade lasagna | ground beef | ricotta | mozzarella | tomato sauce

Baked Ziti 16.95 Ricotta | mozzarella | tomato sauce Baked Ziti Sicilian Style 17.50 with eggptant

## Stuffed Shells 16.95

Pasta shells stuffed with ricotta | topped with mozzarella | tomato sauce
Cheese Manicotti 10.95
Rolled pasta stuffed with ricotta | mozzarella | tomato sauce When splitting checks, we will only divide them equally, we will not divide them up by food per person.

## Side Orders

## Meatballs (3) 5.50

Sausage (2) 4.50
Broccoli or Spinach 5.95 Steamed or with garlic \& oil

French Fries 3.95
Side of Pasta with Tomato Sauce 5.95
Mixed Vegetables 5.95
Gorgonzola, Feta or Goat Cheese 2.95
Small House or Caesar Salad 5.50
Garlic Rolls (6) 3.00 (12) 4.95
Sautéed Fresh Mushrooms 5.95

## Desserts

Homemade Ricotta Cheesecake 7.50
Homemade Cannoli 5.50
Tiramisu 7.95
Spumoni 5.50
Sorbet (Orange or Lemon) 6.95
Tartufo Hazelnut 5.50
Toasted Almond Cream Cake 7.50

Beverages
Soft Drinks (with free refill) 2.75
Pitcher of Soft Drinks 8.95
San Pellegrino (sparkling water)
8.5 oz 2.25 | 33 oz 4.95

Coffee or Hot Tea 2.75
Espresso 2.75
Cappuccino 4.50


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Gift Certificates Make the Perfect Gift! For catering needs, please ask for the owner or manager to help you.

## Mussels Marinara 9.95

 Fresh mussels sautéed | white wine | garlic parsley I marinara sauce. Red or white sauceClams on the Shell 10.95
One dozen fresh clams sautéed with white wine I garlic I parsley I marinara sauce. Red or white sauce

## Baked Clams Oreganata 10.95

One dozen fresh clams topped with bread crumbs | garlic | parsley then oven-baked
Calamari Fritti 11.95
Golden-fried calamari with a side of marinara or tomato sauce

Broccoli Rabe 11.95
Garlic / olive oil Add chicken or sausage 4.00

Fried Mozzarella 8.95
Lightly breaded and golden-fried mozzarella | side tomato or marinara sauce

## Bruschetta 6.95

Crisp Italian bread | diced tomatoes | basil | onions | EVOO | herbs | balsamic vinegar

## Mozzarella Caprese 9.95

Fresh buffalo cheese with tomatoes | roasted peppers | fresh basil

Minestrone
Bowl 7.95 | Cup 4.50

## Soups

Chef's Soup of the Day While it lasts! Bowl 7.95 |Cup 4.50

Pasta Fagioli
Bowl 7.95 | Cup 4.50

## Salados

Add grjlled chicken 4.00 |Add feta or gorgonzola 2.50

Chopped Orange, Walnut \& Gorgonzola 1295 Romaine lettuce | tomatoes | onions 1 orange segments | walnuts I gorgonzola

## Chopped 11.95

Chopped greens | tomatoes | cucumbers | olives | onions

## House 10.95

Romaine lettuce | tomatoes | cucumbers | olives I pepperoncini red onions | shredded carrots

Mamma Mia 12.95
Our famous house salad I grilled chicken | fresh buffalo mozzarella | asiago cheese

## Gorgonzola 11.95

Romaine lettuce | tomatoes | olives | red onions I gorgonzola

## Caesar 10.95

Romaine lettuce | croutons caesar dressing | asiago Anchovies available upon request
Antipasto 12.95
Romaine lettuce | red onions
tbmatoes | salami | ham |
provolone | kalamata olives |
roasted peppers | pepperoncini |
marinated artichokes |
hard-boiled egg

## Greek Salad 11.95

Romaine lettuce | red onions | pepperoncini | tomatoes | olives | cucumbers | feta| roasted red peppers | hard-boiled egg

## Crispy Chicken Salad 13.95

Our famous house salad with diced breaded chicklen cutlets

## Cord Subs

Served on a fresh, oven roasted, housemade $10^{\prime \prime}$ sub with lettuce, tomato \& onions Avaliable upon request: hot sliced cherry peppers | mayonnaise | mustard | house dressing

Italian Combination 9.25
Ham | salami | cheese

Served on a fresh, oven roasted, housemade $10^{\prime \prime}$ sub with lettuce, tomato \& onions
Chicken Philly 9.95

Homemade Sweet Italian
Sausage Parmigiana 8.95
Add peppers \& onions 1.00
Homemade Meatball Parmigiana 8.95
Add peppers \& onions 1.00
Eggplant Parmigiana 9.95
Chicken Cutlet Parmigiana 10.95
Veal Cutlet Parmigiana 11.95
grilled chicken | peppers | onions | mushrooms | cheese

Philly Steak \& Cheese 9.95
Philly Steak Bomb 10.95
Onions I peppers | mushrooms | cheese
Veal \& Peppers 9.95
Add cheese 1.00

## Thin Crust Round Pizza

Grande mozzarella | pizza sauce Large. $16^{\prime \prime} 14.75$ • Med. $14^{\prime \prime} 13.75$
Half topping 1.50 • Full topping 2.50

## Pizza by the Slice

Served until $3: 00 \mathrm{pm}$.

## Thick or thin crust 2.95

## Toppings

Bacon | sausage I pepperoni | baby meathalls | ham I salami | roasted tomatoes | broccoli | hot cherry peppers | peppers | anchovies | extra cheese | mushrooms | spinach | garlic| artichokes | red onions | Kalamata olives| pineapple | breaded eggplant (grilled chicken 5.00 extra)

## Sicilian Square Pan Pizza

Sicilian Square 22.00
Grandemozzarella| pizza sauce

Old-Fashioned Square Grandma assion Mozzarelis | "Grandma Sauce" I trest garic: EVQolromarial freti Easil

## Specialty Pizzas

## A New Taste in Pizza

## Large 16" 25.00 - Med $14^{\prime \prime} 23.00$

Any specialty pizza can be made into a Sicilian square add 3.00

## Margherita

Buffalo mozzarella|romano
"Grandma Sauce" | basil!
roasted tomatoes IEVOO Vanessa
"Crandma Sauce" I breaded eggplant | roasted tor inces! ham fred onions / pesto /basil! mozrarela i romanol EVoo

## Genova White Pizza

iniled chicken | roasted garlic| ricotta|romano|
mozzarella|EVOO

## Meat lover's

Pepperori| sausage|bacon| baby meatballs|cheese| pizza sauce

## Rustica

No sauce|mozzarella|fresh spinach/carrots/zucchini] yellow squash|cauliflower | mushrooms|roasted tomatoes |red onions | grape tomatoes|EVOO

## Chicken Cacciatore

Nosauce|mazzarella| romano|mushroorns/grilled chicken|roasted tomatoes | peppers/redonions/grape tomatoes / pesto| basil|EVOO

## Romana

Nosauce/mozzarella/romanol roasted tomatoes |bacon| pesto| ham|salami|provolone| redonions / basil |grape tomatoes IEVOO

## Contadina

No sauce |mozzarella | celery| roasted tomatoes|red onions| babymeatballs/grape tornatoes | basil | pesto|EVOO

## Lasagna Pizza

Mozzarella|meat saucel romano|ricotta| freshbasil

## Bianca (white pizza)

Nosauce / garlic/ ricotta| romano| mozzarella|EVOO

## Melazane

"Grandma Sauce" |breaded eggplant|roasted tomatoes| ricotta | grapetomatoes| romano|mozzarella| pesto| basilevoo Tuscany Noseuce|mozrarela|romanol roasted tomatoes jartichokes | griled chicken |pesto| bacilevop
Pizza Pomodoro
Mozzarella|roasted tomatoes] ricotta|romanol pesto| basil|EVOO

## Four Seasons

Pizza saure|mushrooms| romanolastichokes/ham] pesto|basil|EVOO

## Calabrese

No sauce|freshspinachl mozzarella|romano|ricotta| grilledchicken| roasted tomatoes IEVOO Brooklyn Special Femperoril sotrange (wali metikellsi bacon Imus inconsi peppersiredonions mowrarella White Pizza Prosciutto Freshgarlic|mozzarella| ricolta| romanol Italian ham

## Capriciosa

Pizza sauce|mozzarella| romano|mushrooms / ham artichokes/red onions / roasted tomatoes | Kalamata olives | pesto |basil|EVOO
Little Italy Nosauce|mozzarella|romanô peppers|roasted tomatoes| onions/sausage / grape tomatoes I pestol basl

## Hawalian

Pineapple | bacon|harn| cheesel pizza sauce

Pasta Selections
$\qquad$ Choice of Pasta
with Sauce 10.95 $\underset{\substack{\text { Gnocchi } \\ \text { (potato dumplings) }}}{\text { and }}$ $\qquad$ Cream I romano cheese
Rigatoni Vodka 11.95
Flambeed Absolute Vodka in
$\qquad$ Penne 10.95
Broccoil garicic loil Hambeed "Absolute Vod
pinksuace

 | Capellini Caprese 12.93 |
| :--- |
| Sauteed tomatoes 1 onions | нraconixit Tortellini 11.95

Tor
$\qquad$
Pasta al Forno (baked)
$\qquad$ made lasagna I Iround
mozzerella It tomato sal
Baked Ziti $\qquad$


Lunch Mamma Mia Specialties
$\qquad$
$\qquad$
$\square$
Veal \& Peppers 12
Veal bites 1 peppers Imari
Spuce
Francese $\qquad$ Eggplant Rollatini 11.95
$\square$ ner

Calzone I StrombolíE Rolls
$\qquad$
$\qquad$
$\qquad$

## Lunch Specials

Dine in Only | No Sharing Served until 3:00 pm | Sunday until 2:00 pm

Two Slice Combo 6.95
Two slices of thick or thin cheese pizza
\& one soft drink
Additional toppings each . 75
Mix Combo 7.95
One slice of thick or thin cheese pizza with choice of soup or salad \& soft drink

## Side Orders

Meatballs (3) 5.50
Sausage (2) 4.50
Broccoli or Spinach 5.95
Steamed or with garlic \& oil
French Fries 3.95
Side of Pasta with Tomato Sauce 5.95
Mixed Vegetables 5.95
Gorgonzola, Feta or Goat Cheese 2.95
Small House or Caesar Salad 5.50
Garlic Rolls (6) 3.00 (12) 4.95
Sautéed Fresh Mushrooms 5.95
Side Broccoli Rabe with Garlic \& Oil 7.95

## Desserts

Homemade Ricotta Cheesecake 7.50
Homemade Cannoli 5.50
Tiramisu 7.95
Spumoni 5.50
Sorbet (Orange or Lemon) 6.95
Tartufo Hazelnut 5.50
Toasted Almond Cream Cake 7.50

## Beverages

Soft Drinks (with free refill) 2.75
Pitcher of Soft Drinks 8.95
San Pellegrino (sparkling water)
8.5 oz 2.25 | 33 oz 4.95

Coffee or Hot Tea 2.75
Espresso 2.75
Cappuccino 4.50

## Sunset Menu

Monday thruSaturday 3:00 pm-6:00 pm - Sunday 2:00 pm-6:00 pm Must be seated by 6:00 pm | Sunset menu is not available for take-out or on holidays.

All dinner selections are served with your choice of:
Soup: minestrone I pasta fagioli or soup of the day (while it lasts) Salad: Caesar I house
Pasta: Spaghetti or penne (with tomato sauce) or vegetables, fresh baked garlic rolls. Beverage: Soda or Iced tea
Side pasta or vegetables not served with pasta entrees.
Substitute tomato sauce for garlic and oil or meat sauce, add 2.00

## No sharing. No substitutions

## Pasta Selections

We serve $\mathbf{1 0 0 \%}$ Imported pasta from Italy
Spaghetti | penne | linguini | angel hair | cavatappi (corkscrew pasta) | fettuccine | rigatoni | pappardelle Add chicken or sausage for 4.50 | Add 3 jumbo shrimp for 7.50

Choice of Pasta with Sauce 15.95
Tomato|meat |sausage |meatballs|marinara| mushroom/garlic \& oil
Cheese Ravioli 15.95 Tomato or meat sauce

Linguini \& Clam
Sauce 18.95
Red or white sauce
Penne with Broccoli,
Garlic \& Oil 15.95

Linguini Homemade Jumbo
Scarpariello 19.95 Pan-roasted onions |garlic| shrimp/ chicken | sausage|
mushrooms|capers| Kalamata olives | pepperoncini | light chardonnay wine sauce

## Gnocchi 15.95

(potato dumplings)
Marinara, vodka or meat sauce

## Tortellini 15.95

Cheese-filled pasta |
alfredo, vodka or
meat sauce
Pappardelle
Rustica 18.50
Pan-roasted garlic |onions mushrooms/ grilled eggplant|tomatoes| marinara sauce| buffalomozzarella

Penne with Broccoli
Rabe 16.95
Sautéed with garlic $\mid$ olive oil
Rigatoni Vodka 16.50
Flambéed "Absolute
Vodka" ina pinksauce,

## Pastaal Forno (baked)

## Baked Ziti Sicilian-Style 16.95 With eggplant

Baked Ziti 15.95 Ricotta | tomato sauce | mozzarella

Stuffed Shells 15.95 Pasta shells stuffed with ricotta | tomato sauce | mozzarella

Meat Lasagna 16.50
Ground beef |ricotta| tomato sauce |mozzarella

## Baked Trio 17.95

Lasagna | meatballs | baked ziti
Manicotti Cheese 15.95 Rolled pasta stuffed with ricotta tomato sauce | mozzarella With spinach and cheese 16.95

## Meat Selections

## We serve only top round veal

## Alfresco

Veal 23.95 - Chicken 20.95 Pine nuts I garlic | fresh tomatoes | white wine sauce | topped with goat cheese over spinach
Homemade Sweet Sausage 17.95 Cacciatore-style | garlic| mushroomsionions
peppers/marinara sauce

## Parmigiana

Veal $20.95 \cdot$ Chicken 18.95 Tomato sauce | mozzarella

## Pizzaiola

Veal 22.95 - Chicken 19.95 Mushrooms | marinara | oregano

## Cacciatore

Veal $22.95 \cdot$ Chicken 19.95 Bone-in or boneless | mushrooms | peppers | onions | marinara sauce Mamma Mia Veal $23.95 \cdot$ Chicken 20.95 Roasted onions | garlic| mushrooms | peppers| fresh spinach|tomatoes| white wine sauce

## Marsala

Veal $22.95 \cdot$ Chicken 19.95 Mushrooms / marsala wine sauce

## Francese

Veal $22.95 \cdot$ Chicken 19.95 Egg-battered in a lemon wine sauce

## Florentine

Veal $23.95 \cdot$ Chicken 20.95 Egg-battered \& topped with fresh mozzarella over a bed of spinach in a white wine lemon sauce

## Sorrentino

Veal 24.95 - Chicken 20.95 Grilled eggplant | prosciutto ham I fresh mozzarella |
 onions | gartic| mushrooms |sausage | potatoes | peppers white wine sauce

## Veal \& Peppers 18.95

 Veal bites |peppers|" marinara sauce
## Half Roasted

 Chicken 17.95 Rosemary / sautéed vegies Veal Sofia 19.95 Pan-seared veal bites | onions / gartic |mushroom | potatoes/sausage| marinara sauce Chicken \& Eggplant Parmigiana 20.95 Veal \& Eggplant Parmigiana 23.95
## Seafood Selections

Mussels and/or Clams 20.95 Marinara sauce served over linguini

Calamari and/or Scungilli Marinara 22.95 Served over linguini

## Eggplant Selections

Eggplant Parmigiana 17.50

Eggplant Rollatini 18.50
Rolled eggplant | ricotta | romano | tomato sauce | mozzarella

Eggplant Mamma Mia 18.95
Lavered egoglant | spinach | sliced tomatoes | ricotta |romano | tomato sauce I mozzarella

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[^0]:    The FDA advises consuming raw or undercooked meats, poultry, seafood or eggs increases your risk of foodborne illness.

