

APPETIZERS

- RICOTTA ROLLUPS \$9 Pasta rolled around a tasty ricotta filling, breaded and fried. Three pieces, each atop a different sauce (basil pesto, marinara, and arrabbiata), with asiago.
- BREADED SHRIMP \$12 Lightly breaded and fried, Italian cocktail sauce.
- CAPRESE Heirloom tomato, fresh basil, fresh mozzarella. Balsamic, sea salt, cracked black pepper, extra virgin olive oil. For One: \$5 For Two: \$9
- BREADED FRIED CHEESE \$8 Italian breaded mozzarella fried, red wine marinara.
- FRIED ZUCCHINI \$6 Lightly battered and fried, red wine marinara.
- SPINACH & ARTICHOKE DIP \$8 Garlic bread.
- FRIED BREAD \$2.25

SOUP & SALADS

Soup of the Day:
Cup \$3.50; Bowl \$5.25

House Salad \$3.25

Small Caesar Salad \$4.25.
With your meal \$2.50

CHICKEN PARMESAN SALAD \$15

Crispy chicken Parmesan atop Romaine. With black olives, Balsamic vinegar, Asiago, heirloom tomato, and a side of our house Italian dressing.

MAMA'S CAESAR SALAD \$14

Grilled Red Bird chicken breast or baked wild salmon. Substitute shrimp 17.

PASTAS & SAUCES

All entrées are served with Mama's house Italian salad and garlic bread. House salad is served with our house Italian vinaigrette. Alternates are Champagne vinaigrette or oil & vinegar. Substitute Caesar Salad for \$2.50

Homemade Pasta + Sauce = \$12 Then choose your favorite addition.

Pasta

Made fresh in our kitchen every day.

Free range egg whites. Imported Semolina and Durum flours.

Filtered water. That's it.

Spaghetti

Fettucine

Rigatoni

medium pasta tube with textured strips to collect and hold sauce.

  Rice-based gluten-free penne pasta is available for \$2 extra. Shredded zucchini is available at no additional cost.

Sauce

Made fresh in our kitchen every day. 

Meat Sauce

Marinara 

Alfredo (add \$2)

Tomato Cream

Arrabbiata

"Angry Pasta". Chunky tomatoes, crushed red pepper, garlic, olive oil. Spicy! 

Basil Pesto (add \$1)

Fresh basil, parmesan, fresh garlic, sea salt, olive oil.

Add:

Homemade Meatball
Hormone & antibiotic free \$2.50

Italian Sausage \$3.50

Vegan Sausage \$4

Grilled Chicken \$4

From Colorado's Red Bird Farms.

Crispy Herb Chicken \$5

Grilled Veggies \$5
(asparagus, broccoli, mushroom, bell peppers, zucchini, onion)

Salmon \$4
Wild caught.

Shrimp \$9

Crab & Lobster \$10

Children (11 and under) \$7.75 (includes garlic bread and salad)

Spaghetti with meat sauce or marinara sauce--Mama's Mac-n-Cheese (rigatoni with Alfredo)

Chicken Nuggets--Cheese Ravioli--The Little Purist (spaghetti with butter \$5)

Milk Flight \$3.50 A small glass of white, vanilla, strawberry, and chocolate milk.

If you have severe food allergies, please alert your server before you order. We are not always able to list every ingredient. If you don't tell us, we can't help you stay healthy.

gluten free 
vegan 

Lasagna \$17

Our house specialty. Layers of fresh pasta, our rich meat sauce, crumbled homemade sausage & meatballs, our ricotta and spices blend and mozzarella cheese. Half portion \$12.

Vegetarian Lasagna \$16

Pasta layered with spinach, carrots, onion, a blend of ricotta and spices, mozzarella, and our red wine marinara. Half portion \$10

Portabello Mushroom Ravioli \$15

Ravioli stuffed with mushrooms, cheeses, and spices topped with your choice of sauce: *Alfredo with basil pesto; Tomato Cream sauce with basil pesto; Marinara sauce*

Chicken Saltimbocca \$17

Chicken pounded thin and sautéed with prosciutto in a light white wine sage sauce. Served with a side of pasta and vegetables.

Shrimp Scampi \$19

Shrimp with our rich scampi sauce of butter, olive oil, fresh garlic and spices served over our homemade spaghetti.

Old World Spaghetti \$16

A rustic, hearty meat sauce with a tomato base, ground beef, Italian sausage, onion, and green pepper. Garnished with Asiago and fresh basil, served over homemade spaghetti.

Baked Pasta \$14

Rigatoni baked with vegetarian marinara, meat sauce or Old World sauce, and mozzarella. *Half portion \$9*

Tri Colore Baked Pasta \$16

Rigatoni topped with meat sauce or vegetarian marinara, Alfredo, and basil pesto, baked under a layer of mozzarella. *Half portion \$11*

Seafood Baked Pasta \$25

Homemade rigatoni tossed with our white wine cream sauce, crab, and lobster, topped with melted mozzarella cheese. *Half portion \$19* Add sautéed shrimp for \$9

Chicken Parmesan \$17

Hand-breaded chicken cutlets topped with red wine marinara, baked with mozzarella. Served with a side of spaghetti.

Eggplant Parmesan \$16

Lightly breaded eggplant cutlets topped with red wine marinara and basil pesto, baked under mozzarella. With a side of spaghetti with marinara.

Polenta Puttanesca \$14 🍷

Firm polenta, creamed spinach, and our lightly spicy, rich sauce of tomato, capers, and olives.

(🌿 without the spinach layer, just ask your server to leave it out.)

Polenta Verdura \$14 🍷🌿

Firm polenta topped with our savory marinara sauce and our sautéed vegetable blend.

Pasta & Vegetables \$12

Fresh spaghetti topped with our sautéed vegetable blend. No additional sauce.

Chicken & Vegetables \$15

Our sautéed vegetable blend topped with a sliced grilled Red Bird chicken breast. NO PASTA. No additional sauce. 🍷

Salmon & Vegetables \$16 🍷

Our sautéed vegetable blend topped with a baked wild salmon fillet. NO PASTA. No additional sauce.

Eat Your Veggies! Zucchini, asparagus, broccoli, onion, mushroom, red, green, and yellow bell peppers. Order a side for the table to share: \$8 small \$12 large

Mama's Special

Four courses including half glasses of carefully paired wine. \$25 per person. \$15 without wine.

First Course: Soup of the day, fried bread, Moscato

Second Course: House Italian Salad and garlic bread, Falanghina

Third Course: Spaghetti with meat sauce or marinara sauce, Edna Valley Merlot

Dessert: Spumoni, Frangelico