
Our Guest Favorites



EST. 1970

Ask your server for Today's Featured Beef/Steak

New Pear & Gorgonzola Purses Pasta filled with a sweet combination of pear & gorgonzola, tossed in a creamy parmesan sauce with cranberries & fresh basil - 20

Champagne Palma Sun-dried tomatoes, spinach, & artichokes in our homemade white champagne sauce served over imported penne- 20

Ravioli Duet A great duo: cheese ravioli in red sauce & spinach ravioli in a pink champagne sauce - 18

Di Tomasso "Old School" Rigatoni tossed with ricotta cheese & homemade red sauce over meatballs & sausage, topped with mozzarella cheese – 20

Veal or Chicken Fresco Bruschetta & chilled fresh mozzarella over a bed of baby greens topped with a balsamic reduction – 21

Chicken Toscana Battered chicken, roasted peppers, prosciutto & spinach sautéed in white wine over angel hair - 21

Eggplant Siena Breaded Eggplant, Spinach & Garlic, topped with marinara sauce & melted mozzarella, over rigatoni – 20

Salmon Rustica Atlantic Salmon, topped with grape tomatoes, capers, onions, mushrooms, & basil in a white wine sauce over rice & side of grilled asparagus - 24

Pescatore Mussels, Clams & Shrimp sautéed with garlic in marinara sauce, served over linguini – 24

Seafood Risotto Mussels, Clams & Shrimp in a pink champagne sauce, with a touch of rosemary- 24

Lobster Ravioli Prepared in our homemade vodka sauce, topped with fresh mozzarella & bruschetta – 20
(Enhance with Shrimp – add 5)

Compliment dinner with a Bottle of Wine

MAMA'S RESTAURANT & CAFÉ BACI



Introducing

Duet Piatti

Featured BEEF: Ask for Today's Selection

**Tuscany Steak &
Shrimp Brandy Peppercorn**

*Sirloin(5oz.) served with a side of grilled asparagus
Shrimp – Penne tossed in a brandy peppercorn sauce*

OR

**Osso Buco &
Fettuccini Alfredo**

*Osso Buco - A braised pork shank
\$27*

(Duets designed for one guest)

\$23

Chicken Parm & Penne Vodka



Eggplant Pisa & Penne Palma

*Pisa – Fresh breaded eggplant sauteed with spinach, roasted peppers, artichokes, portabella mushrooms, topped with
balsamic reduction & gorgonzola cheese*

Palma - spinach, artichoke, & sun-dried tomatoes in a white champagne sauce

Grilled Sausage & Broccoli Rabe Cheese Tortellini

*Sausage – sauteed in garlic & oil, topped with feta
& balsamic reduction*

Tortellini- prepared with marinara sauce

Chicken Fresco & Aglio Oilo

Fresco – Breaded Chicken, bruschetta, fresh mozzarella over baby greens with balsamic reduction

Aglio Oilo – Spaghetti tossed with garlic, oil, pine nuts, fresh basil & cherry tomatoes

Shrimp Parm & Penne Vesuvio

Vesuvio- mushrooms, peas & bacon in a sauce creamy rosa

White Champagne Chicken & Spinach and Prosciutto

Chicken- Battered Chicken, white champagne sauce, topped with bruschetta over rigatoni

Spinach – sauteed with prosciutto, garlic & oil



Eggplant Parm & Spinach Ravioli

Ravioli – prepared in a pink champagne sauc

Appetizers

Italian Tradition

Platter 16

(Recommended 2-3 guests)

A combination of:

Italian imported meats & cheeses,

e

& Breaded fried calamari

Fried

Calamari 10

Mild or spicy red sauce

Fresh Mozzarella,

Tomatoes & Basil 10

With sun-dried tomatoes, roasted red peppers & balsamic reduction.

Add prosciutto - 2.00

Buffalo Shrimp 10

Battered Shrimp tossed in buffalo sauce, drizzled with ranch garnished with mixed greens

Eggplant

Primo 10

Breaded eggplant rolled with prosciutto, roasted red peppers, red sauce, mozzarella & a touch of pesto

Pear Purses

**Appetizer portion* 13

Pasta filled with a sweet combination of pear & gorgonzola, tossed in a creamy parmesan sauce, with cranberries & fresh basil

Crab-Stuffed

Portabellas 11

With melted mozzarella over spinach

Shrimp

Crostini 10

Garlic bread topped with shrimp, white champagne sauce & bruschetta

Fresh

Calamari 10

Grilled calamari sautéed with roasted peppers, capers, garlic & oil.

*also available in red sauce upon request

Grilled Calamari 11

Served over mixed greens, topped with a balsamic reduction & sun-dried tomatoes

Pesto-Filled

Fresh Mozzarella 10

Fried and finished with red sauce

Eggplant

Pisa 10

Breaded eggplant, portabellas, spinach, roasted red peppers & artichokes with Gorgonzola sauce, balsamic reduction over greens

Mussels

Marinara 10

Kiwi mussels sautéed in our homemade marinara sauce. Mild or spicy

Bruschetta

Sampler 9

Homemade focaccia

½: Bruschetta with fresh mozzarella

½: Pesto with sun-dried tomatoes

More Appetizers

Soup 5
Ask for today's selection

Garlic Knots
with Mozzarella 4

Homemade
Mozzarella Sticks 9

Broccoli, Bacon
& Cheddar Poppers 9

Garlic Bread
with Mozzarella 7
Topped with pepperoni, 1.00

Fried Zucchini
Medallions 8
Hand-battered and served with
roasted red pepper dressing

Fried
Cheese Ravioli 9
Select red sauce or creamy rosa
sauce for dipping

Hot
Wings 9
Ten mildly spicy wings served
with a side of bleu cheese
dressing

Appetizer Trio - Select Three

12

Fried Ravioli
Fried Zucchini
Chicken Fingers
French Fries

Bruschetta on Focaccia
Garlic Knots with Mozzarella
Broccoli, Bacon, Cheddar Poppers

Hot Wings
Popcorn Chicken
Mozzarella Sticks
Onion Rings

Salads

Small/Large
Add Grilled Chicken Breast, 2/3
Grilled Salmon Filet, 7
Grilled Shrimp, 3/4

Tossed

Salad 4/6
Romaine, iceberg, tomatoes & black olives

LOCAL FARMS + FRESHNESS

Insalata 8/11

Mesclun mix, roasted red peppers, sun-dried tomatoes, pine nuts, fresh mozzarella & balsamic vinaigrette

Moresca 8/11

Mesclun mix, dried cranberries, feta, walnuts, tomatoes, red onions & balsamic vinaigrette

Wedge

Salad 8/11
Wedge of iceberg topped with bacon, red onion, cherry tomato & bleu cheese dressing

Caesar 5/7

Romaine, iceberg, croutons, Caesar dressing & shredded Parmesan

Eggplant

Pisa Salad 9/12

Eggplant, portabella, spinach, roasted red peppers & artichokes over greens with Gorgonzola dressing & balsamic reduction

Salmon

Feta 14
Fresh organic salmon topped with feta, bacon over mixed greens & roasted red pepper dressing

Garden

Mix 5/7

Mesclun mix, tomatoes & red onions.
Add feta, 1.00

Asparagus

Fresco 8/11

Asparagus wrapped with prosciutto, roasted red peppers & provolone over mesclun mix with balsamic reduction & sun-dried tomato

Caldo

Freddo 9/12

Mesclun mix, sautéed spinach, warm sausage medallions, tomatoes, black olives, mozzarella & Chianti-basil vinaigrette

Italian

Antipasto 9/11

Romaine, iceberg, tomatoes, ham, salami, black olives, marinated vegetables & provolone

Popcorn

Chicken 9/12

Romaine, iceberg, tomatoes, red onions, black olives, shredded mozzarella, popcorn chicken & ranch dressing

American

Antipasto 10/12

Romaine, iceberg, tomatoes, ham, salami, black olives, mushrooms, green peppers, pepperoni, provolone & shredded mozzarella

Dressings

Balsamic Vinaigrette
Bleu Cheese
Caesar

Chianti Basil
Creamy Italian
French
Honey-Mustard

Roasted Red Pepper
Oil & Vinegar
Ranch
Lite Italian

Veal/Beef/Pork Entrees

WINE Pairing

MALBEC
PINOT GRIS
CABERNET



Beef/Pork

Featured Daily

ASK YOUR SERVER

Veal
Toscana 23
Prosciutto, roasted peppers & spinach sautéed in a white wine sauce with mozzarella.
Over angel hair.

Veal
Marsala 22

Veal
Parmigiana 20
In our homemade tomato-basil sauce with spaghetti. Add creamy rosa sauce, 2.00

Veal
Brandy-Peppercorn 22
In a rich cream sauce over rice, with a side of grilled asparagus

Veal
Fresco 21
Breaded veal, bruschetta & chilled fresh mozzarella over a bed of baby greens topped with a balsamic reduction

Sides

Broccoli Rabe 8
Sautéed with garlic in olive oil
With Grilled Sausage – add \$5

Onion
Rings 5
Served with a roasted pepper dressing on side

Meatballs 5
In tomato-basil sauce.
Creamy rosa sauce, 1.00

Steamed
Broccoli 5

French
Fries 4

Sausage 5
In tomato-basil sauce.

Sautéed Spinach
or Broccoli 6
With fresh garlic. Add imported prosciutto, 2.00

Asparagus &
Prosciutto 7
Sautéed with garlic in olive oil

Traditional Pastas

Our DAIRY-FREE Sauces

- Homemade Tomato-Basil
- Garlic & Oil
- Spicy Fra Diavolo
- Dairy-Free Francese (white wine, oil & lemon)
- Balsamico (balsamic, oil, onions & garlic)
- Rustic Piccata (mushrooms, tomatoes, white wine, capers & onions)
- Dairy-Free Pesto Sauce

Classic

Pasta 12

Spaghetti, ziti, linguini, penne, angel hair, fettuccini or rigatoni in tomato-basil sauce.

Add meatball, sausage or meat sauce, 3.00

Aglione

-e- Oilo 15

Sautéed garlic & oil, basil, grape tomatoes, pine nuts over spaghetti.

Add fresh mozzarella, 2.00

Add Chicken (Grilled or Breaded), 3
Creamy Rosa Sauce, 2
Whole Wheat Penne, 2

Whole Wheat

Penne 14

In homemade tomato-basil sauce.

Add meatball, sausage or meat sauce, 3.00

Gnocchi 16

In our homemade tomato-basil sauce. Finished with pesto, add 1.00

Tomasso's

Old School 20

Rigatoni baked with red sauce, ricotta, meatball, sausage & mozzarella

Baked

Ziti 14

Ricotta cheese, red sauce & melted mozzarella

Meat or

Cheese Ravioli 16

In homemade tomato-basil sauce

Baked Cheese

Tortellini 19

In a creamy Rosa sauce

Stuffed Shells

In our tomato-basil sauce 15

Cavatelli & Broccoli 18

Broccoli sautéed in garlic & olive oil

Meatball or Sausage

Parmigiana 16

With spaghetti

Lasagna 18

Homemade with ground beef, sausage, salami, ricotta and mozzarella. Served in our homemade tomato-basil sauce with melted mozzarella.

Eggplant Parmigiana 18

With spaghetti

Eggplant Rollantini 20

Breaded eggplant rolled with ricotta, topped with our tomato-basil sauce & mozzarella. Over spaghetti. Add spinach, 1.00

Specialty Entrees

h "indicates a part of the *Choose Healthy Warren County* program."

Champagne Palma 20
Sun-dried tomatoes, spinach & artichokes in white champagne sauce. Over penne

Rosario 20
Breaded eggplant, artichokes, roasted red peppers & sun-dried tomatoes in creamy Rosa sauce. Over rigatoni

Vegetable Risotto 21
Asparagus, green peppers, zucchini & tomatoes in creamy light Rosa sauce

Primavera **h** 19
Roasted red peppers, broccoli, zucchini & tomatoes in garlic & olive oil. Over spaghetti

Fettuccine Alfredo 18
Enjoy Carbonara-style with bacon, 2.00

Ravioli Duet 18
Spinach ravioli in pink champagne sauce & cheese ravioli in red sauce

Campagna 20
Artichokes, sun-dried tomatoes & broccoli in sweet sherry wine sauce with mozzarella. Over rigatoni

Italian Risotto 22
Creamy parmesan sauce, sausage medallions, green peppers, onions & mushrooms

Penne Vodka 16
Our famous vodka sauce. Add prosciutto, 3.00

Casena 20
Creamy pink champagne sauce tossed with bruschetta & rigatoni

WINE Pairing

CABERNET
PINOT GRIS
MERLOT



Add Chicken (Breaded or Grilled), 3
Add Whole Wheat Penne, 2

Pear & Gorgonzola Purses 20
Pasta filled with a sweet combination of pear & gorgonzola, tossed in a creamy parmesan sauce, with cranberries & fresh basil

Tour of Italy 22
TOUR OF MILANO
Veal, Eggplant & Chicken Parmigiana, served with spaghetti
TOUR OF NAPOLI
Meatballs, Sausage & Chicken Parmigiana, served with spaghetti

Vesuvio 20
Mushrooms, bacon & peas in creamy Rosa sauce. Over penne

Mushroom Risotto 21
With portobella mushrooms in creamy parmesan sauce

Creamy Pesto 19
A delightful combination of Alfredo & pesto sauces, enhanced with sun-dried tomatoes. Over penne

Chicken Entrees

WINE Pairing

MERLOT
CHARDONNAY
MALBEC



Add Whole Wheat Penne, 2

Chicken

Toscana 21

Prosciutto, roasted peppers & spinach in white wine sauce with mozzarella. Over angel hair

Francese 19

White wine-lemon sauce over spaghetti

Balsamic
Chicken 21

Sweet balsamic reduction with garlic, onions & chilled fresh mozzarella. Served over penne

Chicken
Primavera  20

Roasted peppers, broccoli, zucchini, & tomatoes sauteed with garlic & olive oil over spaghetti. Select grilled or breaded chicken

Chicken

Risotto 21

Grilled or breaded chicken, bacon & sun-dried tomatoes in our Alfredo sauce

Chicken
Vesuvio 22

Mushrooms, bacon & peas in creamy rosa sauce over penne. Select grilled or breaded chicken

Chicken
Marsala 19

Mushrooms, garlic & onions in Marsala wine sauce over spaghetti

Chicken
Parmigiana 18

In our homemade tomato-basil sauce with spaghetti. Add creamy rosa sauce, 2.00

Chicken

Campagna 22

Artichokes, sun-dried tomatoes, broccoli, & mozzarella over rigatoni with sweet sherry wine sauce. Select grilled or breaded chicken

Chicken
Di Soronno 22


Prosciutto, breaded eggplant & fresh mozzarella on baby greens with balsamic reduction

Lemon-Rosemary
Chicken 20

Battered Chicken in our homemade lemon sauce over rice, side of steamed broccoli

White Champagne
Chicken 21

Battered Chicken in a white champagne sauce, topped with bruschetta over rigatoni

 "indicates a part of the Choose Healthy Warren County program."

Seafood Entrees

Add Whole Wheat Penne, 2

Lobster Ravioli 20
Vodka sauce finished with fresh mozzarella & bruschetta

Seafood Risotto 24
Mussels, clams and shrimp in pink champagne sauce with a touch of rosemary

Clam Sauce 21
Littleneck clams sautéed in garlic & oil over linguini
Add shrimp, 3.00

Cosmopolitan 22
Shrimp, pink champagne sauce, spinach & bacon over linguini

Shrimp alla Creamy Pesto 22
A blend of Alfredo & pesto sauces with sun-dried tomatoes. Over linguini

Pescatore 24
Mussels, littleneck clams & shrimp sautéed with garlic in our homemade marinara sauce. Served over linguini
*also available in garlic & oil upon request

Shrimp Fra Diavlo 20
Shrimp sautéed in a spicy marinara sauce over linguini

Mussels alla Linguini 20
Mussels sautéed with garlic served in our marinara sauce

Create Your Own Fish Entrée

Served over Rice 24

Select a Fish

Atlantic Salmon

Parmesan Tilapia

Select a Sauce

Rustic Piccata
Grape tomatoes, capers, onions, mushrooms, & basil in a white wine sauce

Champagne Sauce
Light and creamy sauce with roasted peppers and sun-dried tomatoes. (Select Pink or White)

Balsamico
Balsamic reduction with bruschetta & chilled fresh mozzarella

Creamy Pesto
Pine nuts & grape tomatoes topped with Feta

Select a Vegetable

Grilled Asparagus

Sautéed Spinach

Grilled Zucchini

Steamed Broccoli

Broccoli Rabe

You may substitute rice for pasta

MAMA'S GOURMET PERSONAL PIZZA

STROMBOLI - CALZONE

Est 1970...The Tradition Lives On

	Personal (10inch)	Calzone/Stromboli
Fresh Mozzarella, Tomato & Basil with a touch of Garlic	14	10
Pasta Pizza ½ Baked Ziti (Ricotta, ziti, red sauce) ½ Penne Vodka	14	---
Cheese Tortellini Alfredo ricotta, mozzarella & Alfredo sauce	14	10
Hawaiian pineapple & ham	13	9.5
Mama's Combo sausage, mushrooms, pepperoni, green peppers, & onions	15	11
Double Deluxe sausage, mushrooms, pepperoni, onions, green peppers, meatball, ham, black olives, & extra cheese	17	12
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4 Seasons Sampler ¼ Breaded Chicken & Roasted Peppers, ¼ Meat Combo, ¼ Primavera, ¼ White Pizza	16	---
Lo Bianco white Champagne sauce, bruschetta, mozzarella	14	10
Avelino sausage medallions, spinach & roasted red peppers, sauce & mozzarella	14	10
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Eggplant Pisa breaded eggplant, portabellas, spinach, roasted red peppers, artichokes, mozzarella, Gorgonzola sauce & a touch of balsamic	16	12
Primavera broccoli, spinach, tomatoes, & a touch of garlic	15	11
Vegetable Combo broccoli, black olives, spinach, onions, peppers, mushrooms	15	11
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Tomasso meatballs, sausage, ricotta, mozzarella & red sauce	14	10
Meat Supreme meatballs, pepperoni, ham & sausage	15	11
Grilled Steak Combo green peppers, mushrooms & onions with mozzarella	15	11
Meat Stuffed meatballs, pepperoni, ham, sausage, red sauce & mozzarella between two layers of dough	16	---
Buffalo Chicken breaded chicken, buffalo sauce, ranch & mozzarella	14	10
Chicken Parmigiana Breaded chicken, garlic & parsley	14	9.5
BBQ Chicken breaded chicken, barbeque sauce & mozzarella	14	9.5
Chicken Sorrento breaded chicken, sun-dried tomatoes, a touch of red sauce, mozzarella & pesto	15	10
Chicken & Bacon ranch dressing & mozzarella	15	10
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Shrimp, Spinach & Prosciutto red sauce, a touch of garlic & mozzarella	16	11
Seafood Combo littleneck clams, shrimp, mussels & a touch of garlic	16	11

Personal Plain Pizza (10 in.) \$9
Deep Dish \$16

Small Plain Pizza (14 in.) \$11
White (ricotta & mozzarella cheese) sm. \$13/lg. \$15

Large Plain Pizza (16 in) \$12
Sicilian \$16

ADD WHEAT CRUST - \$2

Calzone (Ricotta & Mozzarella) \$8

Stromboli (Mozzarella & Red Sauce) \$8

You CREATE it, we'll make it, you'll love it!

Stromboli/Calzone 0.75 per

Personal Pizzas - 1.75 per

Small/Large Pizzas - 2.75 per

Vegetable

Artichokes
Asparagus
Black Olives
Broccoli
Bruschetta
Capers
Eggplant
Garlic
Green Peppers
Mushrooms
Onions
Pineapple
Roasted Red Peppers
Spinach
Sun-Dried Tomatoes
Tomatoes
Zucchini

Meat & Seafood

Anchovies
Bacon
Chicken (grilled or breaded)
Clams
Fresh Calamari
Ham
Meatball
Mussels
Pepperoni
Prosciutto
Sausage
Shrimp
Steak
Salami
Pasta
Penne
Tortellini (meat or cheese)
Ziti

Gourmet Sauce

Alfredo
Barbeque Sauce
Creamy Rosa
Gorgonzola Blue
Pesto
Scampi
Vodka Sauce

Cheeses

Dairy Free Cheese *additional
Extra Mozzarella
Feta
Fresh Mozzarella
Ricotta

GLUTEN-FREE - VEGAN - VEGETARIAN - OF COURSE, ASK FOR A MENU!

MAMA'S GOURMET SANDWICHES

What is your style?

6" or 10" Sub 7/10 Traditional Focaccia 10
Whole Wheat Focaccia 10 Garlic Herb Wrap 9
Dairy-Free Cheese add 3

HOT SANDWICHES

Grilled Chicken Capri

Roasted red peppers, baby greens, fresh mozzarella, & balsamic vinaigrette

Chicken Sorrento

Grilled Chicken, pesto, sun-dried tomatoes, & fresh mozzarella

Procida

Grilled Chicken, ham, Swiss cheese, tomatoes & honey-mustard dressing

California Chicken

Grilled chicken, lettuce, tomatoes, mayonnaise & melted mozzarella

Buffalo Chicken

Breaded Chicken, lettuce, tomatoes, Buffalo sauce & bleu cheese dressing

Chicken Parmigiana

With red sauce or creamy rosa sauce

Montesa

Breaded chicken, bacon, lettuce, tomatoes, mozzarella cheese & ranch dressing

Eggplant, Spinach & Garlic

With melted mozzarella & a touch of red sauce

Veggie Melt

Portobello mushrooms, black olives, roasted red peppers, onions, tomatoes, & lettuce with mozzarella

Eggplant & Roasted Red Peppers

Fresh mozzarella & balsamic vinegar

Veal Parmigiana

With red sauce or creamy rosa sauce

Meatball Parmigiana

With red sauce or creamy rosa sauce

Sausage Parmigiana

Sausage & Peppers

Eggplant Parmigiana

With red sauce or creamy rosa sauce

Hot Turkey BLT

Bacon, lettuce, tomato, provolone, & ranch dressing

COLD SANDWICHES

Fresh Mozzarella & Roasted Red Peppers

Basil, tomatoes & olive oil

Italian

Ham, salami, provolone with lettuce, tomato, oil & vinegar, salt, pepper, oregano

Turkey & Cheese

Lettuce, tomato, oil & vinegar, salt, pepper, & oregano

Mama's Classic

Salami, pepperoni, & prosciutto with lettuce, tomato, oil & vinegar, salt, pepper & oregano

CHEESE STEAKS

Classic Cheese Steak

American cheese & red sauce

Cheese Steak Combo

Sautéed onions, mushrooms, green peppers, American cheese & red sauce

California Cheese Steak

Lettuce, tomatoes, mayonnaise, ketchup & American cheese. Made without red sauce.

SMALL ROLLS

Sausage Roll – 6

Mild sausage, sauteed onions, mozzarella & sauce

Spinach Roll – 6

Spinach, ricotta, sauce & mozzarella

Cold Beverages

Soda
(Free Refill) 2.75
Pepsi, Diet Pepsi, Sierra Mist

Sobe Life Water
(Free Refill) 2.75
Vitamin enhanced Pomogranate
flavored water

Orange
Juice 2.75

Soda
by the Pitcher 6

Iced Tea
(Free Refill) 2.75
Raspberry
Unsweetened
Lemon (sweetened)

Bottled
Spring Water 2

Apple
Juice 2.75

Flavored
San Pellegrino 3
An Italian Tradition
Lemon or Orange

Lemonade
(Free Refill) 2.75

San Pellegrino
Small or Large 3/7
Sparkling Italian mineral water

Cranberry
Juice 2.75

Chinotto 3
Soft drink from the juice of chinotto
fruit infused with herbs. The bitter-
sweet flavor makes this a perfect
before-meal beverage

Hot Beverages

Decaffeinated also available
On the rocks in a tall glass, add 1.00

Coffee 2.75

Tea 2.50

Cappuccino 5

Espresso 3

Café
Latte 5
With espresso & steamed milk

Chai
Tea 5
Spice or Vanilla

Chai
Latte 5
Prepared with steamed milk.
Spice or Vanilla

Gourmet
Hot Chocolate 4
Prepared with steamed milk

Flavored
Cappuccino 6
Caramel
Chocolate
Cinnamon
Hazelnut
Irish Cream
Mocha
Peppermint
Raspberry
Vanilla
White Chocolate

Double
Espresso 4

Chocolate
Espresso 4

Flavored
Café Latte 6
Caramel
Chocolate
Cinnamon
Hazelnut
Irish Cream
Mocha
Peppermint
Raspberry
Vanilla
White Chocolate