

## PRIMI PIATTI

### **Pasta e Fagioli**

White Bean Soup, Ditalini Pasta,  
Pancetta Based, Spinach  
8.00

### **Toscana Pancotto**

Tomato Bread Soup,  
Roasted Garlic, Fontina Cheese  
9.00

### **Mama Della Insalata Caesar**

Herb Croutons, Roasted Cherry Tomatoes,  
Parmesan  
8.50

### **Insalata Mama Della**

Mixed Greens, Bell Peppers, Carrots,  
Cherry Tomatoes, Balsamic Vinaigrette  
8.00



### **Calamari Fritti**

Crispy Capers, Spicy Marinara  
14.00

### **Gamberi Scampi**

Jumbo Shrimp, Lemon Butter, Garlic Crostini  
15.00

### **Classico Caprese**

Fresh Mozzarella Log, Vine-Ripened Tomato, Olive Oil,  
Balsamic Glaze, Fresh Basil  
14.00

### **Bruschetta con Burrata**

Fresh Burrata, Oven Melted Tomatoes,  
Grilled Ciabatta, Arugula, Balsamic Glaze,  
Baby Green Olives  
14.00

### **Pan-Steamed Mussels**

Garlic, Pancetta, Pesto Green Sauce,  
Chopped Parsley, Garlic Crostini  
16.00



### **Antipasto Della Mama**

Marinated Olives, Mushrooms, Artichokes, Roasted Red Peppers  
Sliced Capicola, Prosciutto, Salami, Aged Provolone, Pecorino Cheese  
15.00

Please inform us of any health or diet restrictions so we may do our best to accommodate your needs.  
Prices exclusive of Florida State sales tax and gratuity. 18% gratuity will be added to parties of 6 or more.

\*Consuming raw or undercooked poultry, seafood, shellfish and eggs may increase your risk of  
food borne illness, especially if you have certain medical conditions.\*



Vegetarian Options



Gluten Free Options



House Specialties

Gluten Free Pasta Available. Please note that some specialty items may take longer to prepare.

## PIATTO PRINCIPALE

### **Lobster Ravioli**

Lobster, Parmesan, Ricotta Cheese and  
Broccoli Rabe Ravioli,  
Lobster Cream Sauce  
28.00



### **Baked Gnocchi**

Chef Leo's Homemade Parsley Gnocchi with  
Pomodoro Sauce, Dry Ricotta Cheese  
and Mozzarella  
20.00

### **Loup De Mer**

Pan-Seared Branzino, Eggplant, Brussels  
Sprouts, Olive Marble Potato,  
Fresh Puttanesca  
34.00

### **Veal Piccata**

White Wine Lemon-Butter  
Caper Sauce, Capellini Pasta  
36.00

### **Bucatini Bolognese**

Homemade Beef Bolognese, Topped with  
Melted Burrata Cheese  
28.00

### **Spaghetti and Meatballs**

Ground Beef Brisket, Pork Shoulder and  
Ricotta Meatballs, with Marinara Sauce  
24.00

### **Fettuccine Alfredo**

Creamy Parmesan, Alfredo Sauce  
20.00

### **Pollo alla Parmigiano**

Breaded Chicken, Fresh Mozzarella,  
Spaghetti  
25.00

### **Melanzana Napoli**

Eggplant, Spinach, Portobello Mushroom and  
Roasted Red Pepper, Mozzarella Cheese,  
Tomato Pomodoro, Fried Green Tomato  
24.00

### **Chianti Braised Short Rib**

Sicilian Creamy Polenta, Goat Cheese,  
Sun-Dried Tomato Gremolata  
36.00

### **Salmon and Shrimp\***

Spinach, Mushroom, Jerusalem Artichoke,  
Pappardelle Pasta in White Wine Cream Sauce  
34.00

### **Bistecca\***

Filet Mignon, Truffle Mashed Potato,  
Roasted Wild Mushroom, Broccolini, Braised  
Cipollini Onion, Baby Carrots,  
Black Pepper Candied Bacon  
38.00

### **Seafood Saltimbocca**

Prosciutto Wrapped Snapper, Scallop,  
Shrimp, Clams, Mussels, Cheese Ravioli,  
Braised Fennel and Leek Broth  
35.00

## MAMA'S PIATTO TRADIZIONALE



### **Pollo alla Carbonara**

Chestnut Flour Pan-Seared Chicken,  
Spaghetti, Pancetta, English Peas  
25.00



### **Lasagna**

Mama's Famous Recipe  
Braised Beef, Italian Pork Sausage, Bechamel  
and Marinara Sauces  
25.00

Thank you for joining us tonight!

Restaurant Manager Isabel Blanco • Chef de Cuisine Leonardo Velez