

HISTORIC ITALIAN DINING

on The Hill



ANTI PASTO

anti pasto



THE "ORIGINAL" TOASTED RAVIOLI *favorite*

Handmade meat or cheese filled ravioli lightly breaded then deep-fried to a golden brown. Served with Mama's marinara sauce 12.99
Pairs Well With Tiziano Chianti

MAMA'S HOUSE PROVEL CHEESE STICKS *V*

Breaded in Mama's own specially prepared bread crumbs and deep fried until golden brown. Served with Mama's marinara sauce 11.99

GARLIC CHEESE BREAD *V*

Fresh "Hill" bakery rolls brushed with olive oil and chopped garlic then topped with slices of provol cheese and baked in the oven until golden brown 7.99

EGGPLANT MELANZANE *V*

Fresh eggplant sliced and breaded, deep-fried until golden brown topped with provol cheese and marinara sauce baked in the oven until golden brown 12.99

SALSICCIA STUFFED MUSHROOMS

Jumbo hand selected mushrooms stuffed with salsiccia, topped with a creamy house asiago cheese sauce, then baked in the oven 12.99

CALAMARI *favorite*

A generous portion of sliced squid deep-fried to a golden brown and lightly tossed in Mama's special lemon pepper seasoning. Served with marinara sauce 17.99

MAMA'S COMBO PLATTER

A sampling of Mama's toasted ravioli, calamari, salsiccia stuffed mushrooms to delight your taste buds. The perfect appetizer for the undecided! 20.99

STUFFED FRENCH LOAF *V*

Entire loaf of French bread filled with our spinach artichoke mix, topped with provol cheese, pepper jack cheese, tomatoes, and green onions. Baked in our pizza oven to perfection. Served with house marinara for dipping 18.99 Pairs Well With La Fiera Montepulciano



BAKED MEATBALLS

Mama's house made meatballs in marinara topped with burrata cheese and provol served with roasted garlic bread 2 ppl 11.99 / 4 ppl 14.99
Pairs Well With Villa Puccini Sangiovese

ARSELLA ALL'AGLIO

Clams and mussels steamed in a white wine lemon butter sauce with roasted garlic bread dusted with Italian bread crumbs 13.99

BURRATA POMODORO *V*

Fresh Italian cheese topped with marinated tomatoes, fresh basil, and balsamic reduction. Served with roasted garlic bread 14.99

INSALATA & ZUPPA

insalata & zupa

MAMA'S HOUSE SALAD *V*

Fresh mixed greens, diced red peppers, green onions, provol, and Parmesan cheese tossed in Mama's own balsamic Italian dressing Small 7.99 · Large 11.99

CLASSIC CAESAR

Hearts of romaine lettuce tossed in our homemade Caesar dressing, topped with homemade croutons, Asiago, Parmesan cheese, Large 11.99

SEASONAL SOUP DU JOUR

Homemade soup available October thru April Market Price

PROSCIUTTO BURRATA SALAD

Burrata cheese topped with marinated tomatoes, prosciutto, red onions and basil over a bed of spring mix in house dressing finished with a balsamic glaze 15.99

MAMA'S MINESTRONE *V*

A traditional blend of vegetables in a hearty beef stock topped with penne noodles and a sprinkling of Parmesan cheese 6.99

CAPRESE SALAD *V favorite*

Slices of fresh tomatoes over a bed of crisp iceberg lettuce and topped with fresh mozzarella cheese. A bit of diced red onion, fresh basil, and a touch of Mama's balsamic Italian dressing makes for a true Italian treat 9.99



Add Chicken 4.99 Shrimp 7.99 or Grilled Salmon 9.99

GF Gluten Free

V Vegetarian

Spicy

*Outside dessert fee

Service fee will be applied to all parties of 5 or more. 18.99 Corkage fee per bottle. No separate checks, but can accommodate separate payments upon request.
\$2 Charge for additional plate. 3% credit card fee applied to all parties. Mamas promotes buying local and we try to purchase as much as possible from our local growers/farmers.
Warning: Consuming raw or undercooked meat, poultry, seafood, shellfish & eggs may increase the risk of foodborne related illness.

TRADITIONAL PASTA

traditional pasta

Add a small Mama's Salad to any pasta dish for just 4.99 / *Gluten Free pasta available for 3.99

MANICOTTI

Tender tubes of pasta stuffed with a delicious blend of Italian cheeses and seasonings, Mama's Parmesan cream sauce, and a dollop of Mama's marinara sauce. Topped with provol cheese, baked in the oven, and served to you piping hot 16.99 Pairs well with Tilia Malbec

"THE HILL" OF SPAGHETTI

Freshly cooked imported spaghetti topped with Mama's own marinara sauce. Served with grated Parmesan cheese 16.99 Add meat sauce, two meatballs, or salsiccia for additional cost. Pairs Well With Super Tuscan

TORTELLINI ALA PAPPA

Meat filled tortellini, fresh peas, and prosciutto in a mouthwatering garlic Parmesan cream sauce 19.99 Pairs Well With Palazzone Orvieto Classico

PENNE CARBONARA

Penne pasta with sliced fresh mushrooms, sun-dried tomatoes, & pancetta (bacon) tossed in a spectacular cream sauce 19.99 Pairs with Koha Sauv Blanc

CANNELLONI

Tender tubular pasta stuffed with a mixture of beef, pork, and veal. Topped with marinara, Parmesan cream sauce, and a layer of melted provol 16.99

Pairs Well With Hess "Shirttail" Cabernet Sauvignon

BEEF RAVIOLI

A generous portion of ravioli with Mama's specially prepared marinara sauce, topped with provol cheese and then baked in the oven 17.99

Pairs Well With La Fiera Montepulciano

ROASTED RED PEPPER RAVIOLI *favorite*

Ravioli made with a delicious blend of cheeses prepared in our house made roasted red pepper cream sauce with fresh spinach and red onions 18.99

Pairs Well With Tilia Malbec

PENNE ALA VODKA

Penne pasta prepared in our own specialty vodka sauce with peas, red onions, salt, red pepper flakes, and a lil Vodka to make sure it's perfect! Splash of our marinara and cream sauces to complete a truly great dish! 19.99 Pairs with Koha Sav Blanc

FETTUCCINE ALFREDO

A traditional Italian favorite! Fettuccine noodles tossed in a light Parmesan cream sauce 17.99

Add chicken or shrimp for additional cost

Pairs Well With Riff Pinot Grigio

LOBSTER RAVIOLI

Tender ravioli stuffed with lobster, scallops and shrimp with Mama's lobster & crab cream sauce.

Sprinkled with baby shrimp 22.99

Pairs Well With Palazzone Orvieto

BAKED LASAGNA *favorite*

Countless layers of lasagna noodles, "Hill" Italian sausage, seasoned ground beef, four varieties of cheese, and Mama's marinara sauce. Baked in the oven and served to your table piping hot 26.99

Pairs Well With Super Tuscan

PASTA CON BROCCOLI

Cavatelli noodles, fresh broccoli crowns, and mushrooms in a creamy Parmesan cheese sauce with just a touch of Mama's marinara sauce 17.99

Pairs Well With Koha Sauv Blanc

Add to any Traditional Pasta: Chicken for just 4.99 / Shrimp for just 7.99

MAMA'S

Pasta Challenge

An enormous bowl of spaghetti topped with the largest homemade meatball on "The Hill." Served with Mama's own marinara sauce. If you manage to finish this dish, Mama will pick up the price and also reward you with the "Pasta Challenge Shirt."

ONE PERSON, ONE MEATBALL, A "HILL" OF SPAGHETTI & A WHOLE LOT OF FUN!




Dine-In. Only! 55.99 Must be completed in **1 Hour or less!** No sharing allowed. Pairs Well With Tiziano Chianti

Available Monday - Thursday (Anytime)

Friday, Saturday, and Sunday (Anytime prior to 4 PM)

(After 4 PM with 24 Hour Notice)



 Gluten Free  Vegetarian  Spicy *Outside dessert fee

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Specialty PASTA & RISOTTO


Add a small Mama's Salad to any pasta dish for just 4.99
*Gluten Free Pasta available for 3.99

PENNE PRIMAVERA

Penne pasta combined with seasonal vegetables tossed in an oil, butter, pesto and garlic sauce 18.99

Pairs Well With Riff Pinot Grigio

RABBIT BOLOGNESE *favorite*

 Roasted Rabbit sautéed with red onion and spinach prepared in a veal tomato broth served with pappardelle noodles topped with Parmesan cheese 26.99

Pairs Well With Montepulciano

LINGUINE GAMBERETTO

Linguine noodles served with fresh jumbo shrimp, fresh tomato, fresh spinach, and basil with fresh squeezed lemon in an olive oil and garlic sauce 24.99

Pairs Well With Riff Pino Grigio

SEAFOOD LINGUINE

Sea scallops and large shrimp sautéed to perfection and served over a bed of linguine with Mama's lobster and crab cream sauce. **One of our most popular dishes!** 26.99

Pairs Well With Palazzone Orvieto

LINGUINE WITH CLAMS & MUSSELS

Baby clams and tender mussels in the shell sautéed until absolutely perfect & served over a bed of linguine with a light olive oil and garlic sauce 23.99

Pairs Well With Shooting Star Chardonnay



LINGUINE DIAVOLO *favorite*

Blend of our delicious fresh seafood mussels, shrimp, scallops, crab meat, clams and fish blend, and swordfish prepared in our spicy marinara. Topped with "The Devils Shrimp" 28.99

Pairs Well With Baudana "Dragon" Langhe Bianco

PENNE ARRABIATA

Penne pasta prepared in a spicy marinara sauce with fresh ground salsiccia, pancetta (bacon), mushrooms, red and yellow peppers, and a sprinkling of shallots 23.99

Pairs Well With La Fiera Montepulciano

BELLA'S TOMATO BASIL RISOTTO

Mushrooms, marinated tomatoes, fresh basil, bell pepper blend, prepared in our delicious creamy garlic wine sauce 22.99

RISOTTO CON SALSICCIA

Salsiccia, pancetta, shallots, garlic, peas and parmigiana cheese blended in our house risotto in a creamy garlic wine sauce 24.99

RISOTTO FRUITTI DI MARE

Mussels, scallops, shrimp, salmon, red pepper flakes, shallots and tomatoes in a saffron white wine garlic sauce 31.99

MEATBALL RISOTTO

House made creamy garlic risotto topped with Mama's meatball drizzled with house marinara and shaved parmigiana cheese 24.99

ENTREES *entrees*

All entrees are served with a small Mama's salad
& choice of Vegetable or Pasta.

POLLO

ARTICHOKE

Medallions of chicken breast sautéed with artichoke hearts in a white wine lemon butter sauce 23.99


Pairs Well With Ryder Pinot Noir

PARMIGIANA

A tender boneless breast of chicken lightly breaded and deep-fried, then topped with provol and marinara sauce and baked in the oven until piping hot 22.99

Pairs Well With Hollow Chardonnay

MARSALA *favorite*

 A sweet marsala wine sauce compliments sautéed chicken medallions, shallots, & mushrooms 23.99

Pairs Well With Aia Vecchia "Super Tuscan"

CAPRESE

Grilled chicken breast with burrata cheese, topped with marinated tomatoes, finished with our balsamic glaze 24.99

No Additional Side

Pairs well with Palazzone Orvieto


SPEDINI

A tender boneless breast of chicken, pancetta (Italian Bacon), diced tomatoes, green onion, provol cheese. Rolled, pan roasted, & served with a white wine lemon butter sauce with mushrooms, over a bed of linguini. It doesn't get any better than this paisans! 24.99 No Additional Side

Pairs Well With Hollow Chardonnay



MODIGA *favorite*

 Crispy breaded chicken breast topped with sautéed bacon and mushrooms in a creamy white wine lemon butter sauce 26.99

Pairs Well With Hollow Chardonnay




PICCATA

Sautéed chicken breast in a white wine lemon butter garlic sauce with capers 24.99

Pairs Well With Aia Vecchia "Super Tuscan"

SALTIMBOCCA

Medallions of chicken breast sautéed in a White Wine Lemon butter sauce with mushrooms, topped with a slice of provol cheese, and a thin slice of prosciutto Saltimbocca means "Jumps in the Mouth" in Italian, try this entree to see if you agree 24.99

 Gluten Free  Vegetarian  Spicy *Outside dessert fee

ENTREES

entrees

Add sautéed mushrooms and onions for just 2.99 | Add three shrimp for just 7.99

BISTECCA

BISTECCA DI KIETO

Choice of steak charbroiled to your liking
12 oz NY Strip 36.99 / 8 oz filet 40.99

Pairs Well With Hess "Shirttail"
Cabernet Sauvignon

LJ's 12 OZ RIBEYE

Perfectly marbled prepared in a
fresh thyme bourbon peppercorn
demi glaze accompanied with
Italian potatoes 39.99

SURFIN' TURFIN IN ITALY *favorite*

Choice of steak grilled to perfection.
Accompanied by two jumbo prawns
and two large scallops: Topped with
our house White Wine Lemon
butter sauce
12 oz NY Strip 43.99 / 8 oz filet 48.99
Pairs Well With Aia Vecchia
"Super Tuscan"

BISTECCA DI MODIGA

Breaded in choice of steak rolled in
seasoned bread crumbs, charbroiled
to your liking and topped with
prosciutto, mushrooms, and a white
wine lemon butter sauce.
12 oz NY Strip 39.99 / 8 oz filet 42.99
Pairs Well With Toad Hollow
Chardonnay

VITELLO

ARTICHOKE

Thin slices of tender veal sautéed with artichoke hearts
in a white wine lemon butter sauce 29.99
Pairs Well With La Fiera Montepulciano

SALTIMBOCCA *favorite*

Tender slices of veal sautéed in a White Wine Lemon
butter sauce with mushrooms, topped with a slice of provol
cheese, and a thin slice of prosciutto. Saltimbocca means
"Jumps in the Mouth" in Italian, try this entree to see
if you agree 30.99 Pairs Well With Ruff Pinot Grigio

PARMIGIANA

Lightly breaded slices of veal sautéed then topped with
both provol, Parmesan cheese, and marinara sauce. Baked
in the oven until the cheese is golden brown 29.99
Pairs Well With Hess "Shirttail" Cabernet Sauvignon



GABRIELLA *favorite*

Lightly breaded slices of veal
sautéed in olive oil, then topped
with diced tomatoes, black olives,
garlic and basil. Served over a
bed of spaghetti noodles topped
with house cream sauce. Named
after Mama's youngest daughters
Ella & Gabbi 31.99
No Additional Side
Pairs Well With Ruffino Chianti

MARSALA

A veal scallopini prepared with fresh shallots, mushrooms
and finished in our delicious marsala wine sauce 29.99
Pairs Well With Aia Vecchia "Super Tuscan"

PICATTA

Medallions of veal pan seared in a light white wine lemon
butter sauce with fresh capers 29.99
Pairs Well With Toad Hollow Chardonnay

FRUTTI DI MARE & MELANZANA

AMALFI RED SNAPPER

Blackened snapper with a delicious mix of spices served
over roasted mushroom risotto with a drizzle of our
house made olive oil blend 34.99

SALMON VALENTINO

Served in a white wine lemon cream sauce
with fresh dill 28.99

SWORDFISH SALMORIGLIO

Charbroiled and topped with a buttery lemon and
herb sauce with cracked peppercorns 32.99

GAMBERONI SCAMPI

Jumbo shrimp dusted with Italian breadcrumbs and grilled
with sautéed fresh spinach, mushrooms and cavatelli, topped
with a flavorful White Wine Lemon butter sauce 29.99
No Additional Side Pairs Well With Orvieto

GINO'S SCALLOPS *favorite*

Pan seared U-10 scallop served over
pappardelle with fresh basil, shallots,
and sliced mushrooms in White Wine
Lemon butter sauce 29.99 No Additional
Side Pairs Well With Orvieto



MELANZANA PARMIGIANA

Fresh eggplant thinly sliced and breaded, deep-fried
until golden brown, topped with provol cheese and
marinara sauce then baked in the oven until the cheese
is golden brown 24.99
Pairs well with Aia Vecchia "Super Tuscan"

PORK

pork

LA CARNE DI MAIALE OSSO BUCCO

Slow cooked pork shank topped with a
red wine demi glaze and mushrooms on
a bed of our house risotto 38.99

DANIELA'S DOUBLE BONE PORK CHOP

Served in a rosemary
citrus glaze with Sicilian
potatoes 38.99

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PIZZA

Available in 9" 12" and 14" • All pizzas specially made with provol cheese, mozzarella available upon request.

MAMA'S OWN [16.99 • 18.99 • 22.99]

Fresh "Hill" salsiccia, pepperoni, ground beef, mushrooms, and onions

PAPA'S OWN [17.99 • 19.99 • 23.99]

Fresh "Hill" salsiccia, sliced tomatoes, basil, onions, mushrooms, our special blend of cheese and our specially prepared pizza sauce

FRESH VEGGIE [16.99 • 18.99 • 22.99]

Fresh broccoli, mushrooms, bell pepper mix, red onion, tomatoes, our special blend of cheeses and our own specially prepared pizza sauce

KING OF "THE HILL" [17.99 • 19.99 • 23.99]

Not your typical meat-lovers pizza as this baby is loaded not once but **twice** with all of our Italian meats and mounds of Parmesan, provol and mozzarella cheeses

GRILLED CHICKEN BALSAMIC

[17.99 • 19.99 • 23.99]

Garlic olive oil, topped with grilled chicken, fresh mozzarella, spinach, roasted red pepper and drizzled balsamic

MARGHERITA [16.99 • 18.99 • 22.99]

Our house made pizza sauce topped with fresh mozzarella, sliced tomatoes and fresh basil

CREATE YOUR OWN [13.99 • 16.99 • 18.99]

One topping included. For each additional topping 2.50

TOPPING CHOICES

Anchovies, Artichoke Hearts, Bacon, Banana Peppers, Black Olives, Broccoli, Extra Cheese, Fresh Mozzarella, Green Olives, Bell Peppers, Grilled Chicken, Ground Beef, Mushrooms, Onion, Pepperoni, Roasted Red Peppers, Salsiccia, Tomato

SIDES

Sicilian Green Beans • Vegetable Medley
Cavatelli Pasta

Choice of sauce: marinara, alfredo, blush, oil and garlic

CHILDREN'S *Menu*

10 years old and younger. All children's entrees include a scoop of spumoni or vanilla ice cream! 10.99

Homemade Chicken Strips & Fries
Spaghetti with Marinara Sauce
Fettuccine Alfredo

DRINKS

Unlimited Coffee, Iced Tea and Hot Tea, Pepsi, Diet Pepsi, Sierra Mist, Dr. Pepper, Lemonade

Milk • Chocolate Milk
San Pellegrino Water
Italian Soda (No Refills) Raspberry or Peach

DESSERTS

Chocolate Cake • Cheesecake • Tiramisu
Limoncello Cake • Ice Cream • Cannoli

ASK YOUR SERVER ABOUT



MAMA'S SALAD DRESSING

Our famous house dressing is available for purchase!

Mama's salads are delicious, and now you can make them yourself at home. Our dressing is also fantastic as a marinade, and perfect as a special gift from "The Hill" 6.99 or 2 bottles for 12

TAKE HOME

ORIGINAL TOASTED RAVIOLI!

Try our handmade meat filled ravioli, lightly breaded then deep fried to a golden brown 14.99/lb.



MAMA'S *Catering* FOR ALL OCCASIONS

Mama's on the Hill can accommodate parties of all sizes and we have many different offerings to help make your party a success. From birthday parties to wedding receptions, Mama knows how to make your event special.

**** Contact Lauren or Andrea 314.776.3100 ****

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