

IL MENÙ ORIGINALE DI MAMMA LOREDANA

(MAMMA LOREDANA'S ORIGINAL MENU)

WE CONSIDER OURSELVES ONE OF THE FEWEST AUTHENTIC ITALIAN RESTAURANTS IN TOWN - AND THERE'S A REASON WHY. WE DON'T COMPROMISE OUR QUALITY, AND WE DON'T MAKE ANY DISH IF IT IS NOT 100% TRADITIONAL ITALIAN. WE LOVE ALL KINDS OF CUISINE BECAUSE WE HAVE A DEEP PASSION FOR FOOD, SO WE DECIDED TO OPEN AN OSTERIA TO CELEBRATE MAMMA'S CUISINE! REGRETTABLY, WHEN YOU ASK FOR A SUBSTITUTION, IT MAY NOT ALWAYS BE AVAILABLE. EACH DISH IS PREPARED WITH CONSIDERABLE TIME AND LOVE; FOR THIS REASON, WE CAN'T ALWAYS MAKE CHANGES IN JUST A REASONABLE AMOUNT OF TIME FOR YOU TO ENJOY YOUR MEAL. IF WE CAN ACCOMMODATE A SPECIAL REQUEST WITHOUT CHANGING THE AUTHENTICITY OF OUR CUISINE, OR SLOWING SERVICE TO THE OTHER DINERS, WE WILL DO OUR BEST!

THANK YOU FOR YOUR UNDERSTANDING.

ANTIPASTI

Frittura Mista 20

fried calamari, shrimp, zucchini, carrots, red and yellow peppers

Burratona 18

fresh burrata cheese with roasted squash, aged balsamic, frisée, toasted pine nuts

Polipopatata 19

grilled Mediterranean octopus, fresh celery, celery root purè, extra virgin olive oil, boiled potatoes

Crostini di Burrata 20

buffalo burrata cheese crostini with black truffle, and 24 month aged S. Daniele prosciutto, water cress

Carpaccio di Manzo 20

seared beef carpaccio, arugula, Grana Padano cheese, mustard grain dressing

Tagliere Italiano 26

selection of charcuterie and cheeses, crostini, honey, seasonal fruit

Caprese Barbella 19

fresh buffalo mozzarella DOP, red & gold beets, fresh basil, olive oil, sea salt

INSALATE - SALADS

Sgamberata tiger shrimp, arugula, carrots, fennel in mustard-vinegar dressing	17
TreColori Treviso radicchio, Belgian endive, wild baby arugula, aged Grana Padano	12
Gorgolata romaine lettuce, caramelized walnuts, pear, Gorgonzola cheese	15
Fungolata white mushrooms, wild arugula, aged Grana Padano in lemon dressing	15
Caribaldi fresh tomatoes, red onions, dry ricotta, black olives, cucumbers	15
Diversa romaine lettuce, Italian salame, croutons, carrots, Grana Padano, chickpeas in a herbs-mustard dressing	15

PASTA

Bigoli all'Amatriciana Italian guanciale, onion, San Marzano tomatoes, Pecorino cheese	22
Bigoli Neri alla Bottarga black squid ink bigoli, cherry tomatoes, shrimp and bottarga	25
Tagliatelle alla Bolognese traditional beef, veal, and pork sugo	20
Tagliatelle al Pomodoro Mamma's fresh tomato sauce	17
Gnocchi ai Porcini grounded chicken and porcini creamy sauce	20
Gnocchi alla Boscaiola cream sauce, baby green peas, ham and mushrooms	19
Linguine al Pesto di Rucola Mamma's arugula pesto	19
Linguine alla Carbonara Italian guanciale, eggs, black pepper, Grana Padano	20
Linguine alle Vongole Manilla clams, white wine, garlic confit, crushed peperoncino, light tomato sauce, parsley	24
Pappardelle al Fumo pink sauce, guanciale, smoked Scamorza cheese and oregano	20
Quadrucci della Nonna ricotta and spinach ravioli in a choice of butter and sage or tomato sauce	20
Garganelli Mediterranei baby Heirloom tomato, capers, Kalamata olives and arugula	18
Gemelli alla Vodka pink sauce, shrimp, vodka and peperoncino	22
Reginette della Mamma cream sauce, guanciale, sausage and Treviso radicchio	22
Spaghetti allo Scoglio clams, mussels, calamari, shrimp, fresh tomato sauce	27

We use only organic eggs. 90% of our ingredients are GMO free.

Gluten Free or **Wholegrain** pasta are also available. (\$2.50 extra charge)

Please be advised, extra cook time is required due to separate preparation.

CARNE E PESCE/ - MEAT AND FISH

Battuta Fiorentina Grilled Jidori chicken breast paillard, green beans, baby carrots, olive oil, garlic	22
Bistecca Grilled premium hanger beef (12oz) served with arugula, Grana Padano, lemon dressing, and salsa verde	39
Costoletta Grilled 12oz pork chop, roasted potatoes, foraged mushrooms sauce, sage	35
Agnello a Scottadito Grilled New Zealand lamb chop, roasted potatoes, cipolline, natural jus	35
Branzino Grilled Mediterranean branzino fillet, red and green bell pepper peperonata, garlic aioli	35
Trota al forno baked pink trout, green asparagus, porcini mushrooms, olive oil	32

All of our meats are grass-fed and hormone-free.

PIZZA

Margherita Tomato sauce/mozzarella/basil	16
Vegetariana Tomato sauce/mozzarella/sun-dried tomatoes/bell peppers/onions/mushrooms/broccoli	17
Siciliana Mozzarella/olives/capers/anchovies/tomato sauce	17
Lauriano Tomato sauce/mozzarella/San Daniele prosciutto/ricotta/arugula	20
Berto Mozzarella/tomato sauce/spicy pepperoni/sausage	17
Ciccio Mozzarella/Italian Sausage/French fries/black truffle oil/arugula	18
Bufalina bufala mozzarella/ Pachino tomatoes/fresh tomatoes/basil	18

(Gluten Free Pizza is also available, \$3 extra charge)

PANINI/ - SANDWICHES

Available until **3pm** - all of our Panini (Ciabatta bread) are served with a choice of Salad or French Fries

Burgherino	19
Flannery beef burger, English muffin, melted Swiss cheese, cipollini onion, salsa verde	
Crudo Speciale	19
Burrata cheese, tomato, San daniele prosciutto, spicy salsa rosa	
Tonnino	19
Roast beef, Italian tuna sauce, wild arugula, cappers, parmigiano	
Milanese	16
Breaded chicken breast, Italian coleslaw, fresh tomatoes, spicy aioli sauce	
Bufalino	16
Grilled zucchini & eggplant, buffalo mozzarella DOP, salsa verde, wild arugula	

Osteria Mamma brings you the true taste of the Veneto Region... tasty and simple dishes that respect the traditions and flavors of our history. Eat well and healthy in a friendly place. Osteria Mamma is about passion, love, and family!

BUON APPETITO!