

ITALIAN SPECIALTIES

LITTLE *Mama's* CHARLOTTE N.C.

MEALS • LIQUORS

STARTERS

- Goat Cheese & Mascarpone Dip** . . . 9
- Baked Kobe Meatball** 11
w. Fresh Mozzarella & Tomato Sauce
- Beans and Greens** 7
Local greens and cannellini beans w. toasted bread
- Broiled Whole Cauliflower** 9
w. lemon tahini, calabrian agrodolce and bagna cauda
- Zuppa di Giorno** Cup 3/Bowl 5

SALADS

HALF / FULL

- Tuscan Salad** 7.25 / 11.50
Romaine, diced Roma tomatoes, house made fresh mozzarella, red onions and Kalamata olives, balsamic vinegar, garlicky extra virgin olive oil
- Mama's Salad** 6.75 / 10.50
Romaine, artichoke hearts, roasted red peppers and vine-ripened cherry tomatoes, w. your choice of dressing
Add to any entrée for \$3.25
- Insalata Chopped** 8 / 12
Gorgonzola, romaine, kale, cauliflower, Brussels sprouts, raisins, Marcona almonds, Kalamata olives, tomato, dressed in a red wine vinaigrette
- Caesar** 7 / 10
Classic Caesar w. romaine, house made croutons, parmesan
- Broiled Chicken Chef Salad** . . . - / 14
Romaine, chicken breast, tomatoes, roasted red peppers, giardiniera, Muenster, Prosciutto, hard-boiled egg and red wine vinaigrette and gorgonzola dressing
- Broiled Salmon Salad** - / 16
Faroe Island Salmon on mixed greens with toasted quinoa, zucchini, dried tomatoes, cucumbers, roasted red peppers and barolo dressing

ADD CHICKEN FOR \$3 - ADD SHRIMP FOR \$6
ADD *SALMON FOR \$7

PARMS

W. A SIDE OF SPAGHETTI

- Chicken Parm.** 21/51
The Italian American Classic — crispy chicken breast, fresh mozzarella and tomato sauce
- Eggplant Parm** 16.5/27
Crispy cutlets, Muenster, asiago and tomato sauce
- Combo Parm** 19/42
Eggplant and chicken

PASTA

PRICED FOR SINGLE/FAMILY PORTIONS

ADD CHICKEN OR SAUSAGE FOR \$3 / \$6
ADD SHRIMP FOR \$6 / \$12
ADD *SALMON FOR \$7 / \$14

- Fresh Pappardelle** 16/29
w. San Marzano Tomato Sauce
- Fresh Ziti al Telefono** 16.5/29
w. tomato, basil, Calabrian chili and melty mozz
- Fresh Fettucine al Burro** 16/29
Italian Butter and Brown Cow Parm, the original alfredo (for dine-in only)
- Fresh Fettucine alla Pugliese** . . . 17/31
w. Italian butter, parmesan, toasted breadcrumbs and truffle oil (for dine-in only)
- Fresh Radiatore** 15/22
a round ridged pasta w. a family meat sauce recipe made with ground beef, pork, veal and Italian plum tomatoes
- Organic Spaghetti & Wagyu-Pork Meatballs** 15/28
served with house tomato sauce
- Amma's Ravioli** 15/28
Cheese ravioli stuffed with ricotta, fresh mozzarella, Parmigiano Reggiano, Pecorino Romano served with your choice of butter and sage, tomato sauce or meat sauce
- Penne Broccoli & Chicken** 15/25
Roasted chicken breast, broccoli florets and penne pasta tossed in lemon cream sauce
- Penne alla Vodka** 16/27
Penne pasta tossed with sautéed pancetta in a pepper vodka, spicy tomato cream sauce
- Lasagna** 14/-
Southern Italian style lasagna made with layers of ground beef, veal, homemade pork sausage, and a blend of three cheeses

PENNE AND SPAGHETTI CAN BE SUBSTITUTED FOR ANY OF OUR FRESH PASTAS, WHOLE WHEAT PENNE OR GLUTEN FREE PENNE FOR AN ADDITIONAL \$1.50

MOZZARELLA BAR

Ask about rotating specialties as we look to local and international vendors for the best possible dairy. Each cheese comes with one accompaniment. Additional accompaniments are \$5 each.

Fior di Latte \$7

Mozzarella made with cow's milk

Stracciatella \$8

Shreds of fior di latte w. cream served w. lemon zest, pistachio and EVOO

ACCOMPANIMENTS

- Heirloom Tomatoes & Fresh Basil
- Caponata w. raisins & pinenuts
- Grilled Zucchini w. EVOO
- Oven Roasted Tomatoes
- Roasted Sicilian Red Peppers w. raisins & pinenuts
- Giardiniera
- Marinated Artichoke Hearts

SALUME

- Neapolitan Salami \$6
- Soppresata \$6
- Prosciutto San Daniele \$7

MOZZARELLA PRESENTATION

MADE TO ORDER MOZZARELLA
A COMPOSED PLATTER CONSISTING OF A WARM FRESH BALL OF MOZZ AND TWO ACCOMPANIMENTS. DINE-IN ONLY

\$21

SIDES

\$5 single / \$10 family

- Garlic Mashed Potatoes**
- Shaved & Braised Brussels** w. Marcona almonds and raisins
- Steak Fries** w. parsley & parmesan
- Anson Mills Polenta** w. mascarpone & goat cheese
- Braised Beans & Greens** w. EVOO, garlic, red pepper flakes, lemon
- Creamed Spinach** w. marscapone
- Warm Quinoa Salad** w. carrots, kale and oven-dried tomato and lemon
- Peas** w. pancetta

ENTRÉES

PRICED FOR SINGLE/FAMILY PORTIONS

- Chicken Carciofi** 19/49
Tender chicken scallopine w. artichoke hearts in a light sauce of lemon, white wine, and capers, served w. creamy polenta
- *Little Mama's Big Ribeye (USDA Prime) – for dine in only** -/100
Broiled marrow bones, roasted garlic and EVOO served with choice of family pasta, serves 2-3
- *Broiled Salmon** 26/-
Faroe Island salmon served with olive pesto and warm quinoa salad
- Tommasino's Broiled Chicken** 18/32
Marinated with herbs and spices, garlic, lemon and high grade extra virgin olive oil. Served with garlic mashed potatoes
- *Prime Chuck Brisket Burger** 13/-
Warm bun, lettuce, tomato, onion, pickle, choice of blue, cheddar or American cheese w. steak fries – add thick cut bacon for \$3
- Shrimp Oreganata – for dine in only** 32/49
Broiled shrimp with a white wine-oregano sauce, toasted bread crumbs and garlic chips served with fettucine

NOTICE: Items marked with * may be cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. A \$2.00 split fee is assessed for all shared items.