

ITALIAN SPECIALTIES

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

LITTLE *Mama’s* CHARLOTTE N.C. 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

MEALS • LIQUORS

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
Soppressata \$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
- *8 oz. Prime Chuck Brisket Burger** 17/–
Brioche bun, lettuce, tomato, onion, pickle, choice of blue, cheddar or American cheese w. steak fries – add thick cut bacon for \$1
- 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

DRAFTS

Legion Juicy Jay	6
East Coast IPA, CLT	
Old Meck Copper	5
Amber Alt Bier, CLT	
Peroni	6
Light lager, Italy	
Catawba Brewing White Zombie	5
Belgian Wheat Ale, NC	

BOTTLES & CANS

Michelob Ultra	3.5
St. Louis, MS	
Bud Light	3.5
St. Louis, MS	
Austin Eastciders Hard Cider	5
Austin, TX	
Mama’s Lil Pils	5
Brevard, NC	

VERMOUTH

Carpano Antica	11
Poli Gran Banssano Rosso	10
Poli Gran Banssano Bianco	10
Cocchi Americano	12
Cocchi Vermouth Di Torino	12

SWEET WINE

Elena Walch Gewürztraminer	
Alto-Adige, Italy	48
Rosa Regale Brachetto d’aqui 375ml	
Piedmont, Itlay	32
Medici Lambrusco Dolce	
Emilia Romagna, Italy	30
Villa Pozzi Moscato	
Sicily, Italy	8/30
Dr. Loosen Riesling,	
Mosel, Germany	10/38

DESSERT WINE

Smith Woodhouse 10yr Tawney NV	
Portugal	10
Ferreira Dona Antonia White Port	
Portugal	9
Ferreria Porto Ruby NV	
Portugal	9
Emilio Hidalgo Marenita Cream	
Portugal	9

WINE

BUBBLES

Amore di Amante Prosecco, Italy	10/38
La Mionetto Gran Rosé Italy	10/38
Mistenguett Cava, Spain	9/34
Castelnau Champagne, France	18/70
Zardetto Prosecco Extra Dry , Venetto, Italy	55
Barone Pizzini "Animante" Franciacorta Brut , Lombardy, Itlay	75
GD Vajra Sparkling Rosé , Piedmont, Italy	67
Lanson Champagne Brut , France	95

WHITE

Pico Maccario Rosé , Piedmont, Italy	10/38
Pieropan Soave , Veneto, Italy	12/44
Elena Walch Pinot Grigio , Atlo-Adige, Italy	12/44
Matanzas Creek Sauvignon Blanc , Sonoma, CA	11/42
Castello Della Sala ‘Bramito’ Chardonnay , Umbria, Italy	14/50
Cambria Katherine's Vineyard Chardonnay , Santa Maria Valley	13/50
Elena Walch Pinot Bianco , Trentino-Alto Adige, Italy	40
Honig Sauvignon Blanc , Napa, CA	40
Attems Sauvignon Blanc , Italy	36
Orin Swift "Blank Stare" Sauvignon Blanc , Russian River, CA	72
Tiefenbrunner Pinot Grigio , Trentin-Alto Adige, Italy	36
J Vineyards Pinot Gris , Russian River, CA	30
Feudi di san Gregorio Falanghina , Campania, Italy	37
La Doria Gavi , Piedmont, Italy	42
Alois Lageder "Suditrol" Un-Oaked Chard , Trentin-Alto Adige, Italy	34
Ramey "Ritchie Vineyard" Chardonnay , Russian River, CA	65
Keenan Chardonnay , Napa, CA	95

RED

Evolution Pinot Noir , Oregon	10/38
Badia a Coltibuono Chianti , Italy	12/45
La Mozza Sangiovese , Italy	11/42
Don David Malbec , Argentina	11/42
Planeta " La Segreta" Red Blend , Italy	11/42
Locations "I" Red Blend , Italy	15/58
Botromagno Primitivo , Italy	11/42
Gougenheim Cabernet Sauvignon , Argentina	9/34
Ancient Peaks Cabernet Sauvignon , Paso Robles, Ca.	14/56
Tenuta Di Beserno “Insoglio” Super Tuscan , Italy	19/74
Vajra Barolo Albe , Italy	22/86
Failla Pinot Noir , Willamette Valley, OR	19/74
Chappellet Moutain Cuvée , Napa Valley, CA	19/74
Meiomi Pinot Noir , Sonoma Coast	42
Bottega Vanaia Pinot Noir , Trentino-Alto Adige, Italy	36
Sokol Blosser "Dundee Hills" Pinot Noir , Willamette Valley, Oregon	65
Vietti Barbera d'Asti , Piedmonte, Italy	42
Keenan Merlot , Napa Valley, CA	95
Zaccagnini Montepulciano d'Abruzzo , Italy	36
Vietti Barolo , Piedmonte, Italy	120
Produttori Barbaresco , Piedmonte, Italy	69
Castello d'Albola Chianti Classico , Tuscany, Italy	38
Frescobaldi Nipozzano Chianti Reserva , Tuscany, Italy	46
Ornellaia "Le Volte" Sangiovese , Tuscany, Italy	58
Brancaia "Tre" Sangiovese, Cab Sauvignon-Merlot , Tuscany, Italy	42
Gaja "Promis" Sangiovese Syrah-Merlot , Tuscany, Italy	120
Morgante Nero D Avola , Sicily, Italy	42
La Giarretta Amarone della Valpolicella , Veneto, Itlay	77
Twenty Rows Cabernet Sauvignon , North Coast, California	45
Kenwood "Jack London" Cabernet Sauvignon , Sonoma, California	64
Sequoia Grove Cabernet Sauvignon , Napa Valley, CA	95
Faust Cabernet Sauvignon , Napa Valley, CA	145

LITTLE MAMA’S

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CHARLOTTE, N.C.

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Wine vintages are subject to change. A corkage fee will be applied to any bottle from outside the premises. Maximum one bottle.