

LITTLE *Mama's*

BRUNCH

- *Steak and Eggs** \$32
USDA Prime ribeye, four eggs and home fries
-add bacon carbonara hollandaise for \$2
- Spinach and Prosciutto Quiche**... \$14
Eggs in a flaky crust w. crispy prosciutto, oven-dried tomatoes, spinach, onion, gruyere, asiago and parmesan w. a green salad
- *Crab Cake Benedict** \$19
Poached eggs, house-made jumbo lump crab cakes, toasted Wolferman's English muffin, bacon carbonara-Hollandaise and home fries
- French Toast** \$12
Pressed on the grill, served w. sweetened mascarpone cheese, real maple syrup
- Uncle Louis' Handheld** \$10
Folded egg sandwich w. melted Muenster, crispy prosciutto & Calabrian chili mayo, on a Portuguese roll w. a side of home fries
- Bagel & Lox**..... \$14
Bagel w. cream cheese and pastrami smoked Scottish salmon, tomato, onion and capers
- *Eggs w. Bacon or Italian Sausage** . \$12
Three cage-free eggs your way. Choice of English Muffin or toasted Ciabatta w. a side of home fries
- Giant Cinnamon Roll**..... \$7
home made w. cream cheese frosting

BEVERAGES

- Monte Sour** 10
Amaro Montenegro, house pineapple sour
- Mozza Mary** 10
Vodka, bloody mix w. an olive, mozzarella, basil and prosciutto
- Prosecco Float** 12
Sparkling white wine with limoncello sorbetto
- Cool Chicchi di Caffé** 12
Amaro, Tia Maria coffee liqueur, Amaretto, fresh cream
- Local Enderly Coffee \$2.50
- Espresso \$3
- Assorted Teas \$3
- San Pellegrino Water \$4
- Natalie's Organic Orange Juice \$4

SIDES!

- Home Fries** \$5
- Fresh Fruit** \$4
- Applewood Smoked Bacon** \$5
- Italian Sausage** \$5
- Ciabatta Toast** w. butter & jam \$4
- English Muffin** w. butter & jam..... \$4
- Bagel** w. cream cheese & jam \$5
- Shaved & Braised Brussels** w. Marcona almonds & raisins \$5
- Steak Fries** w. parsley & parmesan \$5

MOZZARELLA BAR

Fior di Latte \$7
fresh mozzarella made with cow's milk

Stracciatella \$8
Shreds of fior di latte w. cream served w. lemon zest, pistachio and evoo

SERVED WITH ONE ACCOMPANIMENT

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

ADDITIONAL ACCOMPANIMENTS \$5 EACH

Salume

Neapolitan Salami \$6

Soppresata \$6

Prosciutto San Daniele \$7

ENTRÉES & PASTA

PASTA ADD ONS:

CHICKEN OR SAUSAGE FOR \$3

SHRIMP FOR \$6

*SALMON FOR \$7

Fresh Fettucine al Burro
(dine in only) 7.5
w. Italian butter and Brown Cow Parm, the original alfredo

Penne Broccoli & Chicken 9
Roasted chicken breast, broccoli florets and penne pasta tossed in a delicate lemon cream sauce

Penne Alla Vodka 8.5
Penne pasta tossed w. sautéed pancetta in a pepper vodka, spicy tomato cream sauce

Lasagna 11.5
Southern Italian style lasagna made w. layers of ground beef, veal, homemade pork sausage, and a blend of three cheeses

Organic Spaghetti & Wagyu Meatball . 12
giant wagyu and pork meatball served w. house red sauce

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

PARMS

Chicken Parmesan 14.5
The Italian American Classic — crispy chicken breast, fresh mozzarella and tomato sauce w. a side of spaghetti

Eggplant Parm 13.5
Crispy eggplant cutlets, Muenster cheese and tomato sauce w. a side of spaghetti

Combo Parm 14
Eggplant and chicken w. a side of spaghetti

9:30am - 2:30pm
SATURDAY & SUNDAY

SALAD & STARTERS

Baked Kobe Meatball 8.5
w. Fresh Mozzarella & Tomato Sauce

Zuppa di Giorno . Cup 3/Bowl 5
HALF/FULL

***Broiled Salmon Salad** . . . -/16
Faroe Island Salmon on mixed greens with toasted quinoa, zucchini, dried tomatoes, cucumbers and barolo dressing

Mama's Salad 4.75/8.5
Crisp romaine, fresh vegetables, artichoke hearts, roasted red peppers and vine ripened cherry tomatoes, w. your choice of salad dressings

Add to any entrée for \$3.25

Insalata Chopped 6/8
Gorgonzola, romaine, kale, cauliflower, Brussels sprouts, raisins, Marcona almonds, Kalamata olives, tomatoes, dressed in a red wine vinaigrette

Caesar 7/10
Classic Caesar w. romaine, house made croutons, parmesan

ADD CHICKEN TO ANY SALAD FOR \$3
ADD SHRIMP TO ANY SALAD FOR \$6
ADD *SALMON TO ANY SALAD FOR \$7

SANDWICHES

COMES WITH CHOICE OF SIDE

Mama's Chicken Sandwich . . 10
Marinated hormone-free chicken breast, heritage bacon, lettuce, sliced tomato, and finished with roasted garlic Dijon mayonnaise on toasted ciabatta bread

Chicken Parm Sandwich 11
House breaded cutlet topped with San Marzano red sauce and mozzarella on a crusty baguette

Eggplant Parm Sandwich 9
House breaded cutlet topped with San Marzano red sauce and Muenster on a crusty panini

Zucchini Panini 8
Broiled ribbons of zucchini, goat cheese, chili oil and oven dried tomatoes pressed on ciabatta



Menu Updated November 2020

DRAFTS

Legion Juicy Jay	6
East Coast IPA, CLT	
Old Meck Copper	5
Amber Alt Bier, CLT	
Peroni	6
Light lager, Italy	
Sycamore Brewing Seasonal Rotation	5
Ask about what's on tap right now, NC	

DESSERT

Nutella Pie	9
<i>Chocolate-hazelnut spread whipped w. mascarpone cheese and peanut butter, chilled on a graham cracker crust and topped w. dulce de leche and chocolate sauce</i>	
Mama's Olive Oil Cake	11
<i>Moist white cake with the floral notes of extra virgin cold pressed Pietro Coricelli olive oil and orange essence, served with limoncello sorbetto</i>	
Warm Bread Pudding	8
<i>Bread pudding studded w. marsala soaked raisins and vanilla bean, served with house made gelato topped with dulce de leche</i>	
NY Style Cheesecake	9
<i>Classic cheesecake with a graham cracker crust topped w. seasonal fruit</i>	
Tiramisu	8
<i>Ladyfingers soaked in Kahlua, layered w. sweetened mascarpone</i>	
Cannoli	4
<i>Sweet Ricotta and chocolate chip cream filled into a crispy pastry shell, topped with powdered sugar and chocolate drizzle</i>	
Sorbetto Limoncello	4
<i>Scoop of limoncello sorbet</i>	

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	

WINE

BUBBLES

	Glass/Bottle
Amore di Amante Prosecco , Italy	10/38
Mienetto Sparkling Rosé , Italy	10/38
Mistenguett Cava , Spain	9/34
Castelnaud Champagne , France	18/70

WHITE

Pico Maccario Rosé , Piedmont, Italy	10/38
Pieropan Soave , Veneto, Italy	12/44
Dr Loosen Riesling , Mosel, Germany	10/38
Villa Pozzi Moscato , Italy	8/30
Elena Walch Pinot Grigio , Atlo-Adige, Italy	12/44
Matanzas Creek Sauvignon Blanc , Sonoma, CA	11/42
Castello Bramito Chardonnay , Umbria, Italy	13/50
Cambria Katherine's Vineyard Chardonnay , Santa Maria Valley, CA	13/50

RED

Evolution Pinot Noir , Oregon	10/38
Badia a Coltibuono Chianti , Italy	12/45
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