

LITTLE *Mama's*

BRUNCH

- *Steak and Eggs** \$32
USDA Prime 12 oz. ribeye, four eggs and potatoes gratinate
-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 potatoes gratinate
- French Toast** \$12
Pressed on the grill, served w. sweetened mascarpone cheese, fresh berries and real maple syrup
- Uncle Louis' Handheld** \$10
Folded egg sandwich w. melted Muenster, crispy prosciutto & Calabrian chili mayo, on a Portuguese roll w. potatoes gratinate
- *Eggs w. Bacon or Italian Sausage** . \$12
Three cage-free eggs your way. Choice of English Muffin or toasted Ciabatta w. a side of potatoes gratinate
- Giant Cinnamon Roll**..... \$7
home made w. cream cheese frosting

BEVERAGES

- Orange Whip**..... 10
Fresh squeezed orange juice, Cappelletti, Aperol, shaken hard
- 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!

- Potatoes Gratiné** \$6
- Fresh Fruit** \$4
- Applewood Smoked Bacon** \$6
- Italian Sausage** \$6
- 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 \$8
fresh mozzarella made with cow's milk

Stracciatella \$9
Shreds of fior di latte w. cream served w. lemon zest, pistachio and evoo

SERVED WITH ONE ACCOMPANIMENT

- Ripe 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 FOR SMALL ... \$10 FOR LARGE

Salume

- Calabrian Salami \$7
- Soppresata \$7
- Prosciutto San Daniele \$8

ENTRÉES & PASTA

PASTA ADD ONS:
CHICKEN OR SAUSAGE FOR \$4
SHRIMP FOR \$7
***SALMON FOR \$10**

- 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** . 13
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, cheese and tomato sauce w. a side of spaghetti
- Eggplant Parm** 13.5
Crispy eggplant cutlets, 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 Wagyu-Pork Meatballs. 11
w. Fresh Mozzarella & Tomato Sauce

Zuppa di Giorno Cup 3/Bowl 5
HALF/FULL

***Broiled Salmon Salad** . . . -/19
Faroe Island Salmon on mixed greens with toasted quinoa, zucchini, dried tomatoes, cucumbers and barolo dressing

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

Mama's Salad 5.75/10.5
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 \$4.25

Insalata Chopped 7/12
Gorgonzola, romaine, kale, cauliflower, Brussels sprouts, raisins, Marcona almonds, Kalamata olives, tomatoes, dressed in a red wine vinaigrette

Caesar 8/11
Classic Caesar w. romaine, house made croutons, parmesan

ADD CHICKEN TO ANY SALAD FOR \$4
ADD SHRIMP TO ANY SALAD FOR \$7
ADD *SALMON TO ANY SALAD FOR \$10

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 cheese on a crusty baguette

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

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

Mozzarella Handheld 8
Salumi, fresh mozzarella, basil and tomato on ciabatta



Menu Updated July 2021

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.

DRAFTS

Local Rotating IPA	6
Old Meck Copper	5
Amber Alt Bier, CLT	
Peroni	6
Light lager, Italy	
Local Rotating Seasonal	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>	
Vanilla Gelato	5
<i>Scoop of vanilla gelato</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
Terregaie Prosecco , Italy	10/38
Mienetto Sparkling Rosé , Italy	10/38
Mistenguett Cava , Spain	9/34
Castelnau Champagne , France	18/70
Astoria Rosé , Italy	10/38

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	9/34
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
Don David Malbec , Argentina	11/42
Planeta "La Segreta" Red Blend , Italy	11/42
Locations "I" Red Blend , Italy	15/58
Lornano Chianti Classico , Italy	15/52
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
Baroli Barolo , Italy	25/95
Failla Pinot Noir , Willamette Valley, OR	19/74
Chappellet Moutain Cuvée , Napa Valley, CA	19/74
Gaja "Promis" Sangiovese Syrah-Merlot , Tuscany, Italy	28/120