

ITALIAN SPECIALTIES

MEALS • LIQUORS

LITTLE *Mama's* CHARLOTTE N.C.

PASTA

PRICED FOR SINGLE/FAMILY PORTIONS

ADD CHICKEN OR SAUSAGE FOR \$4 / \$7
ADD SHRIMP FOR \$7 / \$13
ADD *SALMON FOR \$10 / \$19

STARTERS

- Goat Cheese & Mascarpone Dip** . . . 9
- Baked Wagyu-Pork 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
- Mama's Crab Cake** 14
Two fresh lump crab cakes with lemon aioli on sautéed greens
- Zuppa di Giorno** Cup 3/Bowl 5

SALADS HALF / FULL

- Caesar** 8 / 11
Classic Caesar w. romaine, house made croutons, parmesan
- Tuscan Salad** 8.25 / 12.50
Romaine, diced Roma tomatoes, house made fresh mozzarella, red onions and Kalamata olives, balsamic vinegar, garlicky extra virgin olive oil
- Mama's Salad** 7.75 / 11.50
*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** 9 / 13
Gorgonzola, romaine, kale, cauliflower, Brussels sprouts, raisins, Marcona almonds, Kalamata olives, tomato, dressed in a red wine vinaigrette
- Broiled Chicken Chef Salad** . . . - / 15
Romaine, chicken breast, tomatoes, roasted red peppers, giardiniera, Muenster, Prosciutto, hard-boiled egg and red wine vinaigrette and gorgonzola dressing
- *Broiled Salmon Salad** - / 19
Faroe Island Salmon on mixed greens with toasted quinoa, zucchini, dried tomatoes, cucumbers, roasted red peppers and barolo dressing

ADD CHICKEN FOR \$4 - ADD SHRIMP FOR \$7
ADD *SALMON FOR \$10

PARMS

W. A SIDE OF SPAGHETTI

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

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 - simple but delicious. Make it Pugliese style with truffled breadcrumbs . . . 17/31 (for dine-in only)

Fresh Radiatore 15/22
A round ridged pasta w. a Scibelli family meat sauce recipe made with ground beef, pork, veal and Italian plum tomatoes

Fresh Cavatelli 15/22
a rolled pasta served with house-made cheese-and-parsley sausage, greens and oven-dried tomatoes

Organic Spaghetti & Wagyu-Pork Meatballs 16/29
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 for a small and \$10 for a large.

Fior di Latte \$8

Mozzarella made with cow's milk

Stracciatella \$9

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

ACCOMPANIMENTS

- 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

SALUME

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

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
- Anson Mills Polenta** w. mascarpone & goat cheese
- Braised Beans & Greens** w. EVOO, garlic, red pepper flakes, lemon
- Sautéed Spinach & Kale** aglio e olio
- Steak Fries** w. parsley & parmesan
- Warm Quinoa Salad** w. carrots, kale and oven-dried tomato and lemon

ENTRÉES

PRICED FOR SINGLE/FAMILY PORTIONS

- Shrimp Oreganata – for dine in only** 26/38
Broiled shrimp with a white wine-oregano sauce, toasted bread crumbs and garlic chips served with fettucine
- 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
- 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 2 family sides, serves 2-3 Add a crab cake for \$8
- *Hunter's Steak (USDA Prime) – for dine in only** -/54
Broiled 12 oz ribeye served with sautéed button, cremini and shiitake mushrooms. Served with garlic mashed potatoes
- *Broiled Halibut** 32/-
A fresh 10 oz. halibut filet cooked to perfection under our broiler and served with ciabatta bread panzanella salad
- *Broiled Salmon** 26/-
Fresh Atlantic salmon served with olive pesto and warm quinoa salad

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

Rotating Local IPA	6
Old Meck Copper	5
Amber Alt Bier, CLT	
Peroni	6
Light lager, Italy	
Local Rotating Seasonal	5

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
Cocchi Americano	12
Cocchi Vermouth Di Torino	12

SWEET WINE

Elena Walch Gewürztraminer Alto-Adige, Italy	48
Medici Lambrusco Dolce Emilia Romagna, Italy	30
Villa Pozzi Moscato Sicily, Italy	9/34
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

Terregaie Prosecco , Italy	10/38
Astoria Rosé , Italy	10/38
Mistenguett Cava , Spain	9/34
Castelneau Champagne , France	18/70
Zardetto Prosecco Extra Dry , Veneto, Italy	55
Barone Pizzini "Animante" Franciacorta Brut , Lombardy, Italy	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
Orin Swift "Blank Stare" Sauvignon Blanc , Russian River, CA	72
Tiefenbrunner Pinot Grigio , Trentin-Alto Adige, Italy	38
J Vineyards Pinot Gris , Russian River, CA	34
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	130
Keenan Chardonnay , Napa, CA	95

RED

Evolution Pinot Noir , Oregon	10/38
Lornano Chianti Classico , Italy	15/52
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
Michele Satta Piastraia , Italy	115
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
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
Morgante Nero D'Avola , Sicily, Italy	42
La Giarretta Amarone della Valpolicella , Veneto, Italy	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
Vajra Barolo Albe , Italy	86

"PER BUONA SALUTE"

Tenuta Di Beserno "Insoglio" Super Tuscan , Italy	19/74
Failla Pinot Noir , Willamette Valley, OR	19/74
Chappellet Moutain Cuvée , Napa Valley, CA	19/74
Michele Bolgheri Rosso , Italy	18/72
Gaja "Promis" Sangiovese Syrah-Merlot , Tuscany, Italy	28/120
Baroli Barolo , Piedmonte, Italy	25/120

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.