

# BRUNCH

ONLY AVAILABLE 10 AM - 3 PM  
SUNDAYS

<b>Spinach and Prosciutto Quiche</b> .....	\$14
Eggs in a flaky crust w. crispy prosciutto, oven-dried tomatoes, spinach, onion, gruyere, asiago and parmesan w. a green salad	
<b>Uncle Louis' Handheld</b> .....	\$10
Folded egg sandwich w. melted Muenster, crispy prosciutto & Calabrian chili mayo, on a Portuguese roll w. potatoes gratinate	
<b>Giant Cinnamon Roll</b> .....	\$7
home made w. cream cheese frosting	
<b>Potatoes Gratinata</b> .....	\$6
<b>Fresh Fruit</b> .....	\$4
<b>Applewood Smoked Bacon</b> .....	\$6
<b>Italian Sausage</b> .....	\$6
<b>English Muffin</b> w. butter & jam.....	\$4
<b>Shaved &amp; Braised Brussels</b> w. Marcona almonds & raisins .....	\$5
<b>Steak Fries</b> w. parsley & parmesan.....	\$5

# DESSERT

<b>Nutella Pie</b> .....	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>	
<b>Warm Bread Pudding</b> .....	8
<i>Bread pudding studded w. marsala soaked raisins and vanilla bean, served with house made gelato topped with dulce de leche</i>	
<b>Chocolate Rum Cake</b> .....	11
<i>Rich chocolate cake infused with rum and topped with dulce de leche and whipped cream</i>	
<b>NY Style Cheesecake</b> .....	9
<i>Classic cheesecake with a graham cracker crust topped w. seasonal fruit</i>	
<b>Tiramisu</b> .....	8
<i>Ladyfingers soaked in Kahlua, layered w. sweetened mascarpone</i>	
<b>Cannoli</b> .....	4
<i>Sweet Ricotta and chocolate chip cream filled into a crispy pastry shell, topped with powdered sugar and chocolate drizzle</i>	

**“PER BUONA SALUTE”**

4521 SHARON RD.

CHARLOTTE, N.C.

LITTLEMAMASITALIAN.COM

L.M. "TO-GO"



MEALS ITALIAN LIQUORS  
SPECIALTIES

**BUON APPETITO**

MONDAY-THURSDAY . . . 11 AM - 9 PM

FRIDAY . . . 11 AM - 10 PM

SATURDAY . . . 11 AM - 10 PM

SUNDAY . . . 10 AM - 9 PM

## APPETIZERS

- Goat Cheese & Mascarpone Dip** 10  
**Baked Kobe Meatball** 11  
*w. Fresh Mozzarella & Tomato Sauce*  
**White Beans and Braised Greens** 8  
*w. Toasted bread*  
**Broiled Whole Cauliflower** 9  
*w. Lemon Tahini, Calabrian Agrodolce & Bagna Cauda*  
**Mama's Crabcake** 14  
*Two fresh lump crab cakes w. lemon aioli on sautéed greens*  
**Zuppa di Giorno**  
*Cup \$3 - Bowl \$5*

## PASTA

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

- Fresh Pappardelle** . . . . . 7.5 / 16 / 29  
*served w. house San Marzano sauce*  
**Fresh Ziti al Telefono** . . . -- / 16.5 / 29  
*w. tomato, basil, Calabrian chili and melty mozz*  
**Fresh Radiatore** . . . . . 9 / 16 / 27  
*a round ridged pasta w. a 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-parsely sausage, greens and tomatoes*  
**Organic Spaghetti & Wagyu-Pork Meatball** . . . 13 / 19 / 33  
*served w. house red sauce*  
**Penne Broccoli & Chicken** . 9 / 16 / 27  
*Roasted chicken breast, broccoli florets and penne pasta tossed in a delicate lemon cream sauce*  
**Penne Alla Vodka** . . . . . 8.5 / 18 / 32  
*Felicetti penne pasta tossed w. sautéed pancetta in a pepper vodka, spicy tomato cream sauce*  
**Lasagna** . . . . . 11.5 / 15 / --  
*Southern Italian-style lasagna made w. layers of ground beef, veal, homemade pork sausage, and a blend of three cheeses*  
**Amma's Ravioli** . . . . . -- / 17 / 31  
*Cheese ravioli stuffed with ricotta, fresh mozzarella, Parmesan Reggiano, Pecorino Romano served with your choice of butter and sage, tomato sauce or meat sauce*

## ITEMS PRICED FOR LUNCH / DINNER / FAMILY PORTIONS

## SALAD

ADD CHICKEN \$4 / \$7 · ADD SHRIMP \$7 / \$13  
 ADD SALMON \$10 / \$17

- Tuscan Salad** . . . . . 6.25 / 12.50 / 16.5  
*Romaine, diced Roma tomatoes, house made fresh mozzarella, red onions and Kalamata olives, balsamic vinegar, extra virgin olive oil*  
**Mama's Salad** . . . . . 5.75 / 11.50 / 16.5  
*Made with crisp romaine, fresh vegetables, artichoke hearts, roasted red peppers and vine ripened cherry tomatoes, w. your choice of salad dressings*  
**Insalata Chopped** . . . . . 7 / 13 / 18  
*Gorgonzola, romaine, kale, cauliflower, Brussels sprouts, raisins, Marcona almonds, Kalamata olives, tomato, dressed in a red wine vinaigrette*  
**Caesar** . . . . . 8 / 11 / 17  
*Classic Caesar w. romaine, house made croutons, parmesan*  
**\*Broiled Salmon Salad** . . 19 / 22 / --  
*Faroe Island Salmon on mixed greens with toasted quinoa, zucchini, dried tomatoes, cucumbers and barolo dressing*  
**Broiled Chicken Chef Salad** 15 / 15 / --  
*Romaine, chicken breast, tomatoes, roasted red peppers, giardiniera, Muenster, Prosciutto, hard-boiled egg and red wine vinaigrette and gorgonzola dressing*

## MOZZARELLA BAR

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 Artichokes

SALUME

Calabrian Salami \$7  
 Soppressata \$7  
 Prosciutto San Daniele \$8

ADDITIONAL ACCOMPANIMENTS . . . SMALL \$5 . . . LARGE \$10

## SIDES! SHAREABLE! EXTRA!

- \$5 EA - AVAIL. BEFORE 4PM      \$6 IND./\$12 FAMILY - AVAIL. AFTER 4PM
- Steak Fries** w. parsley & parmesan  
**Shaved Brussels** w. Marcona almonds and raisins  
**Warm Quinoa Salad** w. carrots, kale and oven-dried tomato and lemon  
**Soup of the Day** -chef's selection
- Garlic Mashed Potatoes**  
**Shaved Brussels** w. Marcona almonds & raisins  
**Steak Fries** w. parsley & parmesan  
**Anson Mills Polenta** w. mascarpone and goat cheese  
**Braised Beans & Greens** w. EVOO, garlic, red pepper flakes, lemon  
**Sautéed Spinach & Kale** w. aglio e olio  
**Warm Quinoa Salad** w. carrots, kale and oven-dried tomato and lemon
- PENNE AND SPAGHETTI CAN BE SUBSTITUTED FOR ANY OF OUR FRESH PASTAS, WHOLE WHEAT PENNE OR GLUTEN FREE PENNE FOR AN ADDITIONAL TWO DOLLARS

## ENTRÉES

SERIOUS PORTIONS. FAMILY SERVES 2-3 PEOPLE.

- Chicken Parmesan** . . . . . 14.5 / 22 / 51  
*The Italian American Classic — crispy chicken breast, fresh mozzarella and tomato sauce, served w. a side of spaghetti*  
**Eggplant Parm.** . . . . . 13.5 / 17 / 31  
*Slices of crispy eggplant w. red sauce and melted Muenster, served w. a side of spaghetti*  
**Combo Parmesan** . . . . . 14 / 19 / 42  
*Eggplant and chicken, served w. a side of spaghetti*  
**Chicken Carciofi** . . . . . -- / 19 / 49  
*Tender chicken scallopine w. artichoke hearts in a light sauce of lemon, white wine, and capers, served w. spaghetti at lunch w. creamy polenta at dinner*  
**\*Broiled Salmon** . . . . . -- / 26 / --  
*North Atlantic salmon served with olive pesto and warm quinoa salad*  
**\*Broiled Halibut** . . . . . -- / 32 / --  
*A fresh 10 oz. halibut filet cooked to perfection under our broiler and served with panzanella 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*

## SANDWICH LUNCHES

LUNCH ITEMS ONLY AVAILABLE 11-4

- Mama's Chicken Sandwich** . . . . . 10  
*Marinated hormone-free chicken breast, Heritage bacon, peppery arugula, 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 melty cheese on a crusty baguette*  
**Eggplant Parm Sandwich** . . . . . 9  
*House breaded cutlet topped with San Marzano red sauce and melty cheese on a crusty panini*  
**Zucchini Panini** . . . . . 8  
*Zucchini ribbons, oven dried tomatoes and goat cheese with some Calabrian chili oil pressed in ciabatta bread*  
**Mozzarella Handheld** . . . . . 8  
*Salumi, fresh mozzarella, basil and tomato on ciabatta*