

# BRUNCH

ONLY AVAILABLE 10 AM - 3 PM  
SUNDAYS

<b>Spinach and Prosciutto Quiche</b> .....	\$16
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> .....	\$11
Folded egg sandwich w. melted Muenster, crispy prosciutto & Calabrian chili mayo, on a Portuguese roll w. potatoes gratinate	
<b>Giant Cinnamon Roll</b> .....	\$9
home made w. cream cheese frosting	
<b>Potatoes Gratinata</b> .....	\$6
<b>Fresh Fruit</b> .....	\$5
<b>Applewood Smoked Bacon</b> .....	\$6
<b>Italian Sausage</b> .....	\$6
<b>Shaved &amp; Braised Brussels</b> w. Marcona almonds & raisins .....	\$5
<b>Steak Fries</b> w. parsley & parmesan.....	\$5

# DESSERT

<b>Nutella Pie</b> .....	11
<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> .....	9
<i>Bread pudding studded w. marsala soaked raisins and vanilla bean, served with house made gelato topped with dulce de leche</i>	
<b>Mama's Giant Chocolate Cake</b> .....	13
<i>Layers of moist chocolate cake and rich fudge frosting served with salted caramel sauce, chocolate crunch and whipped cream</i>	
<b>NY Style Cheesecake</b> .....	11
<i>Classic cheesecake with a graham cracker crust topped w. seasonal fruit</i>	
<b>Tiramisu</b> .....	11
<i>Ladyfingers soaked in Kahlua, layered w. sweetened mascarpone</i>	
<b>Cannoli</b> .....	5
<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** 16  
*w. Fresh Mozzarella & Tomato Sauce*  
**White Beans and Braised Greens** 8  
*w. Toasted bread*  
**Mama's Crabcake** 23  
*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 \$5/\$8,  
 SHRIMP FOR \$8/\$14  
 \*SALMON FOR \$11/\$20

- Fresh Fettucine** . . . . . 8.5 / 16 / 29  
*served w. house San Marzano sauce*  
**Fresh Ziti al Telefono** . . . . . -- / 17 / 31  
*w. tomato, basil, Calabrian chili and  
 melty mozz*  
**Fresh Radiatore** . . . . . 10 / 17 / 29  
*a round ridged pasta w. a family meat  
 sauce recipe made with ground beef,  
 pork, veal and Italian plum tomatoes*  
**Organic Spaghetti &  
 Wagyu-Pork Meatball** . . . . . 15 / 21 / 35  
*served w. house red sauce*  
**Penne Broccoli & Chicken** . 10 / 17 / 28  
*Roasted chicken breast, broccoli florets  
 and penne pasta tossed in a delicate  
 lemon cream sauce*  
**Penne Alla Vodka** . . . . . 10 / 20 / 34  
*Felicetti penne pasta tossed w. sautéed  
 pancetta in a pepper vodka, spicy  
 tomato cream sauce*  
**Lasagna** . . . . . 13 / 18 / --  
*Southern Italian-style lasagna made w.  
 layers of ground beef, veal, homemade  
 pork sausage, and a blend of three  
 cheeses*  
**Amma's Ravioli** . . . . . -- / 19 / 33  
*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 \$6 / \$9 • ADD SHRIMP \$10 / \$16  
 ADD SALMON \$13 / \$20

- Tuscan Salad** . . . . . 8 / 13 / 27  
*Romaine, diced Roma tomatoes, house  
 made fresh mozzarella, red onions and  
 Kalamata olives, balsamic vinegar, extra  
 virgin olive oil*  
**Mama's Salad** . . . . . 7 / 11 / 25  
*Made with crisp romaine, fresh  
 vegetables, artichoke hearts, roasted red  
 peppers and vine ripened cherry  
 tomatoes, w. your choice of salad  
 dressings*  
**Insalata Chopped** . . . . . 9 / 14 / 28  
*Gorgonzola, romaine, kale, cauliflower,  
 Brussels sprouts, raisins, Marcona  
 almonds, Kalamata olives, tomato,  
 dressed in a red wine vinaigrette*  
**Caesar** . . . . . 9 / 13 / 24  
*Classic Caesar w. romaine, house made  
 croutons, parmesan*  
**\*Broiled Salmon Salad** . . . 23 / 25 / --  
*Faroe Island Salmon on mixed greens  
 with toasted quinoa, zucchini, dried  
 tomatoes, cucumbers and barolo  
 dressing*  
**Broiled Chicken Chef Salad** . 16 / 18 / --  
*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

Seasonal 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 \$8  
 Prosciutto San Daniele \$10

- Fior di Latte** \$10  
*Cow's milk mozzarella*  
**Stracciatella** \$11  
*Ribbons of fior di latte w.  
 cream served with lemon  
 zest, pistachio and EVOO*



ADDITIONAL ACCOMPANIMENTS . . . SMALL \$6 . . . LARGE \$12

# SIDES! SHAREABLE! EXTRA!

- \$6 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 +\$1
- 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
- HOUSE PASTAS CAN BE SUBSTITUTED FOR  
 ANY OF OUR FRESH PASTAS OR WHOLE  
 WHEAT PENNE FOR \$4  
 GLUTEN FREE PENNE FOR AN ADDITIONAL \$2

# 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** . . . . . -- / 30 / --  
*North Atlantic salmon served with olive  
 pesto and warm quinoa salad*  
**\*Broiled Branzino** . . . . . -- / 34 / --  
*Fresh-caught broiled branzino served with  
 lemon-herb potatoes, broccolini,  
 oven-dried tomatoes, and bagna cauda*  
**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** . . . . . 11  
*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** . . . . . 12  
*House breaded cutlet topped with San  
 Marzano red sauce and melty cheese on a  
 crusty baguette*  
**Eggplant Parm Sandwich** . . . . . 10  
*House breaded cutlet topped with San  
 Marzano red sauce and melty cheese on a  
 crusty panini*  
**Zucchini Panini** . . . . . 9  
*Zucchini ribbons, oven dried tomatoes and  
 goat cheese with some Calabrian chili oil  
 pressed in ciabatta bread*  
**Mozzarella Handheld** . . . . . 9  
*Salumi, fresh mozzarella, basil and tomato  
 on ciabatta*