

## Appetizers

### *Shrimp and Prosciutto.....9.75*

Jumbo shrimp wrapped in prosciutto, topped with mozzarella and oreganata. Oven baked in our scampi sauce.

### *Mozzarella Cucina.....8.99* GF

Fresh mozzarella, prosciutto, sun-dried tomatoes, artichokes, sliced fennel bulb and fresh plum tomatoes.

### *Antipasto.....8.99* GF

Salad with artichoke, roasted peppers, fresh mozzarella, sun-dried tomatoes, pecorino cheese, mortadella, prosciutto and salami.

### *Scungilli & Calamari Salad.....9.99* GF

Chilled scungilli with calamari, olive oil, garlic, arugula and fresh lemon juice.

### *Cucina Bread.....7.99*

Our Italian bread oven baked and topped with arugula, roma tomatoes, fresh mozzarella, fresh basil, olive oil, garlic and balsamic vinegar.

### *Side Sausage.....8.99* GF

1 pound of our homemade sausage drizzled with balsamic vinegar.

## Vitello

### *Veal Saltimbocca.....17.99*

Sauteed veal topped with spinach, prosciutto, mushrooms, julienned roasted red peppers and mozzarella cheese in a light red sauce.

### *Veal Costoletta Bolognese.....18.99*

Pan fried breaded veal topped with meat sauce and mozzarella cheese. With cappellini pasta.

### *Veal Margarita.....18.99*

Veal sautéed in a pink sauce with black olives, artichokes and mozzarella cheese over farfalle pasta.

### *Veal Zingarella.....19.99*

Sauteed veal with homemade sausage, potatoes, roasted red peppers, onions, mushrooms and fresh mozzarella in a tomato sauce.

### *Veal St. Anthony.....18.99*

Veal sautéed in a wine sauce with mushrooms. Topped with prosciutto, tomatoes and mozzarella. With a side of farfalle pasta.

## Pollo

### *Stuffed Chicken.....14.99*

Stuffed breast of chicken with prosciutto and topped with roasted red peppers, oreganata, mushrooms, asparagus and mozzarella cheese in a pink sauce.

### *Chicken Bolognese.....15.99*

Chicken breast sautéed and topped with sliced prosciutto, meat sauce and mozzarella cheese. With side of cappellini pasta.

### *Chicken Artichoke & Asparagus.....15.99*

Thin sliced chicken breast sautéed with asparagus and artichokes in a pink sauce.

### *Chicken Palermo.....16.99*

Chicken sautéed in a creamy pesto sauce with roasted red peppers, cheese, olives and penne pasta.

### *Carbonara Farfalle.....14.99*

Chopped chicken sautéed in a cream sauce with prosciutto and peas, tossed with farfalle.

### *Chicken Calabrese.....14.99*

Chopped chicken sautéed in olive oil and white wine tossed grape tomatoes, basil, fresh mozzarella and penne pasta.

### *Chicken and Sausage.....18.99*

Sauteed chicken and homemade sausage in a tomato sauce with roasted potatoes, onions, mushrooms and peppers over fresh garlic bread.

## INSALATA

### *Cucina Salad.....12.99* GF

Grilled chicken tenders and shrimp topped on our house salad with fresh mozzarella and roasted red pepper.

### *Italian Cobb Salad.....11.99*

House salad with breaded chicken, prosciutto, beans, roasted red peppers, fresh mozzarella, sun-dried tomatoes and hard boiled eggs.

## Soup of the Day

### *Cup.....3.99*

### *Bowl.....4.99*

### *Cucina Soup.....7.99*

# Frutti di Mare

## *Seafood Combination.....18.99*

Shrimp, clams, calamari, scallops, escarole and sun-dried tomatoes sautéed in a pink sauce over capellini.

## *Scallops and Shrimp Napoli.....18.99*

Scallops and shrimp sautéed in an olive oil and garlic sauce tossed with artichoke hearts, black olives, peas and grape tomatoes over farfalle pasta.

## *Salmon Spinaci.....19.99*

Salmon sautéed in a garlic, olive oil and lemon sauce with diced tomatoes, onions and spinach. Topped with shrimp and accompanied with side cappellini.

## *Shrimp Scampi.....17.99*

Shrimp sautéed in a garlic, lemon and wine sauce with zucchini and mushrooms over capellini pasta.

## *Salmon Capriccio.....17.99*

Sauteed salmon tossed with escarole, zucchini and mushrooms in a pink sauce over capellini pasta.

# Pork

## *Italian Combination.....17.99*

Grilled chicken, pork chops and homemade sausage topped with mozzarella cheese and tomato sauce. With sautéed spinach.

## *Pork D'Angelo.....16.99*

Grilled pork chops topped with rosemary, oreganata and pesto sauce. Topped with zucchini, roasted red peppers, tomato sauce and potatoes.

## *Homemade Sausage #1.....15.99*

Full pound of pork sausage with sautéed onions, green and red peppers and topped with mozzarella cheese.

## *Homemade Sausage #2.....15.99*

Full pound of pork sausage with sauteed onions, green, yellow and red peppers. Served in a tomato sauce.

## *Pork Marsala Costoletta.....17.99*

Breaded pork sautéed in a creamy sweet marsala sauce with prosciutto and mushrooms with fettuccine pasta.

## *Rigatoni Vodka.....13.99*

Rigatoni tossed in a pink sauce with prosciutto and sun-dried tomatoes.

## *Linguini Vongole.....14.99*

With a white or red clam sauce.

## *Tortellini Cucina.....15.99*

Cheese tortellini tossed with chopped shrimp, mushrooms and onions in a pink sauce.

## *Ravioli ala Noci.....13.99*

Cheese filled ravioli with choice of walnut cheese or tomato sauce.

## *Palm Sunday Pasta.....16.99*

Shrimp sautéed with peas in walnut cheese sauce tossed with farfalle pasta.

## *Fettuccine Zucchini Camberoni.....16.99*

Shrimp and zucchini sautéed in a pink sauce and tossed with fettuccine.

## *Fusilli Sausage Broccoli.....14.99*

Fusilli pasta tossed with sautéed broccoli, spinach and homemade sausage in a tomato sauce.

## *Pasta Barizo Style.....14.99*

Sauteed escarole and small meatballs in a tomato sauce with penne pasta and oven baked with mozzarella.

## *Rigatoni Rosa.....16.99*

Homemade sausage sautéed with spinach and mushrooms in a pink sauce. Topped with grilled chicken and mozzarella cheese over rigatoni pasta.

All entrees are accompanied with family style salad.

**Meal Sharing.....\$4.99**

(Includes Extra Salad)

 - Gluten Free



# MAMA CUCINA

*“Authentic Italian Cuisine”*



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## Cold Beverages

*San Pelligrino*.....3.99  
*Limonata (Italian Lemon soda)*.....2.99  
*Aranciata (Italian Orange soda)*.....2.99  
*Coke, Diet Coke, Sprite*.....2.49  
*Ginger Ale, Iced Tea, Sweet Tea*

## Hot Beverages

*Coffee (Regular or Decaf)*.....2.49  
*Cappuccino*.....4.49  
*Espresso*.....2.99  
*Hot Tea*.....2.49

## Desserts.....6.75

*Homemade Tiramisu, Chocolate Shell Canoli,  
Canoli, Chocolate Profiteroles*

## Martinis.....8.00

### *Melonlemon*

*Midori, Limoncello, splash of sweet & sour mix.*

### *Italian Margarita*

*Amaretto, tequila, Tripple Sec, sweet & sour, sugar rim.*

### *Raspberry*

*Absolut Raspberry, Razzmatazz, splash of sweet and sour and sprite.*



### *Blue Raspberry*

*Absolut Raspberry, Blue Curacao, sweet & sour, sprite.*

### *Peach Pomegranatini*

*Peach Schnapps, pomegranate liqueur, vodka.*

### *Pomegranatini*

*Pomegranate liqueur, vodka, splash of lime juice and simple syrup.*

### *White Chocolate*

*Godiva White Chocolate liqueur, Absolute Vanilia, white crème de coco and cream.*

## Bottle Beer

*Yeungling, Stella Artois*.....4.99  
*Peroni, Corona*.....4.99  
*Miller Lite*.....3.99

## Full Liquor Bar Available

### *"Cucina Fresh"*

*All pastas cooked al dente.*

*Meats are received fresh.*

*Sausages are made on premises.*

*Sugar is not added to our sauce.*

*Olive oil is used for cooking.*

*Only butter is used, no margarine.*

*Only fresh fish is served.*