

Mamajay

Antipasti belli

Bread basket	\$ 4.5
<i>Homemade focaccia bread and grissini served with olive oil, balsamic vinegar and parmesan</i>	
La Burrata salad	\$ 15.0
<i>Freshly imported burrata, yellow and red cherry tomatoes with basil infused extra virgin olive oil</i>	
La Burrata con salumi	\$ 30.0
<i>Fresh burrata served with your choice of prosciutto di San Daniele or bresaola with extra virgin olive oil</i>	
La Burrata con salmone	\$ 32.0
<i>Fresh burrata served with smoked salmon, capers, lemon slices with extra virgin olive oil</i>	
L'insalata mista 	\$ 13.0
<i>Rocket salad, lolo rosso, crushed walnuts, dried apricots, and sunflower seeds with lemon mustard dressing</i>	
La Rucola e Bresaola	\$ 20.0
<i>Bresaola, rocket salad, cherry tomatoes, and parmesan shavings with extra virgin olive oil and lemon dressing</i>	
Kale salad	\$ 16.0
<i>Kale salad, cherry tomatoes, fresh mushrooms, dried cranberries, walnuts, ricotta, served with balsamic dressing</i>	
Nicoise Salad	\$ 19.0
<i>Ortiz ventresca tuna, rocket leaves, lolo rosso, cherry tomatoes, boiled potato, olives, capers with lemon mustard dressing</i>	
Octopus carpaccio	\$ 25.0
<i>Imported Galician octopus topped with red pepper slices and lemon oil dressing</i>	
Fresh crab salad	\$ 24.0
<i>Imported fresh crab, avocado and a side of rocket salad with lemon mustard dressing</i>	
Patate parmigiana	\$ 9.0
<i>Rosemary roasted potatoes served with fried eggplants, tomato sauce and parmesan</i>	
Patate della Mamma 	\$ 10.0
<i>Rosemary roasted potatoes served with our home-made gorgonzola sauce</i>	
Fried Calamari	\$ 20.0
<i>Freshly imported calamari with our signature sauce</i>	
Beetroot Carpaccio	\$ 13.0
<i>Thinly sliced beetroot, wild rocket, parmesan slices, and grated hazelnuts, with gorgonzola dressing</i>	
Beetroot Salad	\$ 16.0
<i>Beetroot, rocket salad, lettuce, lolo rosso, goat cheese, and walnuts with balsamic dressing</i>	
Focaccia al pomodoro	\$ 9.0
<i>Homemade focaccia served with cherry tomatoes, basil, and extra virgin olive oil</i>	
Focaccia di bufala	\$ 12.0
<i>Homemade focaccia served with mozzarella di bufala, basil and extra virgin olive oil</i>	
Focaccia alla bottarga	\$ 23.0
<i>Homemade focaccia served with imported bottarga, garlic slices and extra virgin olive oil</i>	
Focaccia salumi e straciatella	\$ 18.0
<i>Homemade focaccia served with your choice of bresaola or prosciutto di parma with straciatella and extra virgin olive oil</i>	
Piatto di Parmigiano	\$ 11.0
<i>Parmesan with organic honey</i>	
Vitello Tonnato	\$ 25.0
<i>Veal slices served with our home-made tonnato sauce</i>	

Il piatto della Mamma

La Mamma salumi e parmigiano	\$ 90.0
<i>A selection of bresaola, speck, prosciutto di San Daniele, prosciutto cotto, salsiccia piccante, and parmigiano served with dried apricots, walnuts and homemade focaccia</i>	
La Mamma's bottarga	\$ 35.0
<i>Imported bottarga slices served with black garlic, olives extra virgin olive oil, and homemade focaccia</i>	

Main piatto e basta

Piccata al limone	\$ 32.0
<i>Imported veal fillet thinly sliced, cooked with white wine, lemon juice and olive oil. Served with a side of spaghetti aglio e olio e peperoncino or rosemary roasted potatoes</i>	
Milanese della mamma <small>(good for two)</small>	\$ 57.0
<i>Imported milk fed veal rib, with your choice of spaghetti pomodoro, mixed green salad or rosemary roasted potatoes</i>	
Grilled octopus leg	\$ 25.0
<i>Imported Galician octopus leg, marinated in lemon garlic sauce with a sprinkle of parsley</i>	
Grilled shrimps	\$ 30.0
<i>White Argentinian shrimps (5 pieces), marinated in lemon garlic butter sauce with a sprinkle of parsley</i>	

Little secret of dolce vita

Homemade chocolate tart with sea salt	\$ 9.0
Homemade lemon tart	\$ 9.0
Homemade tiramisu	\$ 11.0
Citron Givre	\$ 6.0
Affogato	\$ 7.0

pasta e basta!



Spaghetti al pomodoro	\$ 11.0
<i>Pelati tomato sauce, roasted cherry tomatoes, basil and EVOO</i>	
Spaghetti alla puttanesca 	\$ 16.0
<i>Pelati tomato sauce, anchovies, black olives, capers, peperoncino, garlic and parsley</i>	
Spaghetti pesto alla genovese	\$ 16.0
<i>Homemade pesto, extra virgin olive oil, sundried tomatoes and parmesan</i>	
Spaghetti alla carbonara	\$ 16.0
<i>Pecorino Romano, guanciale, egg yolk and black pepper</i>	
Spaghetti al ragù alla bolognese	\$ 18.0
<i>Homemade Angus MB2+ minced beef ragu</i>	
Spaghetti cacio e pepe	\$ 15.0
<i>Pecorino Romano and black pepper</i>	
Spaghetti aglio, olio e peperoncino 	\$ 11.0
<i>Peperoncino and extra virgin olive oil</i>	
Spaghetti con spinaci	\$ 17.0
<i>Gorgonzola cream, goat cheese, parmesan, spinach and roasted garlic</i>	
Spaghetti alla bottarga	\$ 23.0
<i>Imported bottarga reduction with garlic and olive oil, topped with lemon zest and bottarga</i>	
Cappellini al tartufo	\$ 17.0
<i>Creamy truffle sauce, parmesan and truffle oil</i>	
Linguine scampi	\$ 32.0
<i>Freshly imported scampi, pelati tomato sauce, garlic, peperoncino, white wine, topped with parsley and lemon zest</i>	
Linguine al ragù di polpo	\$ 25.0
<i>Pelati tomato sauce, octopus, garlic and peperoncino, topped with parsley and lemon zest</i>	
Linguine frutti di mare	\$ 27.0
<i>Freshly imported mussels, octopus and shrimps mixed with pelati tomato sauce, garlic, white wine, with parsley and lemon zest</i>	
Linguine con le cozze	\$ 23.0
<i>Freshly imported mussels, pelati tomato sauce, garlic, white wine, topped with parsley and lemon zest</i>	
Linguine lobster	\$ 35.0
<i>Freshly imported lobster, pelati tomato sauce, garlic, peperoncino, white wine, topped with parsley and lemon zest</i>	
<hr/>	
Penne all'arrabbiata della Mamma  	\$ 13.0
<i>Pelati tomato sauce, cherry tomatoes, parsley, peperoncino topped with orange zest</i>	
Penne ai formaggi della Mamma 	\$ 16.0
<i>Parmesan, gorgonzola cream, ricotta, dried apricots and crushed walnuts</i>	
Penne alla cenere	\$ 16.0
<i>Gorgonzola reduction with finely chopped black olives topped with parmesan</i>	
<hr/>	
Rigatoni all'amatriciana 	\$ 19.0
<i>Pelati tomato sauce, pancetta, pecorino romano, white wine</i>	
Rigatoni figs della Mamma	\$ 23.0
<i>Gorgonzola reduction, salsiccia piccante, pancetta, dried figs topped with speck crisp</i>	
Rigatoni alla vodka con salmone	\$ 30.0
<i>Flamed smoked salmon with vodka, pelati tomato sauce, fresh cream, and a fresh burrata wrapped in cooked smoked salmon</i>	
Rigatoni beluga	\$ 40.0
<i>Rigatoni served with lemon butter reduction, parmesan, Artsakh beluga caviar and chives</i>	
<hr/>	
Lasagna della Mamma 	\$ 22.0
<i>Homemade beef ragout lasagna served with half a burrata on top</i>	
<hr/>	
Gnocchi della Mamma	\$ 19.0
<i>Homemade gnocchi, pancetta, parmesan, gorgonzola cream</i>	
Gnocchi alla siciliana	\$ 17.0
<i>Homemade gnocchi, pelati tomato sauce, cherry tomatoes, fried eggplant, mozzarella di bufala and parmesan</i>	
Gnocchi al pesto	\$ 17.0
<i>Creamy homemade pesto, sundried tomato and goat cheese</i>	
<hr/>	
Ravioli al tartufo	\$ 19.0
<i>Ravioli stuffed with fresh mushrooms and truffle, creamy truffle sauce, parmesan and truffle oil</i>	
Ravioli ricotta e spinaci	\$ 17.0
<i>Ravioli stuffed with ricotta and spinach, creamy pelati tomato sauce, parmesan and basil</i>	
<hr/>	
Risotto al limone	\$ 18.0
<i>Scamorza, parmesan, lemon and lemon zest</i>	
Risotto agli spinaci	\$ 19.0
<i>Fresh spinach, fresh wild oregano, gorgonzola and parmesan</i>	
Risotto agli asparagi	\$ 18.0
<i>Fresh asparagus, fresh mint and parmesan</i>	
Risotto porcini	\$ 20.0
<i>Porcini mushrooms, mushrooms de Paris, jus de cepes, parmesan and parsley on top</i>	
Risotto alla barbabietola	\$ 18.0
<i>Creamy beetroot sauce, parmesan, and goat cheese chunks</i>	
Risotto al tartufo	\$ 18.0
<i>Creamy truffle sauce, parmesan and truffle oil</i>	
Risotto al nero di sepia	\$ 24.0
<i>Imported pasteurized squid ink, octopus, lemon juice and parmesan, topped with lemon zest</i>	
Risotto ai gamberi	\$ 24.0
<i>Freshly imported shrimps with creamy pelati tomato sauce, topped with lemon zest and basil</i>	

