

Appetizers

FRIED CALAMARI

Fresh Calamari served with Mamma's Marinara Sauce 17.9

ABRUZZO CHARCUTERIE BOARD *(3-5 people)*

Prosciutto, dry-aged Sausage, imported cheese and olives 27

MOZZARELLA STICKS

Served with Mamma's Sauce 9.9

ANTIPASTO *(add ons – when available)*

A variety of meats, imported cheese, and giardiniera mix.
We proudly serve Boar's Head brand meats.

Small (2-4) 15.9 Medium (4-8) 27.9

MOZZARELLA CAPRESE

Fresh Mozzarella slices with tomatoes.

Topped with a balsamic glaze and extra virgin olive oil 13

*Subject to availability**

TRUFFLE PARMESAN FRIES

Served with garlic aioli sauce 12.9

FRIED RAVIOLI Served with Mamma's Marinara Sauce 9

Ask about Red Chili Pepper Sauce for above appetizers 2.5

Extra Marinara Sauce 1.9

Children's Menu UNDER 12

Includes a Beverage – Children's Milk, Sprite, Lemonade

Cheese Raviolis 8 **Spaghetti & Meatball** 8

Chicken Fingers with Fries *with Ketchup or Ranch* 7

7" Cheese Pizza 9 **Alfredo** 10

Sides and Sauce

HOMEMADE MEATBALLS (3) 9.9

HOMEMADE SAUSAGES (3)..... 9.9

HOMEMADE ALFREDO SAUCE..... Cup 10.9

HOMEMADE MAMMA'S SAUCE Side 4 Cup 7.9

HOMEMADE MEAT SAUCE Side 5 Cup 9

SPICY FRADIAVOLI SAUCE (No Returns) Cup 10

911 SAUCE (No Returns) Cup 6

Chef's favorite ...Be warned, it's HOT! Molto Caldo Sul Fuoco

FRESH DICED POLLO (Chicken) Add to meal 3.7

VEGETABLE OF THE DAY

Steamed or sautéed in olive oil and garlic 6.9

Zuppa and Insalata

HOMEMADE SOUP OF THE DAY

Cup 5.2 Bowl 7.9

INSALATA MISTA

Small 3 Large 10

CAESAR SALAD Large 10 Small 6

Add extra dressing .75

FRESH WEDGE SALAD Large 10 Small 6

Served with fresh tomatoes and Asiago Cheese

Extra Shaved Asiago .85

Add Bacon .95

Bleu Cheese Dressing & Bleu Cheese Crumbles 1.50

Extra Dressing (excluding Bleu Cheese) .75

EXTRA VIRGIN OLIVE OIL & BALSAMIC GLAZE PLATE

Great for dipping bread 1

Smaller Fares

*Available on Wednesday and Thursday
from 4:00-5:30 pm*

SPAGHETTI OR ANGEL HAIR

Choice of Meatball or Sausage 12

FETTUCCINI ALFREDO

Choice of Chicken or Ham or Mushroom 14.9

LASAGNA 15.9

MANICOTTI 14.9

Add Salad 3.2

Gluten Free

*All Mamma's sauces (except Alfredo)
are gluten-free, preservative-free
and low in sodium.*

CHEF ROBERTO'S GLUTEN-FREE VERDURE

Gluten free pasta with tomatoes,
asparagus, mushrooms, fresh spinach,
sautéed con aglia and olio 24

Chicken 26.5

Shrimp, Scallops and Lobster 37.2

NO RETURNS

V Vegetarian Option

Prices are subject to change without notice

**Consuming raw or uncooked meats, poultry, seafood, shellfish, eggs, or milk may increase risk of food-borne illness*

Pastas

SPAGHETTI, LINGUINE, ANGEL HAIR, PENNE ZITI OR RIGATONI

Topped with Mamma's Homemade Sauce
or Marinara Sauce

Choose 1 pasta and 1 sauce 16

Add Meat Sauce 3.5

Choose 2 Meatballs or 2 Sausages 20.9

FETTUCCINI ALFREDO

Mamma's creamy Alfredo sauce,
tossed with fettuccini pasta,
choice of sautéed Ham or
fresh mushrooms or both 23

Shrimp, Lobster, Scallops, Spinach 34.9

SPAGHETTI ALLA CARBONARA

Spaghetti tossed with sautéed
imported Guanciale, Bacon and onion
in a light egg cream sauce 25

NICHOLA SPECIAL

Rigatoni tossed in a skillet
with Mamma's Sauce,
Parmesan cheese, served with
two meatballs or two sausage 24

ZITI FRA DIAVOLO V

Fresh mushrooms sautéed in Mamma's
spicy sauce, served over ziti pasta 24.5

ARABIATTA — Spicy sauce, no mushrooms 22.5
Molto Caldo Sul Fuoco. Be warned, it's HOT!

We have 911 Sauce upon request
No Returns add 3.5

HOMEMADE GNOCCHI V

Homemade potato dumplings tossed
in Mamma's Homemade Sauce 23

Add 2 Meatballs or 2 Sausage 27.9

or Sliced Sausage with
Alfredo Sauce or Pesto Sauce 28

RIGATONI ALL'AMATRICIANA

Made with imported Guanciale, sautéed onions,
wine, Mamma's Homemade Sauce and Pecorino
Romano Cheese. A favorite in Rome. 24

BAKED ZITI AL FORNO

Ziti pasta tossed in Mamma's Meat Sauce
or Homemade Sauce, ricotta cheese and
topped with melted mozzarella 22.9

Served with your choice of
2 meatballs or 2 sausage 27.9

LINGUINI CON PESTO V

Mamma's classic family recipe,
linguini tossed in a skillet with
homemade pesto sauce 24.9

Artichoke and Chicken 28

RIGATONI ALLA VODKA V

Rigatoni pasta tossed
in a homemade red
creamy vodka sauce 23.9

Shrimp 31

CHEESE RAVIOLI V

Choice of Mamma's Homemade
Sauce or Vodka sauce 23.9

HOMEMADE CAVATELLIS

John Gotti's favorite dish tossed
with meat sauce or Mamma's Sauce 23

Add 2 meatballs or 2 sausage or Meat sauce 27.9

ANGEL HAIR OR SPAGHETTI CON VERDURE (VEGETABLES)

Fresco spinach, mushrooms, tomatoes,
asparagus sautéed in aglia and oilo 23

Shrimp, Scallops 32.9

All Entrées include Bread (House Salad \$3)

Split Dinner includes House Salad and Bread \$8
(excluding Friday-Saturday /Specials)

Pecorino Romano Cheese added to all Entrées

Extra Plate \$3.5

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Mamma's Specialties

HOMEMADE LASAGNA

Mamma's Popular Family Recipe – layers of lasagna noodles with three cheeses and fresh ground chuck, topped with mozzarella cheese and baked in the oven. *(No pork is added to our Lasagna)* 25.9
Meat Sauce 28.9

VEGETARIAN LASAGNA V

Mamma's family recipe – layers of pasta with ricotta cheese, mushrooms and spinach topped with mozzarella cheese and baked in the oven 25.9

EGGPLANT PARMIGIANO V

Layers of fresh and delicious eggplant in Mamma's marinara sauce topped with mozzarella cheese and baked in the oven 25.9
side of angel hair with *Homemade Sauce* 29.9

EGGPLANT ROLLATINI V

Eggplant that is rolled with Mamma's cheese filling and baked in the oven, topped with mozzarella cheese 25.9
angel hair pasta with *homemade sauce combo* 29

MANICOTTI AL FORNO V

Mamma's homemade pasta crepe, stuffed with Mamma's family cheese recipe, topped with mozzarella cheese and baked in the oven 23.9

Vitello - Pollo - Pesce

CHICKEN PARMIGIANO AL FORNO

Generous cut of fresh Chicken breast breaded and topped with Mamma's Sauce and mozzarella cheese and baked in the oven and served with a side of spaghetti or angel hair 29.9

CHICKEN PICCATA OR SCALLOPINI

Medallions of Chicken sautéed in a special white wine sauce or lemon wine piccata sauce with fresh mushrooms, served over a bed of angel hair or linguini pasta *(No Returns on Piccata)* 27.9

Ask about our Chicken Marsala

CHICKEN SCARPARELLO

Mamma's fresh cut Chicken medallions sautéed in a skillet in a white sauce con cherry peppers, artichokes and mushrooms. Served over a bed of angel hair pasta. 29.9

VEAL PARMIGIANO AL FORNO

Fresh cut Veal breaded and baked in the oven topped with mozzarella cheese served with a side of angel hair pasta or spaghetti 37.9

VEAL PICCATA OR SCALLOPINI

Medallions of Veal sautéed in a special white wine sauce or lemon wine piccata sauce with fresh mushrooms, served over a bed of angel hair *(No Returns on Piccata)* 34.9

Ask about our Veal Marsala

SHRIMP ALLA MOLISANA

Sautéed jumbo Shrimp prepared with lots of garlic and fresh mushrooms, cooked in our special lemon wine sauce and served over a bed of angel hair pasta – Molto Buono! 39.9

SHRIMP AL ROMANO *Nonno Pasquale's Recipe*

Jumbo Shrimp prepared with a light egg batter, sautéed in our special lemon wine sauce, served with a side of angel hair pasta con homemade sauce or verdure 42

LINGUINI VONGOLE

Fresh Clams in the shell cooked in a white wine, olive oil and garlic, clam broth or marinara sauce 27.9

Panzarotti

Homemade pizza dough that is folded over and stuffed with Pepperoni, Mozzarella cheese, Ricotta cheese, Marinara sauce, Meatballs, Sausage, Onions and Mushrooms.

Call day before so we can start preparing 28

All Entrées include Bread *(House Salad \$3)*

**Split Dinner includes
House Salad and Bread \$8
(excluding Friday-Saturday /Specials)**

Pecorino Romano Cheese added to all Entrées


Extra Plate \$3.5

Pizzas available from Thursday-Sunday

V Vegetarian Option

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Rinaldo and Elena DiSalvo opened Mamma DiSalvo's Italian Ristorante on June 8, 1979, with the help of Elena's parents Pasquale and Bambina Berardo and their three sons, Nick, Rinaldo Jr. and Roberto. Mamma DiSalvo's Italian Ristorante began serving Mamma's family recipes from the Abruzzi-Molise Region – one of Italy's best kept secrets. It is our passion to provide your family with the best authentic Italian food in Dayton.

Even though Mamma DiSalvos has grown over the years, our traditions remain the same. The family cooks everything from scratch using only the finest quality ingredients available – fresh meats and imported cheese, pasta and olive oil. Chef Roberto and his wife Shari, along with their children Vincenzo, Abigail and Luca, are continuing his mother's legacy, cooking our DiSalvo family recipes. Please be patient while we cook your food to order in our scratch kitchen. Mamma always says good food takes time to prepare.

Be sure to check out the great selection of Italian and Domestic wines available and don't forget to ask your server about Mamma's Daily Features. And, of course, save room for one of Mamma's delicious desserts. Chef Bobby loves the Triple Layer Chocolate Cake.

The DiSalvo family and staff at Mamma DiSalvo's Italian Ristorante hope you will enjoy your dining experience. Italians are very passionate people. We love our family, food and friends. You walk in our door and we treat you like family. We want you to leave happy and full. *Mangia con La Vostra Famiglia con Amici. Eat with your Family and Friends!*

Buon Appetito. God Bless.

Mille Grazie Ai Tuti ❁ *Million Thanks to Everyone*
The DiSalvo Family

Mamma DiSalvo's

ITALIAN RISTORANTE

Veteran and Family Owned and Operated since 1979

PARTIES OF 6 OR MORE

One Check — 20% gratuity added **2 hour** time limit
Everyone must be present to be seated.

RESERVATIONS

There is a 8 person maximum for any reservations. (\$25 charge per person for No Shows). We have a 10 minute grace period. Please call us if you are running later than 10 minutes after your reservation time. Must give 24 hour notice for Reservation cancellation. We may contact you about this reservation, please ensure phone number is up-to-date.

Prices are subject to change without notice.

The products that we use in our cucina are all imported from Italia — pastas, olive oil, tomatoes and Pecorino Romano cheese. We do not use peanut oil or msg.

No Substitutions or Special Orders on the Weekends

We accept Visa, MasterCard, American Express and Discover. 3% Discount if paying by Cash

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www.MammaDisalvo.com