

Appetizers

FRIED CALAMARI

Fresh Calamari served with Mamma's Marinara Sauce

ABRUZZO CHARCUTERIE BOARD *(3-5 people)*

Prosciutto, dry-aged Sausage, imported cheese and olives

MOZZARELLA STICKS

Served with Mamma's Sauce

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) Medium (4-8)

MOZZARELLA CAPRESE

Fresh Mozzarella slices with tomatoes.

Topped with a balsamic glaze and extra virgin olive oil

*Subject to availability**

TRUFFLE PARMESAN FRIES

Served with garlic aioli sauce

FRIED RAVIOLI Served with Mamma's Marinara Sauce

*Ask about Red Chili Pepper Sauce for above appetizers
Extra Marinara Sauce*

Children's Menu UNDER 12

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

Cheese Raviolis Spaghetti & Meatball

Chicken Fingers with Fries *with Ketchup or Ranch*

Sides and Sauce

HOMEMADE MEATBALLS (3)

HOMEMADE SAUSAGES (3).....

HOMEMADE ALFREDO SAUCE..... *Bowl*

HOMEMADE MAMMA'S SAUCE *Cup Bowl*

HOMEMADE MEAT SAUCE *Cup Bowl*

SPICY FRADIAVOLI SAUCE *(No Returns) Cup*

*Ask about our #10 – Spicy Sauce Chef's favorite "911" sauce
Be warned, it's HOT! Molto Caldo Sul Fuoco*

FRESH CUT, DICED CHICKEN.....

VEGETABLE OF THE DAY

Steamed or sautéed in olive oil and garlic.....

Zuppa and Insalata

HOMEMADE SOUP OF THE DAY

Cup Bowl

INSALATA MISTA

Small Large

CAESAR SALAD *Large Small*

Add extra dressing

FRESH WEDGE SALAD *Large Small*

Served with fresh tomatoes and Asiago Cheese

Extra Shaved Asiago

Bleu Cheese Dressing & Bleu Cheese Crumbles

Extra Dressing (excluding Bleu Cheese)

EXTRA VIRGIN OLIVE OIL & BALSAMIC GLAZE PLATE

Great for dipping bread

Smaller Fares

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

SPAGHETTI OR ANGEL HAIR

Choice of Meatball or Sausage

FETTUCCINI ALFREDO

Choice of Chicken or Ham or Mushroom

LASAGNA

MANICOTTI

Add Salad

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

Chicken

Shrimp, Scallops and Lobster

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

Add Meat Sauce

Choose 2 Meatballs or 2 Sausages

FETTUCCINI ALFREDO

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

Shrimp, Lobster, Scallops, Spinach

SPAGHETTI ALLA CARBONARA

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

NICHOLA SPECIAL

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

ZITI FRA DIAVOLO V

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

ARABIATTA — Spicy sauce,
no mushrooms. *Molto Caldo Sul Fuoco.*

Be warned, it's HOT!

[No Return 911 Sauce]

HOMEMADE GNOCCHI V

Homemade potato dumplings tossed
in Mamma's Homemade Sauce

2 Meatballs or 2 Sausage

or Sliced Sausage with

Alfredo Sauce or Pesto Sauce

RIGATONI ALL'AMATRICIANA

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

BAKED ZITI AL FORNO

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

*Served with your choice of
2 meatballs or 2 sausage*

LINGUINI CON PESTO V

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

Artichoke and Chicken

RIGATONI ALLA VODKA V

Rigatoni pasta tossed
in a homemade red
creamy vodka sauce

Shrimp

CHEESE RAVIOLI V

Choice of Mamma's Homemade
Sauce or Vodka sauce

HOMEMADE CAVATELLIS

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

Choice of 2 meatballs or 2 sausage

ANGEL HAIR OR SPAGHETTI CON VERDURE (VEGETABLES)

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

Shrimp, Scallops

All Entrées include Bread (House Salad extra)

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

Pecorino Romano Cheese added to all Entrées

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

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)*
Meat Sauce

VEGETARIAN LASAGNA

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

EGGPLANT PARMIGIANO

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

EGGPLANT ROLLATINI

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

MANICOTTI AL FORNO

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

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

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)*

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.

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

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)*

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!

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

LINGUINI VONGOLES

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

SPECIALTY PIZZA *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

All Entrées include Bread *(House Salad extra)*


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

Pecorino Romano Cheese added to all Entrées

 *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*



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*

FOLLOW US ON FACEBOOK, TWITTER & INSTAGRAM

www.MammaDisalvo.com