Appetizers

FRIED CALAMARI

Fresh Calamari served with Mamma's Marinara Sauce 18

ABRUZZO CHARCUTERIE BOARD (3-5 people)

Prosciutto, dry-aged Sausage, imported cheese and olives 25.59

MOZZARELLA STICKS

Served with Mamma's Marinara Sauce 10.9

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

DEEP FRIED CHEESE RAVIOLI

Served with Mamma's Marinara Sauce 9.59

Ask about Red Chili Pepper Sauce for above appetizers 2.9 Extra Marinara Sauce 2.9

Children's Menu UNDER 12

Includes a Beverage - Milk, Sprite, Lemonade

Cheese Raviolis 8 Spaghetti & Meatball 8

Chicken Fingers with Fries with Ketchup or Ranch 9

7" Cheese Pizza 9 **Penne Alfredo** 10

Pizza only available Thursday-Sunday

Sides and Sauce

UNMEMANE MEATDALLE (a)

HUMEMAUE MEAIBALLS (3) 10.59
HOMEMADE SAUSAGES (3) 11.59
HOMEMADE ALFREDO SAUCE
HOMEMADE MAMMA'S SAUCE Side 4.9 Cup 7.9
HOMEMADE MEAT SAUCE Side 5.9 Cup 9
HOMEMADE VODKA SAUCE
SPICY FRADIAVOLI SAUCE (No Returns) Cup 11
911 SAUCE
FRESH DICED POLLO (Chicken)
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 3.99 Large 10

Choose 1 Dressing

Homemade Mamma's Italian, Homemade French, Ranch, Homemade Bleu Cheese 1.5

CAESAR SALAD Large 10 Small 6

Add extra Dressing .75
Add Anchovies 2.25

FRESH WEDGE SALAD Large 10 Small 6

Served with fresh tomatoes and Asiago Cheese

Add Shaved Asiago .85

Add Bacon .95

Homemade Bleu Cheese Dressing

& Bleu Cheese Crumbles 2.5

Extra Dressing (excluding Bleu Cheese) .85

IMPORTED EXTRA VIRGIN OLIVE OIL & BALSAMIC GLAZE PLATE

Great for dipping bread 1.75

Smaller Fares

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

SPAGHETTI OR ANGEL HAIR

Choice of Meatball or Sausage 13.95

FETTUCCINI ALFREDO

Choice of Chicken or Ham or Mushroom 14.9

LASAGNA 15.9

MANICOTTI 14.9

Add Salad 3.99

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 24.9

Chicken 33 Shrimp, Scallops and Lobster 38

rimp, statiops and Looster

NO RETURNS

V Vegetarian Option

Prices are subject to change without notice

We use farm fresh eggs

Pastas

SPAGHETTI, LINGUINE, ANGEL HAIR, PENNE ZITI OR RIGATONI

Topped with Mamma's Homemade Sauce or Marinara Sauce

> Choose 1 pasta and 1 sauce 16.9 Add Meat Sauce 4.5

Choose 2 Meatballs or 2 Sausages 22

FETTUCCINI ALFREDO

Mamma's creamy Alfredo sauce, tossed with fettuccini pasta, choice of sautéed Ham or fresh mushrooms or both 23.9

Shrimp, Lobster, Scallops, Spinach 35.59

SPAGHETTI ALLA CARBONARA

Spaghetti tossed with sautéed imported Guanciale, Bacon and onion in farm fresh egg cream sauce

NICHOLA SPECIAL

Rigatoni tossed in a skillet with Mamma's Sauce, Parmesan cheese, served with two meatballs or two sausage 23.9

ZITI FRA DIAVOLO 🐠



Fresh mushrooms sautéed in Mamma's spicy sauce, tossed with ziti pasta 24.59

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

> We have 911 Sauce upon request only No Returns add 5

HOMEMADE GNOCCHI 🐠



Homemade potato dumplings tossed in Mamma's Homemade Sauce 23.9

Add 2 Meatballs or 2 Sausage 28.9

or Sliced Sausage with Alfredo Sauce or Pesto Sauce 28.9

RIGATONI ALL'AMATRICIANA

Made with imported Guanciale, sautéed onions, wine, Mamma's Homemade Sauce and Pecorino Romano Cheese. A favorite in Rome. 24.59

BAKED ZITI AL FORNO

Ziti pasta tossed in Mamma's Meat Sauce or Homemade Sauce, ricotta cheese and topped with melted mozzarella 23.59

> Served with your choice of 2 meatballs or 2 sausage 28.9

LINGUINI CON PESTO 🕠



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

Artichoke and Chicken 28.9

RIGATONI ALLA VODKA 🕠



Rigatoni pasta tossed in a homemade red creamy vodka sauce 23.9 Shrimp 31.9

CHEESE RAVIOLI 🐠



Choice of Mamma's Homemade Sauce or Vodka sauce 22

HOMEMADE CAVATELLIS

John Gotti's favorite dish tossed with meat sauce or Mamma's Sauce 23.9

Add 2 meatballs or 2 sausage or Meat sauce 28.9

ANGEL HAIR OR SPAGHETTI CON VERDURE (VEGETABLES)

Fresh spinach, mushrooms, tomatoes, asparagus sautéed in aglia and oilo 23.95

Lobster, Shrimp, Scallops 34

All Entrées include Bread (House Salad §3.99)

Split Dinner includes House Salad and Bread \$9 (excluding Friday-Saturday /Specials)

Pecorino Romano Cheese added to all Entrées

Extra Plate \$3.5



Prices are subject to change without notice

We use farm fresh eggs

*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) 25.9 Meat Sauce 28.9

VEGETARIAN LASAGNA 🕠



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 🐠



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 28.59

EGGPLANT ROLLATINI 🐠



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 28.59

MANICOTTI AL FORNO 🐠



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 32.9

CHICKEN PICCATA

Medallions of Chicken sautéed in a skillet with mushrooms in a lemon wine sauce. Served over a bed of angel hair (No Returns on Piccata) 30.9

CHICKEN SCALLOPINI

Medallions of Chicken sautéed in a skillet with mushrooms in a white wine sauce. Served over a bed of angel hair 30.9

CHICKEN MARSALA

Medallions of Chicken sautéed in a skillet with mushrooms in a dark sweet Marsala sauce. Served over a bed of angel hair 32

CHICKEN SCARPARIELLO

Mamma's fresh cut Chicken medallions sautéed in a skillet in a white sauce con cherry peppers, artichokes, capers and mushrooms. Served over a bed of angel hair pasta 34

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 43.9

VEAL SCALLOPINI

Medallions of Veal sautéed in a skillet with mushrooms in a white wine sauce. Served over a bed of angel hair 41

VEAL MARSALA

Medallions of Veal sautéed in a skillet with mushrooms in a dark sweet Marsala sauce. Served over a bed of angel hair 41.9

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! 42.9

SHRIMP AL ROMANO Nonno Pasquale's Recipe

Jumbo Shrimp dipped in light egg batter, sautéed in our special lemon wine sauce, served with a side of angel hair pasta con homemade sauce or verdure 43.9

LINGUINI VONGOLES

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 28.95

All Entrées include Bread (House Salad §3.99)

Split Dinner includes House Salad and Bread 59 (excluding Friday-Saturday /Specials)

Pecorino Romano Cheese added to all Entrées

Extra Plate \$3.5

Pizzas available from Friday-Sunday

Vegetarian Option

Prices are subject to change without notice

We use farm fresh eggs

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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 grandson 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

RESERVATIONS & LARGE PARTIES

One Check — Everyone must be present to be seated.

Changes or cancellations to a reservation is required by 3 pm the day of. Any changes after 3 pm will incur a \$50 fee.

Must give 24 hour notice for Reservation cancellation.

We have a 10 minute grace period. Please call if you are running later than 10 minutes after your reservation time.

20% gratuity will be added to <u>large parties of 6 or more</u> for guests dining Wednesday-Sunday.

Parties of 8 or more will require a credit card for booking.

There is a 10 person maximum for any reservations.

We may contact you to confirm your reservation, please ensure you provide the correct contact info.

TABLE TIME LIMITS

1-4 Guests — 1 hour, 30 minutes 5-8 Guests — 2 hours 8-12 Guests — 2 hour, 45 minutes 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.

All of Mamma's Sauces & Dressings are available for Carryout

No Substitutions or Special Orders on the Weekends

We accept Visa, MasterCard,
American Express and Discover.
2% Discount if paying by Cash
15% Veterans Discount – must show ID

Prices are subject to change without notice.

FOLLOW US ON FACEBOOK, TWITTER & INSTAGRAM

www.MammaDisalvo.com