

Mamma Maria Menu

Antipasti

Antipasto

*Changing presentation of premium warm and cold antipasti including fresh shellfish, roasted vegetables, prepared meats, and Italian specialties, 24
(for two)*

Scallops

Maine day boat sea scallops, pan-seared, with a warm salad of fresh blood oranges and poached fennel, 14

Butternut Squash Ravioli

Verrill Farm butternut squash ravioli with toasted walnuts and tossed in a sage brown butter, 14

Baked Figs & Prosciutto

Fresh black mission figs, baked with Gorgonzola and Parma prosciutto, 14

Oysters

Large Blue Point oysters from Connecticut baked Florentine-style, with a prosecco zabaglione, 15

Carne Cruda

Wild mushroom-cruste steak tartare with shaved black truffle, 15

Salumi

Imported artesinal salumi sampler with panzanella, spiced oil and Parmegiano, 14

Bibb

Crisp Boston lettuce wedge with lemon pistachio vinaigrette, 8

Romaine

Whole leaves of local romaine, Caesar-style, with garlic croutons and white anchovy, 10

Principalli

Chatham Cod

Line-caught Chatham cod over a slow-cooked porcini risotto with roasted Ipswich clams and crispy pancetta, 29

Pork

Farm-raised marinated pork tenderloin, wood-grilled, with a Sardinian-style black lentils and Verrill farm harvest vegetables, 26

Tuna

Grilled yellow-fin tuna, puttanesca-style, over homemade squid-ink linguini with tomatoes, olives, capers and fresh anchovy, 29

Veal Chop

Truffle-scented veal rib chop, breaded and oven-roasted, with garlicky broccoli rabe and creamy white corn polenta, 33

Beef

Black Angus beef tenderloin with Hudson Valley foie gras, local asparagus, and baked macaroni "carbonara", 32

Chicken

Oven-braised spring chicken with baby Brussels sprouts, Myer lemon, green olives, and Sicilian black rice pilaf, 26

Bolognese

Mountain-style Bolognese with imported homemade tortiglioni pasta, 26

Rabbit

Classic Tuscan pappardelle pasta with slow-cooked Vermont-raised rabbit, crispy pancetta, and fresh rosemary, 27

Wild Mushrooms

Handmade wild mushroom ravioli with a savory ragu of exotic and hand-foraged wild mushrooms, 26

Osso Buco

Veal shank osso buco in the classic-style with saffron risotto Milanese, 38