



Photos and more details on our website: www.mammamaria.com

History

For many years, Mamma Maria has built a unique reputation for distinctive and memorable private events. The five dining rooms in our 19th century brick townhouse have hosted numerous executives and their companies, as well as many local and prominent families.

Equally important is the trust earned by Mamma Maria to preside over many special moments in the everyday lives of our guests – a proposal of marriage, a wedding rehearsal dinner, a surprise milestone birthday party, or a silver anniversary party for parents.

The most unique feature of Mamma Maria is its residential and historical character. Diners have the option of proceeding down a parlor-level hall to our Rossini and Puccini dining rooms, or else up a winding staircase to the Verde, Piccolo and Terrace dining rooms. Mamma Maria is really five distinct dining areas – ranging in size from a one-table private enclave for four, to a large dining room which, along with an adjoining terrace, can accommodate up to 60 diners.

Another memorable feature of Mamma Maria is the wonderful and striking view of downtown Boston. Our restaurant sits on a small hill overlooking the city. Floor-to-ceiling windows reveal a dramatic panorama contrasting the Boston skyline with the cobblestones of North Square – the oldest public square in America – and host to many pivotal figures in American history: Cotton Mather in the 17th century, Paul Revere in the 18th, Charles Dickens and Honey Fitz in the 19th century and Rose Kennedy in the 20th century.

Most importantly, the nationally acclaimed cuisine at Mamma Maria balances authenticity with a commitment to the guiding principle of Italian cuisine, a reliance on local markets. We focus exclusively on the bounty of foods grown and raised here in New England; showcasing these ingredients through seasonally appropriate regional Italian dishes. In the fall and winter, our menu – reflecting the harvest and cooler weather – focuses on northern Italian and mountain dishes. In the summer, our menu veers to the south – allowing us to highlight the abundance of local produce and the diverse seafood market.

PRESS

FOUR DIAMOND RATING

Mamma Maria is the only Italian restaurant in Boston to receive this special recognition. Eleventh year in a row
AAA Travel Guide, 2018

MAMMA MARIA

Refined Italian fare: Try the beef carpaccio with arugula and capers or the fresh pappardelle with a hearty Tuscan-style rabbit ragu. The service and setting is white-tablecloth formal -- a style that's comforting to revisit -- and it gives Nonna a chance to break out her pearls.
Boston Magazine - Where to Eat Now, December, 2016

#1 ITALIAN RESTAURANT IN BOSTON

Mamma Maria offers a fantastic ambiance, top notch cuisine and excellent service.
We highly recommend the Rabbit Pasta, Osso Buco,
and the Meyer Lemon Panna Cotta.
TABLElog, November 8, 2015

"AMERICA'S ICONIC RESTAURANTS"

Mamma Maria makes you feel like a regular whether it's your first time or 55th,
and the bustling crowd of heavy-hitters is prime for people-watching.
Gary Stoller, USA TODAY, April 3, 2014

"TRAVELER'S CHOICE 2013"

OUR FAVORITE BOSTON RESTAURANTS -- #11 MAMMA MARIA
TripAdvisor, July, 2013

AMAZING PRIVATE DINING ROOMS FOR ENTERTAINING: MAMMA MARIA

Mamma Maria, with its five dining rooms, feels like a club. The food is high-end Italian:
think Vin Santo-glazed suckling pig with beets and farro...
Rachel Travers, Boston Globe Sunday Magazine, June 10, 2013

EDITORS' PICK: MAMMA MARIA

With dimly lit dining rooms tucked into every nook, this classy North End restaurant
feels worlds away from the noisy red-sauce joints of Hanover Street.
Boston Magazine - 50 Best Restaurants, November 4, 2012

MAMMA MARIA

This romantic restaurant features two of my favorite dishes:
Osso Buco and Rabbit Pappardelle.
Devra First, The Boston Globe, March 25, 2011

THE NORTH END'S HIGHEST OVERALL RATING

Mamma Maria forgoes "what your mamma makes" in favor of "gourmet"
(not to mention "terrific") Northern Italian cuisine that befits its
"soft-lit" "collection of cozy rooms"; a staff that "goes above and beyond
the call of duty" makes this an occasion "worth waiting for."
ZAGAT - Boston Restaurants, 2010

AN UNCONTESTED FAVORITE IS MAMMA MARIA

-specialties include northern Italian cuisine and romance!
1000 Places to See in the U.S. and Canada Before You Die, Patricia Schultz, 2008

BOSTON'S NORTH END IS FILLED WITH ITALIAN RESTAURANTS, BUT THIS ONE IS DIFFERENT FROM THE REST --

Mamma Maria evokes a cross between an Italian villa and a stately Boston mansion,
with authentic countryside fare such as pappardelle pasta with roasted rabbit,
osso buco with saffron risotto and homemade oxtail ravioli.
Katie Zezima, The New York Times, January 23, 2007

BOSTON'S MOST AUTHENTIC NORTHERN ITALIAN RESTAURANT

Mamma Maria in the North End features five elegantly decorated dining rooms,
including one with space for just one table, Mamma Maria is
as close as you'll get to Italian cooking the way it's meant to be done.
Boston Globe Sunday Magazine - The Restaurant Issue, October 9, 2006

HIGH ITALIAN

EXQUISITE REGIONAL ITALIAN CUISINE

Perhaps it takes a sumptuous restaurant like Mamma Maria to remind us of
a culture that takes eating as seriously as it does opera. Attention to detail, a restful elegance, and
impeccable service.
Harvard Magazine, September, 2005

PRIVATE ROOMS

PICCOLO ROOM

Enjoy dining for up to 4 guests in our exclusive second floor private room with a view of historic North Square.

PUCCINI ROOM

This is the ideal setting for family gatherings and business dinners. This room accommodates up to 14 guests for dinner at a single table. No additional space for cocktail reception.

TERRACE ROOM

This room is a second floor glass-enclosed balcony overlooking North Square and narrow side streets. French doors open in warm weather to create an *al fresco* feel. This room accommodates up to 28 guests for dinner and 20 guests for cocktails and dinner.

ROSSINI ROOM

This room has a ten foot high picture window with dramatic views of historic North Square. The Rossini is perfect for groups of up to 40 guests for dinner and up to 30 for a cocktails and dinner.

Note: This dining room and its adjacent bathroom are wheelchair accessible.

VERDI ROOM

Our second floor dining room features fabulous skyline views of Boston's financial district and looks down onto North Square. The Verde Room accommodates up to 50 guests for dinner and up to 40 for cocktails and dinner.

VERDI ROOM & TERRACE ROOM

These are adjacent rooms and can accommodate up to 65 guests when used in combination. Please inquire about pricing.

*Parties of 25 or less are usually welcome to order
from our changing daily menu,
but, we also offer a variety of prix fixe options.*

****NOTE:** *None of the prix fixe menus require pre-orders for your guests*

Passed Hors d'oeuvres
(per person)

<i>Wild shrimp scampi-style with fresh herbs</i>	<i>3.75</i>
<i>Braised rabbit with crispy polenta</i>	<i>2.25</i>
<i>Wild mushrooms sautéed with brioche crostini</i>	<i>2.25</i>
<i>Stuffed zucchini with lamb sausage</i>	<i>3.25</i>
<i>Pan-fried arancini with fontina</i>	<i>3.25</i>
<i>Poached asparagus with Parma prosciutto</i>	<i>3.50</i>
<i>Salumi sampler with hard Parmigiano</i>	<i>3.50</i>
<i>Seared beef tenderloin with Gorgonzola</i>	<i>3.50</i>
<i>Warm tomato "bruschetta" on grilled toast points</i>	<i>2.75</i>
<i>Grilled chicken with pear chutney</i>	<i>2.75</i>
<i>Florentine chicken liver crostini with classic garni</i>	<i>3.25</i>
<i>Seared scallop with herbed butter</i>	<i>3.75</i>
<i>Sliced buffalo mozzarella with pesto</i>	<i>3.50</i>
<i>Seared tuna with white bean puree</i>	<i>3.50</i>
<i>Pork tenderloin "Tonato"</i>	<i>3.25</i>
<i>Buttered poached lobster with brioche</i>	<i>market</i>
<i>Venetian baccala with aioli</i>	<i>2.50</i>
<i>Petite eggplant rollatini with panzanella</i>	<i>2.75</i>

Campagna

(4-course)

P R I M O

Ribollita - thick bread zuppa in the Tuscan country style with black cabbage, smoked bacon, shaved parmesan and virgin olive oil

I N S A L A T E

Greenlaw Gardens, Kittery ME field lettuces with toasted almonds, dried cranberry, quinoa, and ricotta

P R I N C I P A L L I

Plump pasta ravioli filled with exotic and hand-foraged wild mushrooms

Roasted upstate NY game hen with Meyer lemon, green olives, and black lentils

Artisanal pasta alla chitarra with local Falmouth, MA count neck clams, pea tendrils, toasted pine nuts, and Parma prosciutto

Local Gloucester, MA haddock, pan-seared, with a slow-cooked risotto nero and roasted winter vegetables

*Rustic pasta with meat ragu - as prepared in the village of Serralunga di Crea
- homemade pepperoncini tagliatelle*

D O L C I

Seasonal dessert platters

Mercato

(4-course)

P R I M O

*First course served family style****

*Chickering Farm, Westmoreland, NH polpetti, baked on a skewer,
with mint yogurt, sage pesto, and roasted tomatoes*

Yellow-fin tuna tartare with fresh cucumber, Maine radish, and extra virgin olive oil

Creamy polenta topped with a sautéed medley of local hand-foraged wild mushrooms

I N S A L A T E

*Greenlaw Gardens, Kittery, ME arugula with a pan-sauce of
smoked bacon, pecorino, and sliced tangerine*

P R I N C I P A L L I

*Local Chatham, MA cod with a slow-cooked risotto nero,
Point Judith, RI calamari and Harwichport, MA wild mussels*

*Homemade spinach spaghettini pasta with sautéed fresh
wild Carolina shrimp, smoked bacon, sweet corn, and pea tendrils*

*Family farm-raised Berkshire pork tenderloin, wood-grilled,
with baby beets, sweet Gorgonzola, Verrill Farm apples, and toasted faro*

*Chickering Farm, Westmoreland, NH farm-raised veal pasta tortelloni
with a classic cacciatore sauce*

*Slow-roasted lamb shoulder with heirloom carrots, toasted almonds,
poached figs, and Sardinian couscous*

D O L C I

Seasonal dessert platters

Inverno

(4-course)

P R I M O

*First course served family style****

*Classic Carpaccio -- as created by Harry's Bar in Venice
-- our version features local arugula and shaved black truffles*

*King Caesar oysters, from Duxbury, MA
baked Florentine-style, with Prosecco zabaglione*

*Penobscot, ME U10 day boat-harvested sea scallops, pan-seared,
with sliced tangerine and shaved fennel*

I N S A L A T E

Warm salad of sautéed black kale, white beans, and radicchio

*Local Maine greenhouse greens with a warm salad of local beets –
candy stripe, golden and cabernet – and crumbled goat cheese*

P R I N C I P A L L I

*Silky pasta agnolotti filled with fresh Maine lobster,
- finished with pan-roasted wild mushrooms, and crumbled guanciale*

*Vin Santo-glazed suckling pig from Quebec, with Gorgonzola Dolce,
caramelized Concord, MA yellow plums, local beets, and toasted faro*

*Canadian Atlantic swordfish, grilled Mediterranean-style,
with squid ink pasta, black olives, capers, and white anchovy*

*Slow-cooked Londonderry, VT rabbit, in the Tuscan-style,
with pappardelle pasta, crispy pancetta, and fresh rosemary*

*Classic Milanese “elephant ear” of breaded veal cotolleta with farm egg,
fresh arugula, black truffle and hen-of-the-wood mushrooms*

D O L C I

Seasonal dessert platters

La Scala

(4 course)

P R I M O

Chef duet of ravioli tasting:

*Wild mushroom with a farm-style wild mushroom ragu
&
Fresh Maine lobster with crumbled guanciale*

I N S A L A T E

*Buffalo milk mozzarella flown fresh from Apulia, Italy
with sautéed vine-ripened tomatoes and fresh basil*

*Trebbiano-poached pear, sliced, and served with aged Gorgonzola
and layered with 22month aged DOP Prosciutto di Parma*

P R I N C I P A L L I

*Penobscot, ME day boat-harvested sea scallops, pan-seared,
with sliced tangerine, radicchio, and shaved fennel*

*Grilled Black Angus beef tenderloin with Hudson Valley foie gras,
tri-colored local fingerling potatoes, and sweet delicata squash*

Veal shank ossobuco in the classic-style with saffron risotto Milanese

*Nova Scotia-caught East Coast halibut with fresh lobster mushrooms,
fresh herb salsa verde, and creamy parsnips*

*Lamb three ways - boneless lamb shank, Merguez sausage,
and lamb ravioli - with caramelized Maine heirloom carrots*

D O L C I

Seasonal dessert platters

Pranzo

****Lunch only*

P R I M O

*Imported artisanal salumi sampler with panzanella, spiced oil, and Parmigiano
or*

Winter soup featuring three varieties of squash

P R I N C I P A L L I

*Chickering Farm, Westmoreland, NH farm-raised veal pasta tortelloni
with a classic spicy cacciatore sauce*

*Local Gloucester, MA haddock with a slow-cooked risotto nero
and roasted winter vegetables*

*Oven-braised Cornish game hen with baby Brussels sprouts,
Meyer lemon, green olives, and black lentils*

*Bolognese as prepared in the village of Serralunga di Crea
with spicy pepperoncini pasta*

D O L C I

Seasonal dessert platters

Vegetarian Options

(Can be substituted into any menu)

Antipasti

*Baby Brussels sprouts, roasted tomatoes
local seasonal squash, and black lentils*

*Field watercress with a warm salad of local beets –
candy stripe, golden and cabernet – and crumbled goat cheese*

*White and green asparagus in a warm salad
with a savory asparagus flan and fried salt-cured capers*

Handmade uovo in raviolo alla San Domenico with fresh black truffles

*Warm salad of sautéed tri-colored cauliflower,
delicata squash, hen-of-the-woods mushrooms, and grilled radicchio*

Hand-foraged king mushroom, “Carpaccio-style” with black truffles and Parmigiano

*Cow’s milk mozzarella from Wolf Meadow Farm, Amesbury, MA
with sautéed vine-ripened tomatoes and fresh basil*

*Grilled eggplant rollatini – filled with panzanella
and goat cheese-- finished with a fresh plum tomato marinara*

Principalli

*Variation on the spicy Roman classic – caccio e pepe-
with imported bucatini pasta, pecorino romano, and black pepper*

Saffron-infused risotto Milanese with roasted eggplant, and a trio of roasted baby beets

*Warm vegetable plate featuring grilled Verrill Farm vegetables,
crispy Abruzzese saffron polenta and glazed with aged balsamic from Modena*

*Classic torchio pasta from Abruzzi tossed with a slow-braised
tomato marinara and sautéed local Maine kale*

*Homemade fettuccine with mixed wild mushrooms,
black truffle, black kale, and spinach*

*Pasta alla chitarra with toasted pine nuts
and sautéed pea tendrils*

*Plump pasta ravioli filled with local and hand-foraged wild mushrooms
and served with a farm-style wild mushroom ragu*

*Homemade spinach and sweet corn ravioli with
sautéed arugula, roasted red peppers, and fresh sage*

Vini

*These wines have been highlighted based on their outstanding value and quality.
Special arrangements have been made with our vendors to insure adequate inventories.
Our full wine list is always available; however wines on the full list
may be subject to limited supply.*

RED

- 2016 **Toscana Rosso**, Santa Christina, Fattoria *Le Maestrelle*, Tuscany
- 2015 **Chianti Classico**, Tenuta di Arceno, Tuscany
- 2015 **Montepulciano d' Abruzzo**, *Spinozzi*, Torre Migliori, Abruzzo
- 2014 **Barbera d'Alba**, *Malvira*, "San Michele", Piedmont
- 2014 **Cabernet Blend**, Sella & Mosca, *Tanca Farra*, Tuscany

WHITE

- 2016 **Verdicchio**, Pievalta, *Classico Superiore*, Marches
- 2017 **Gavi**, Picollo Ernesto, Piedmont
- 2017 **Vermentino**, Lunae, *Colli di Luni*, Liguria
- 2016 **Sauvignon Blanc**, Puatti, Fun, Friuli
- 2016 **Chardonnay**, Antinori, *Bramito*, Umbria

SPARKLING

- NV **Prosecco**, Villa Sandi, Veneto
- NV **Brut**, Ferrari, Trentino
- NV **Brut**, Perrier Jouet, Champagne

Recent Feedback

*"The event was absolutely wonderful!
Thank you very much for your energetic spirit,
high level of service, and gourmand food. Our clients were completely blown away had
many accolades of your restaurant and of the event. We sincerely appreciate your
incredible professionalism and excellent and precise delivery."*

~

*"It was a great evening for our group and your staff was great!
They were on top of everything and for those who had specific food issues, they were able
to accommodate special requests. Thank you again for your assistance in the planning of
this event and we look forward to our next visit to Mamma Maria!"*

~

*"The party was a great success! Your staff was wonderful and very accommodating!
Everyone had a fabulous time and the birthday girl couldn't have been more surprised!
Thank you!!"*

~

*"The evening was perfect!
Your chefs and staff did a wonderful job making it a very special evening.
We are deeply grateful to you all. Thank you."*

~

*"We absolutely love your restaurant! Everything was terrific. I certainly see why
TripAdvisor has you ranked in the Top 20 in Boston!"*

~

*"Thanks you and your team so much Jennifer; the venue, food and especially the service
was outstanding, a very memorable evening in all aspects. Thanks you for making this
event easy for us to plan.*

Enjoy your summer, please pass on my family's thanks to the entire crew."

~

*"I just wanted to thank you so, so much for everything you've done over the last few
months. You really worked with me to use the two spaces appropriately and to come up
with the perfect spring luncheon menu. My bridal shower was absolutely the best day
ever. The rooms were set up perfectly; the staff was incredibly friendly, professional, and
dressed so nicely for the occasion. The menu was out of this world, and everyone was
raving about every single dish. I think we were all eating off of each other's plates just to
get a bite of everything! The compliments are flowing in from family and friends saying
the ambiance, the flowers, the service, everything was top notch.*

*So please accept a million thank you's from my family and I,
and please extend my notes to the staff that worked the event. "*

~

*We had a wonderful time. The food, service, and atmosphere all exceeded expectations.
You have a very special place, and we appreciate you accommodating us.*

Food and Beverage Minimums

(vary according to day of the week and season)

PICCOLO ROOM

No minimum. Two seatings are available each night at 6:00 pm or at 8:30pm. Please inquire for reservations with less than 4 guests.

PUCCINI ROOM

Sunday-Thursday- \$ 0 to \$1000

Friday- \$750 to \$1200

Saturday-\$1000 to \$1500

TERRACE ROOM

Sunday-Thursday-\$1000 to \$1500

Friday-\$1500 to \$2000

Saturday-\$2500 to \$3000

ROSSINI ROOM

Sunday-Thursday-\$1500 to \$2500

Friday-\$2000 to \$3000

Saturday-\$3000 to \$4000

****Note: This dining room and its adjacent bathroom are wheelchair accessible****

VERDI ROOM

Sunday-Thursday-\$2500 to \$3500

Friday-\$3500 to \$4500

****This room is not available on Saturdays unless it is used in conjunction with Terrace Room.**

VERDI ROOM & TERRACE ROOM

Sunday-Wednesday-\$4500 to \$5500

Thursday-\$5000 to \$6000

Friday-\$6000 to \$8000

Saturday-\$10,000

****Bar and Piccolo Room can be added to any Verdi/ Terrace event. Please inquire about pricing.**

Luncheons are available any day of the week.

The food and beverage minimum is \$1000.

The food and beverage minimum for a wedding luncheon is \$2000.

Buyouts are also a feature of Mamma Maria.

We can accommodate up to 100 guests with combination of our rooms. Please inquire about pricing.

***Minimums may increase for some high demand dates ~ please inquire.**

*Special consideration will be given to groups needing to begin events at 8:30 and later.