

Mamma Assunta Ristorante

Monday-Saturday 5pm-10pm | Sunday 3pm-9pm

914-961-8142

antipasti

Antipasto della Casa (for 2) <i>Chef Elio's assorted hot & cold starters</i>	35.95	Burrata con Prosciutto <i>Creamy mozzarella, Prosciutto di Parma</i>	17.95
Spiedino Abruzzese <i>Fried peasant bread, mozzarella anchovy caper sauce</i>	18.95	Calamari Fritti <i>Fresh squid, house made marinara dip</i>	18.95
Cozze alla Marinara <i>Prince Edward Island Mussels, garlic, fresh tomato & basil</i>	18.95	Gamberetti Deliziosi <i>Sauteed gulf shrimp, olive oil, garlic & red pepper flakes</i>	19.95
Oreganata di Vongole <i>Baked Little neck clams, breadcrumbs fresh parsley & lemon</i>	17.95	Pasta Rosa <i>Pinwheel pasta with prosciutto & mozzarella in a vodka sauce</i>	17.95
Antipasto Freddo <i>Chef's selected cured meats, Parmigiano, Fresh mozzarella & marinated vegetables</i>	17.95	Polenta Sfritta <i>Fried polenta, spicy sausage garlic & olive oil</i>	15.95
		Zucchini Sticks <i>Fried zucchini served with marinara sauce</i>	17.95

minestre

Stracciatella alla Romana <i>Chicken broth, spinach, egg & Parmigiano Reggiano</i>	11.95	Pasta e Fagioli <i>Fresh pasta, cannellini beans, aromatic broth</i>	12.95
Minestrone <i>Market vegetables, house made broth</i>	11.95	Tortellini di Formaggio <i>Cheese tortellini, chicken broth</i>	12.95

insalate

Insalata Mamma Assunta <i>Organic spinach, radicchio, avocado cherry tomato, goat cheese toasted almonds & raspberry vinaigrette</i>	14.95	Tre Colori <i>Organic Arugula, radicchio, endive gorgonzola olive oil & balsamic vinegar</i>	13.95
Barbabietole e Ruchetta <i>Roasted beets, baby arugula, toasted walnuts, red wine vinaigrette</i>	13.95	Cesarina <i>Romaine hearts, hand cut croutons Parmigiano & creamy dressing</i>	13.95
Quattro Stagioni <i>Organic field greens, local apples Mandarin oranges, toasted walnuts</i>	13.95	Indivia con Pera <i>Endive, romaine, fresh pears, Parmigiano toasted walnuts & lemon vinaigrette</i>	13.95

insalate enhancements

Grilled Chicken Breast	Grilled Shrimp	Grilled Steak
9.00	16.00	20.00

Food allergies? Please speak to your server.

primi

gluten free pasta available

Linguini alle Vongole Long Island Clams, white wine garlic & basil	28.95	Paglia e Fieno House made white & green spaghetti pea & mushroom cream sauce & Prosciutto di Parma	26.95
Pappardelle Boscaiola Portobello mushroom, tomato cream sauce, truffle oil	26.95	Gnocchi della Casa House made potato dumplings, in a Bolognese sauce with fresh ricotta	26.95
Cannelloni alla Genovese House made pasta, spinach, beef pork & veal stuffing & pink cream sauce	26.95	Lasagna Abruzzese Italian sausage, beef & ricotta	26.95
Tagliatelle Aragosta Fresh lobster, light tomato cream sauce	37.95	Orecchiette Casareccia Spicy Italian sausage, broccoli rabe garlic & olive oil	27.95
Conchiglie Nostrane Sweet Italian sausage, shell pasta & tomato cream sauce	26.95	Rigatoni alla Siciliana Baked with eggplant, ricotta, tomato sauce & mozzarella	25.95
Fettucine Carbonara Pancetta, onion & parmigiano cream sauce	26.95	Pasta alla Chitarra Traditional Abruzzese pasta, with shrimp, clams, & crumbed sweet sausage, garlic and oil	30.95

secondi

*all entrees served with choice of pasta or market vegetables & potatoes

Sogliola di Limone Battered lemon sole, white wine butter sauce	31.95	Pollo Marsala Chicken breast with mushrooms and Marsala wine sauce	27.95
Salmone alla Griglia Grilled Alaskan salmon, balsamic vinaigrette	31.95	Pollo Martini Parmigiano crusted chicken breast & white wine caper sauce	28.95
Calamari Ripieni Atlantic squid stuffed with Maryland lump crab in a light marinara sauce over linguine	28.95	Pollo alla Scarpariello Chicken breast, Italian sausage, vinegar peppers & fresh herbs	28.95
Zuppa di Pesce Mussels, clams, shrimp, calamari, lobster tail, scungilli, & scallops in light marinara white wine sauce with basil over rigatoni	39.95	Costoletta di Maiale Double cut grilled pork chop with vinegar peppers	36.95
Gamberi alla Francese Battered Gulf shrimp, lemon & white wine butter sauce	32.95	Vitello Mamma Mia Veal cutlet, prosciutto, fresh tomato, mozzarella in a light tomato sauce	30.95
Gamberi Scampi Fresh Gulf shrimp, garlic & white wine over vegetable risotto	32.95	Vitello Pizzaiola Veal scallopini, peppers, onions & mushrooms with marinara sauce	30.95
Bistecca ai Ferri Fire grilled shell steak	40.95	Vitello Sorrentino Veal scallopini, prosciutto, eggplant mozzarella, mushrooms & marsala wine sauce	30.95