



Welcome Home to Mama's
You enter as a Guest and leave as Family!

Est 1970

Celebrating our  **Anniversary**

The logo for the 50th anniversary, featuring a large, stylized "50" in a gold, serif font. The word "Years" is written in a smaller, gold, cursive font, positioned below the "0".

260 Mountain Ave. Hackettstown - (908) 852-2820

Artisan **BEGINNINGS**

Homemade Soup 7

Polpette 15

Two homemade meatballs topped with tomato-basil sauce, shaved parmesan, ricotta cheese for dipping

Pear & Gorgonzola Purses 16

Pasta filled with pear & gorgonzola, in a creamy parmesan sauce, cranberries & fresh basil

Homemade Mozzarella Sticks 15

Chicken Parm Bites 15

Topped red sauce & melted mozzarella cheese

Burrata & Prosciutto 18

Creamy burrata drizzled with maple balsamic, finished with candied pecans, fresh basil over sliced prosciutto

Seared Scallops 22

Over mixed greens, tomatoes, onions with citrus vinaigrette

Fried Calamari mild or spicy 16

Clams Casino 20

Fresh clams filled with bacon, onion, seasoning, melted mozzarella cheese over mixed greens

Calamari Italiano 16

Sautéed with roasted peppers, capers, garlic & oil

* available in red sauce upon request

Mussels Marinara mild or spicy 16

Kiwi mussels sautéed in a plum, tomato-basil sauce

Shrimp Crostini 16

Garlic bread topped with shrimp, creamy white champagne sauce, bruschetta

Shrimp Romano 16

An old classic- tender shrimp sautéed in butter, fresh lemon, rosemary

Fresh Mozzarella, Tomato, Prosciutto & Basil 16

With sun-dried tomatoes, roasted peppers, balsamic reduction over fried spinach

Classic **APPETIZERS**

Garlic Bread with Mozzarella 10

Fried Ravioli red or rosa sauce 14

Garlic Knots with Mozzarella 6

Homemade Fried Zucchini roasted pepper dressing 12

Hot Wings with bleu cheese 19

A Taste to Share **STARTERS**

Seafood Misto

Shrimp, mussels, clams & fried calamari prepared scampi-style
For 2/3/4 guests: 22/29/38

Cheese, Meat & Olive Board (3-4 guests) 29

A combination of Italian imported meats & cheeses; fresh mozzarella, tomato & basil and marinated olives *contains pistachio

Appetizer Trio (Select three) 19

Fried Cheese Ravioli - Fried Zucchini - Chicken Fingers
Hot Wings - French Fries - Mozzarella Sticks
Garlic Knots with Mozzarella

Tasty **SIDES**

Spinach or Broccoli sautéed or steamed 8

Broccoli Rabe sautéed in garlic & olive oil 14

Add sausage 5

Meatballs or Sausage tomato-basil 8

French Fries 6

Parmesan-style- add 2

Freshly Crafted **SALADS**

ADD: Chicken (Breaded or Grilled) 6

ADD: Salmon Filet 15

ADD: Grilled Shrimp 7

ADD: Filet Mignon Tips 18

Autumn Orchard Salad 18

Dehydrated cinnamon apples, cranberries, candied pecans, feta, mixed greens, maple balsamic vinaigrette

House (Small or Large) 6/9

Romaine, iceberg, mixed greens, tomatoes, olives, red onions

Caesar (Small or Large) 6/9

Moresca 16

Mesclun mix, dried cranberries, feta cheese, walnuts, tomatoes, red onions, balsamic vinaigrette dressing

Insalata 18

Mesclun mix, roasted red peppers, sun-dried tomatoes, fresh mozzarella, balsamic vinaigrette dressing

Eggplant Pisa Salad 18

Mixed greens, breaded eggplant, portobello, spinach, roasted red peppers, artichokes, gorgonzola sauce, balsamic reduction

Salmon Feta 26

Farm raised organic salmon, feta, bacon, mixed greens, roasted pepper dressing

Popcorn Chicken Salad 18

Romaine, iceberg, tomatoes, red onions, black olives, shredded mozzarella, ranch dressing

Classic Antipasto Salad 19

Romaine, iceberg, tomatoes, ham, salami, mushrooms, black olives, pepperoni, provolone, shredded mozzarella

CANDIED PECANS : Sweet & crunchy to enhance any salad: \$3

DRESSINGS

Bleu Cheese -Honey Mustard- Creamy Italian - Chianti Basil - Oil & Vinegar
Ranch -Balsamic Vinaigrette- Roasted Red Pepper - Honey Mustard- Light Italian

Timeless **PASTAS**

PASTA FLIGHT 26

Pear Purses in a Creamy Parmesan, Cranberries & Basil
Cheese Tortellini Pink Champagne
Penne Creamy Pesto, Sun-dried Tomatoes

Classic Pasta tomato-basil 16

Spaghetti, ziti, linguini, penne, angel hair, fettuccini, rigatoni

Spaghetti Meatball or Sausage tomato-basil 19

Baked Ziti tossed with ricotta, tomato-basil 19

Cheese Ravioli tomato-basil 18

Baked with mozzarella cheese- add 3

Cheese Tortellini Alfredo 24

Baked Cheese Tortellini Rosa 28

Fettuccini Alfredo 24

Carbonara-style with bacon- add 3

Lasagna tomato-basil 24

Delicate pasta rolls stuffed with ground meat, salami, ricotta, baked with melted mozzarella.

ADD TO YOUR ENTRÉE/PASTA

Chicken (Breaded or Grilled): 5

Grilled Shrimp: 6

Fresh Organic Salmon: 15

Parmesan Crusted Salmon: 15

Filet Mignon Tips: 18

Creamy Pink Rosa Sauce: 4

Wheat Penne: 3

Parties of 6 or more, 20% gratuity is added.

3.5% credit card fee will be added to the check. If paying cash or check the fee will be waived.

Consumption of raw or uncooked meat & shellfish may increase your risk for foodborne illness

A DUET: 2 Tastes, 1 Plate – *designed for 1 Guest*

SEAFOOD Entrees

DUET: Seafood Pescatore/ Lobster Ravioli 34
Pescatore: Shrimp, clams, mussels, fresh calamari sautéed in a plum-tomato basil sauce
Ravioli: Vodka sauce, chilled mozzarella, bruschetta

DUET: Shrimp Vesuvio/ Shrimp Fra Diavolo 34
Vesuvio: Mushrooms, peas & bacon in a creamy rosa sauce, penne
Fra Diavolo: Spicy marinara sauce, linguini

M Seafood Misto linguini 34
Shrimp, mussels, clams, fried calamari, scampi-style

Pescatore linguini 34
Shrimp, clams, fresh calamari, mussels sautéed in a plum-tomato basil sauce

Clam Sauce linguini 32
Clams sautéed in garlic & oil
Enhance with Shrimp- add 6

Scallops & Shrimp linguini 39
A light basil pesto sauce infused with lemon

M Lobster Ravioli 28
Vodka sauce, chilled fresh mozzarella, bruschetta
Enhance with Shrimp- add 6

M Cosmopolitan linguini 32
Shrimp, bacon, spinach, creamy pink champagne sauce

Salmon Rustica rice 36
Farmed raised organic Atlantic salmon, asparagus, grape tomatoes, capers, onions, mushrooms, basil sautéed in white wine

BEEF/VEAL Entrees

DUET: Prime Tenderloin/ Shrimp & Scallops 39
Seared, charred medallions, mushrooms, onions paired with linguini, shrimp, scallops in a light basil pesto sauce infused with lemon

DUET: Osso Buco/ Fettuccini Alfredo 38
A braised pork shank- allow additional time for preparation

DUET: Veal Toscana/ Cheese Tortellini Rosa 38
Battered veal, prosciutto, roasted peppers, spinach, white wine sauce, melted mozzarella

M DUET: Pork Chop/Rigatoni Vesuvio 36
Prime Pork Chop grilled & seared served over sauteed spinach
Vesuvio: Mushrooms, peas & bacon in a creamy rosa sauce
Veal Parmigiana spaghetti 31

EGGPLANT Entrees

DUET: Eggplant Parmigiana/ Penne Creamy Pesto 32
Creamy Pesto: Served with sun-dried tomatoes

M DUET: Eggplant Pisa/ Penne Palma 32
Pisa: Breaded eggplant, portobello, spinach, roasted red pepper, artichokes, gorgonzola sauce, balsamic reduction
Palma: Sun-dried tomatoes, spinach, artichokes, creamy white champagne sauce

M Eggplant Amato penne 28
Breaded eggplant, portobello, spinach, roasted red peppers, artichokes, gorgonzola sauce, balsamic reduction

Eggplant Siena rigatoni 28
Breaded eggplant, spinach, garlic, tomato-basil sauce, baked mozzarella cheese

Eggplant Rollatini spaghetti 26
Filled with ricotta cheese

M Indicates Our Signature Selections

DUET ENTREES MAY BE SERVED
ALLA CARTE

Fall Inspirations

M Harvest Pumpkin Ravioli 28
Delicate pumpkin-filled ravioli tossed in a creamy Parmesan sauce with a hint of maple, dried cranberries, fresh basil

M Cinnamon Spice Pappardelle 28
Tender pappardelle tossed in a cinnamon-sherry cream sauce, topped with candied pecans

Sorrento Seafood Paccheri 39
Paccheri (large, tubular pasta) tossed w/shrimp, calamari, clams, mussels in a light tomato, garlic, white wine sauce, fresh basil

Chicken Cacio e Pepe spaghetti 28
Tossed in butter, cracked black pepper, parmesan, topped with a golden parmesan-crusted breaded chicken

PASTA Creations

M Pear & Gorgonzola Purses 26
Pasta filled with pear & gorgonzola in a creamy parmesan sauce with cranberries & fresh basil

M Champagne Palma penne 28
Sun-dried tomatoes, spinach, artichokes, creamy white champagne sauce

M Tomasso Old School rigatoni 29
Meatball, sausage, ricotta, red sauce, baked mozzarella cheese

Primavera spaghetti 26
Roasted red peppers, broccoli, zucchini, tomatoes, garlic & olive oil- Enhance with grilled chicken- add 5

Penne Vodka 22

M Vesuvio penne 28
Mushrooms, peas & bacon in a creamy rosa sauce
Enhance with chicken or shrimp

CHICKEN Entrees

DUET: White Champagne Chicken/ Spinach & Prosciutto 32
Chicken: Creamy white champagne sauce tossed with bruschetta

DUET: Chicken Parmigiana/ Penne Vodka 32

DUET: Chicken Toscana/ Cheese Tortellini Rosa 32
Toscana: Battered chicken, prosciutto, roasted peppers, spinach, white wine sauce, melted mozzarella

DUET: Chicken Francese/ Penne Lo Bianco 32
Lo Bianco: Creamy white champagne sauce tossed w/bruschetta

DUET: Chicken Primavera/ Moresca Salad 32
Primavera: Roasted red peppers, broccoli, zucchini, tomatoes, garlic & olive oil (served without pasta)
Moresca: Mesclun mix, dried cranberries, feta cheese, walnuts, tomatoes, red onions, balsamic vinaigrette

DUET: Balsamic Chicken/ Spaghetti Aglio Olio 32
Balsamic Battered chicken, sweet balsamic with garlic, onions & chilled fresh mozzarella
Aglio Olio: sautéed garlic & oil, fresh basil, cherry tomatoes

M DUET: Chicken Di Sorronno/ Pear & Gorgonzola Purse 32
Di Sorronno: Battered chicken layered with prosciutto, breaded eggplant, fresh mozzarella, balsamic reduction, mixed greens
Pear Purse: Pasta filled with pear & gorgonzola in a creamy parmesan sauce with cranberries & fresh basil

M Chicken Toscana angel hair 29
Battered chicken, prosciutto, roasted peppers, spinach in white wine sauce with melted mozzarella cheese

Chicken Marsala spaghetti 26

Chicken Di Sorronno served without pasta 29
Battered chicken layered with prosciutto, breaded eggplant, fresh mozzarella, balsamic reduction, mixed greens

Chicken Parmigiana spaghetti 24
Enhance with creamy rosa- add 5

MAMA’S CAFÉ BACI PIZZA MENU

PERSONAL PIZZA (10 inches) 14	SMALL PIZZA (14 inches) 17	LARGE PIZZA (16 inches) 18.5
DEEP DISH 24 16’ round	WHITE 16/20/22 Ricotta & Mozzarella	SICILIAN 24 16’ square
CHEESE CALZONE 15 Ricotta & Mozzarella	MEAT STROMBOLI 19 Sausage, pepperoni, ham, meatball, mozzarella cheese, red sauce	SM. SAUSAGE ROLL 14 Fried onions, sauce mozzarella cheese

CREATE YOUR OWN PIZZA

Personal Pizza 2.75 Per topping *3.50	Small/Large Pizza 3.75 per topping *4.75	Stromboli/Calzone 2.00 *3.00
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<u>Pizza Crust</u> add 3 Cauliflower (personal only) Wheat (personal only) <u>Gourmet Sauce</u> *Alfredo *Barbeque Sauce *Creamy Rosa *Gorgonzola *Pesto *Pink Champagne *Scampi *Vodka *White Champagne	<u>Vegetable</u> Artichokes Asparagus Black Olives Broccoli Bruschetta *Eggplant Garlic Green Peppers (Fresh or Sweet) Mushroom (Fresh or Canned) Onions Pineapple Roasted Peppers Spinach *Sun-Dried Tomatoes Tomatoes *Zucchini	<u>Meat</u> *Bacon *Breaded Chicken *Grilled Chicken Ham Meatballs Pepperoni *Prosciutto Sausage *Steak *Salami	<u>Cheese</u> *Extra Mozzarella *Feta *Fresh Mozzarella *Ricotta *Dairy Free Cheese add 5 *Dairy-Free Ricotta add 5/8/8 *Dairy-Free Fresh Mozzarella add 5/8/8 *contains nuts <u>Seafood</u> Anchovies *Clams *Mussels *Shrimp
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GOURMET PIZZA, STROMBOLI & CALZONE

	10’/14’/16’	STROMBOLI/ CALZONE
Small Medium Large 14 20 24 GRANDMA’S PIZZA Thin & crispy square crust pizza, fresh mozzarella, tomato, basil, red sauce, olive oil, parmesan cheese	16/ -- /24	--
Small Medium Large 14 20 24 Margarita Fresh mozzarella, tomato, basil, olive oil, garlic, red sauce, parmesan cheese	18/22/24	18
Small Medium Large 14 20 24 Penne Vodka Pizza with mozzarella cheese	20/24/26	19
Small Medium Large 14 20 24 Cheese Tortellini Alfredo Ricotta, alfredo sauce, mozzarella cheese	20/24/26	19
Small Medium Large 14 20 24 Hawaiian Pineapple, ham, red sauce, mozzarella cheese	18/22/24	17
Small Medium Large 14 20 24 Mamas Combo Sausage, mushroom, pepperoni, sweet pepper, onion, red sauce, mozzarella cheese	21/25/27	19
Small Medium Large 14 20 24 Double Deluxe Sausage, pepperoni, ham, meatball, onion, mushroom, sweet pepper, black olive, red sauce, mozzarella cheese	23/27/29	21
Small Medium Large 14 20 24 Meat Supreme Meatball, pepperoni, ham, sausage, red sauce, mozzarella cheese	21/25/27	19
Small Medium Large 14 20 24 4 Season Sampler ¼ Buffalo Chicken, ¼ Meat Combo, ¼ Primavera, ¼ White Pizza	23/27/29	--
Small Medium Large 14 20 24 Lo Bianco Bruschetta, white champagne sauce, mozzarella cheese	19/23/25	18
Small Medium Large 14 20 24 Eggplant Pisano Breaded eggplant, portobello mushroom, spinach, roasted red pepper, artichoke, gorgonzola, sauce base, balsamic reduction drizzle, mozzarella cheese	22/26/28	20
Small Medium Large 14 20 24 Primavera Broccoli, spinach, tomato, garlic, red sauce, mozzarella cheese	19/23/25	18
Small Medium Large 14 20 24 Vegetable Combo Broccoli, black olives, spinach, onion, pepper, mushroom, red sauce, mozzarella cheese	20/24/26	19
Small Medium Large 14 20 24 Tomassino Pizza Meatball, sausage, ricotta topping, red sauce, mozzarella cheese	20/24/26	19
Small Medium Large 14 20 24 Buffalo Chicken Breaded chicken, buffalo sauce, ranch, mozzarella cheese	20/24/26	19
Small Medium Large 14 20 24 Chicken Parmigiana Breaded chicken, garlic, parsley, red sauce, mozzarella cheese	18/22/24	18
Small Medium Large 14 20 24 BBQ Chicken Breaded chicken, barbeque sauce, mozzarella cheese	20/24/26	19
Small Medium Large 14 20 24 Chicken, Bacon, Ranch Breaded chicken, ranch base with mozzarella cheese	20/24/26	19
Small Medium Large 14 20 24 Seafood Combo Shrimp, clams, mussels, garlic, red sauce, mozzarella cheese	24/28/29	24

Est. 1970 - The Traditional Lives On

Small

Medium

Large

Mama’s Guest Favorites

GOURMET SANDWICHES

CHOICE OF BREAD:

6-inch/10-inch Sub 12/16 Garlic-herb Wrap 15
Traditional Focaccia or Whole Wheat Focaccia 16

CHICKEN

Capri *grilled chicken, roasted peppers, baby greens, fresh mozzarella, balsamic vinaigrette*
Sorrento *grilled chicken, pesto, sun-dried tomatoes, fresh mozzarella*
Buffalo *breaded chicken, lettuce, tomato, buffalo sauce, bleu cheese dressing*
Montesa *breaded chicken, bacon, lettuce, tomato, mozzarella, ranch dressing*
California *grilled chicken, lettuce, tomato, mayonnaise, melted mozzarella cheese*
Chicken Parmigiana
homemade tomato-basil or creamy rosa sauce

VEGGIE

Eggplant, Spinach, Garlic *mozzarella cheese, a touch of red sauce*
Eggplant Parmigiana
homemade tomato-basil or creamy rosa sauce
Eggplant & Roasted Peppers *fresh mozzarella, sautéed in balsamic vinegar, red onions, garlic*

TRADITIONAL

Mama’s Classic *salami, pepperoni, prosciutto, lettuce, tomato, oil, vinegar, salt, pepper, oregano*
Turkey & Cheese *provolone, lettuce, tomato, oil, vinegar, salt, pepper, oregano*
Italian ham, *salami, provolone, lettuce, tomato, oil, vinegar, salt, pepper, oregano*
Fresh Mozzarella & Roasted Peppers
basil, tomatoes, olive oil
Sausage & Peppers
Sausage or Meatball Parmigiana
homemade tomato-basil or creamy rosa sauce
Veal Parmigiana- add \$3

CHEESESTEAKS

Classic Cheese Steak *American cheese, red sauce*
Cheese Steak Combo *sautéed onions, mushrooms, sweet peppers, American cheese, red sauce*
California Cheese Steak *lettuce, tomato, mayonnaise, ketchup, American cheese*

DESSERTS

Tiramisu 8.75
Cannoli 2 mini 8, 3 mini 10 , 1 large 10
Made fresh to order, garnished with chocolate chips
Zeppoles 13
Dusted with confectioner’s sugar
**Nutella for dipping add 2.75*
Tartuffo 9.75
Vanilla & chocolate ice cream in a dark chocolate shell, centered with cherries & almonds
Creme Brulee 10
Sweet, thick custard topped with caramelized sugar
Molten Chocolate 8.75
Warm chocolate cake filled with fudge alla mode- add 2
Chocolate Brownie Sundae 9.75
Served with vanilla ice cream, caramel, fudge, whipped cream
Lemon Sorbet 7.5

Vesuvio 8.75
Brownie cake layered with cheesecake, chocolate mousse, drizzled with white chocolate
Apple Crisp 8.75
Warm apple crisp with vanilla ice cream, caramel, cinnamon, whipped cream
Sundae 9.50
Vanilla & chocolate ice cream with caramel, fudge, whipped cream
New York Cheesecake 8.50
Topped with caramel sauce
Mini Sweet Shooters
One \$5, Two \$10, Trio \$14
Choice of:
Tiramisu
Mini cannoli-
Brownie Sundae
Nutellini (Cannoli cream layered with Nutella, whipped cream, chocolate chips)
Apple Crisp alla Mode

CAPPUCCINO, ESPRESSO, CHAI

Cappuccino 8.50
Espresso
Single 5, Double 7
Flavored Cappuccino 9
Raspberry, Hazelnut, White Chocolate, Mint, Chocolate, Caramel, Vanilla, Mocha
Hot Chocolate (milk or water) 7

Latte 8.50
Flavored Latte 9
Raspberry, Hazelnut, White Chocolate, Mint, Chocolate, Caramel, Vanilla, Mocha
Chai 8
Latte (with milk) or Tea (with water)
Spice, Vanilla or Raspberry

COLD BEVERAGES

Fountain Soft Drinks (22oz): \$3.75
Pepsi, Diet Pepsi, Sierra Mist, Ginger ale, Root Beer
Unsweetened Iced Tea, Sweetened Tea, Lemonade
20 Oz. Bottle: \$2.75 2-liter Soda \$3.95
Pepsi, Diet Pepsi, Sierra Mist