

Create Your Own
Pizza

Start with pizza sauce & **GRANDE** mozzarella cheese

| | Small 12" | Med 14" | XL 18" | Sicilian (deep dish) 16" x 16" |
|---|--------------|------------|-----------|-----------------------------------|
| Brick Oven Pizzas | | | | |
| Now using "NEW YORK WATER" Hand tossed traditional New York Style | | | | |
| With pizza sauce and cheese | 12 | 13.50 | 16.50 | 19 |

Additional Regular Toppings

| | | | | |
|----------------|------|------|------|------|
| Half Pie (ea) | .75 | 1.00 | 1.25 | 1.50 |
| Whole Pie (ea) | 1.00 | 1.50 | 2.00 | 2.00 |

Additional Premium Toppings

| | | | | |
|----------------|------|------|------|------|
| Half Pie (ea) | 1.00 | 1.50 | 2.00 | 2.00 |
| Whole Pie (ea) | 1.50 | 2.00 | 2.50 | 3.00 |

Regular Pizza Toppings: Pepperoni • Meatball • Sausage • Bacon

• Onions • Spinach • Bell Peppers • Eggplant • Sliced Black Olives

• Anchovies • Diced Tomatoes • Fresh Basil

• Hot Cherry Peppers • Salami • Ham • Pineapple

• Fresh Garlic • Mushrooms

Premium Pizza Toppings:

• Extra Cheese • Sundried Tomatoes

• Artichoke Hearts • Roasted Red Peppers

• Prosciutto

| | |
|--------------------------|---|
| Broccoli Rabe | 5 |
| Grilled or Fried Chicken | 5 |
| Fresh Mozzarella | 5 |



Brick Oven
Gourmet Pizza

| | Small 12" | Med. 14" | XL 18" |
|---|--------------|-------------|-----------|
| Margherita (no sauce) Mozzarella, fresh tomatoes, basil, olive oil, oregano, & Pecorino Romano | 14.00 | 17.00 | 20.00 |
| San Remo Grilled chicken, sun dried tomatoes, roasted garlic, fresh tomatoes, gorgonzola & pizza sauce | 18.00 | 21.00 | 25.00 |
| Joey's Favorite (no sauce) Baby clams, shrimp, fresh garlic, olive oil, oregano, Pecorini Romano & mozzarella | 18.00 | 21.00 | 25.00 |
| Meat Lover Pepperoni, bacon, ham, sausage, meatball, pizza sauce & mozzarella | 16.00 | 19.00 | 23.00 |
| Grandpa's Pie Marinara sauce, fresh mozzarella, Pecorino Romano, olive oil, oregano & fresh basil | 17.50 | 20.00 | 22.00 |
| Supreme Pizza Pepperoni, sausage, black olives, peppers, onions, pizza sauce & mozzarella | 16.00 | 19.00 | 23.00 |
| Pizza Bianca (no sauce) Ricotta, Pecorino Romano, & mozzarella, fresh garlic (Try it with ham, broccoli or spinach) | 16.00 | 19.00 | 23.00 |
| BBQ Chicken Chicken cutlet, caramelized onion, BBQ sauce & mozzarella | 16.00 | 20.00 | 24.00 |
| Chicken Parmigiana | 16.00 | 20.00 | 24.00 |
| California Pineapple, ham, bacon, mozzarella, pizza sauce | 14.00 | 17.00 | 20.00 |
| Vegetarian Black olives, spinach, mushrooms, peppers, onions, pizza sauce & mozzarella | 16.00 | 19.00 | 23.00 |
| Trattoria Special Choose any 5 pizza toppings (Chicken, Broccoli Rabe or Fresh Mozzarella extra) | 16.00 | 19.00 | 23.00 |

Sicilian Gourmet Pizza's 26

Calzone & Stromboli

Calzone

Ricotta, mozzarella & Pecorino Romano 12

Stromboli

Ham, salami, pepperoni, Pecorino Romano & mozzarella 12

Pepperoni Roll

Pepperoni, mozzarella, more pepperoni & Pecorino Romano 12

A'Bruzzo

Chicken Cutlet, roasted red peppers, fresh garlic, ricotta cheese, Pecorino Romano & mozzarella 13

Additional Regular Fillings (ea) 1

Additional Premium Fillings (ea) 1.50

Check pizza topping section for filling selection

Subs

Served on 10" Brick Oven Sub Roll. (complimentary Fries)
Substitute a Salad (Chopped or Caesar) or Side of Pasta (Penne) for fries 2.50

Eggplant Parmigiana 9

Meatballs Parmigiana 9

Sausage Parmigiana 9

Chicken Parmigiana 10

Sausage, Pepper & Onions 10
add cheese 11

Veal Parmigiana 12

Chicken Milano

Chicken Cutlet, with fresh mozzarella, tomato & roasted red peppers with a balsamic glaze 11

Grilled Chicken

With provolone cheese, mixed greens & tomato 10

Italian Combination

Ham, salami & provolone cheese, lettuce, tomato, onion 10

(mayonnaise, mustard or oil & vinegar upon request)

Mamma Mia's
take-home sauce

| | | | | |
|-----------------------|------|---|-------|----|
| Sunday Sauce | Pint | 5 | Quart | 8 |
| Marinara Sauce | Pint | 5 | Quart | 9 |
| Meat Sauce | Pint | 7 | Quart | 10 |
| Marsala | Pint | 8 | Quart | 13 |
| Vodka Sauce | Pint | 8 | Quart | 13 |
| Alfredo | Pint | 8 | Quart | 13 |

Open for Lunch & Dinner Everyday

Let us cater your next function • 10 to over 500 guests

Private Party Room accommodates up to 80 people



Dec 2017

The FDA advises consuming raw or undercooked meat, poultry, seafood or eggs increases your risk of food illness.

Prices & menu items subject to change without notice. Tax not included.

Mamma Mia's Trattoria
& Brick Oven Pizzeria

A family Tradition Since 1983

Joey LoGrasso, Proprietor

DINNER MENU



Let us
CATER
your parties and
events

Take Out

561-963-9565

8855 Hypoluxo Rd., Lake Worth 33467

www.mammamiatrattoria.com

Primi Appetizer

Calamari Fritte

Golden fried calamari with fresh marinara 13
tossed in our signature bada bing sauce 14

Baked Clams Oreganata

One Dozen fresh whole middleneck clams
topped with seasoned breadcrumbs,
parsley and garlic 13

Antipasto De Casa

Ham, salami, provolone, fire grilled artichokes,
pepperoncini, olives, roasted red peppers,
sweet drop peppers 14

Mamma Mia's Trio

Baked Clams, Fried Mozzarella &
Calamari Fritte 15

Mussels Marinara

Fresh Mussels in a garlic and basil marinara
sauce with a touch of white wine 12

Fried Mozzarella

Homemade breaded mozzarella served with
fresh basil marinara sauce 9

Mozzarella Caprese

Fresh mozzarella sliced with beefsteak tomato,
fire roasted peppers, Kalamata olives and fresh
basil, topped with a balsamic glaze 13

Broccoli Rabe

Pan seared Broccoli Rabe with fresh garlic,
olive oil and a touch of white wine
with sliced sausage 13

Buffalo Wings

Choose from: Medium-Hot-BBQ-Bada Bing
sauce (10) served with blue cheese & celery 10

★ Bada Bing Shrimp

Crispy shrimp with fresh basil chili sauce 10

Bruschetta

Our famous chopped tomatoes 5
With sliced bread 8

Burrata *New*

Fresh mozzarella with creamy center,
fire grilled artichokes, sweet drop peppers,
balsamic glaze 13

Grilled Eggplant *New*

Fresh basil, pecorino and marinara 11



Zuppa / Insalata

Minestrone

Italian mixed vegetable soup
Pint 5 Quart 7

Pasta Fagioli

Cannellini beans with pasta in
a light red broth
Pint 5 Quart 8

Soup of the day

Pint 5 Quart 8
(while supply lasts)

Trattoria Chopped Salad

Chopped Romaine lettuce with cucumbers,
chick peas, onions, tomatoes and
Kalamata olives 4.5/10

Bistecca Salad

Wedge of Iceberg lettuce topped with gorgon-
zola, bacon and tomato with parmesan
peppercorn dressing 5/12

Apple Pecan Salad

Chopped romaine with red onion, tomato,
gorgonzola, pecans and green apple 13

Greek Salad

Romaine lettuce with cucumbers, onions,
chick peas, tomatoes, feta, Kalamata olives
and pepperoncini 6/12

Prosciutto con Arugula

Shaved prosciutto, fresh tomatoes,
gorgonzola, garlic aioli 11

Caesar Salad

Romaine Lettuce with croutons
and Pecorino Romano cheese 4.5/10

Add to any salad: Grilled, Blackened, or Fried Chicken 5,
Grilled or Blackened Shrimp 8, Grilled Salmon 15
Add Gorgonzola, Fresh Mozzarella or Feta Cheese 2.5

Dressings: Balsamic Vinaigrette, Blue Cheese, Caesar,
Parmesan Peppercorn, Ranch

Dinner Entrees

Dinner Entrees include choice of Soup (Minestrone or Pasta Fagioli) or Salad
(Chopped, Caesar or Bistecca) and two Garlic Rolls.

Non Pasta entrees include a side of Spaghetti, Linguini, or Penne pasta with
Tomato Sauce, Vegetable, or Potato

Any pasta substitutions 2, Marinara 1, Meat Sauce or Garlic and Oil 2

Pollo & Carne

Fiorentina

Lightly egg battered in a lemon white wine
sauce with melted mozzarella served on a bed
of seared spinach

Chicken 23 Veal 24

Scarpello

Boneless or on the Bone with sausage, garlic,
onions, wild mushrooms, capers, Kalamata olives
and pepperoncini with light white wine sauce

Chicken 23 Veal 25

Cacciatore

Boneless or on the Bone with wild mushrooms,
onions, garlic and bell peppers with
fresh herbs marinara sauce

Sausage 19 Chicken 21 Veal 24

Chicken "Under the Brick"

Grilled chicken breasts topped with
wild mushrooms and sweet marsala sauce 22

Marsala

Wild mushroom and onions in a
sweet marsala wine sauce

Chicken 22 Veal 25

★ Sorrentino

Topped with fresh mozzarella, prosciutto
and eggplant with a touch of white wine
and marinara

Chicken 23 Veal 25

Picatta

Capers and onions in a lemon white wine sauce
Chicken 21 Veal 24 Shrimp 28 Salmon 25

Francese

Lightly egg battered with a lemon white wine sauce
Chicken 21 Veal 24 Shrimp 28

Pasta

Penne Chicken and Broccoli

Chicken breast with sun-dried
tomatoes and broccoli in a light
white wine sauce tossed with
Pecorino Romano 20

Spaghetti & Meatballs

Meatballs in Sunday sauce 17
Add Meat sauce 2

Fettuccini Alfredo

Pecorino Romano and a garlic
cream sauce 19
Add Grilled Chicken 5, Shrimp 8

Linguini with White Clam Sauce

Baby whole clams with parsley,
garlic, olive oil and white wine 20

★ Penne a la Vodka

Prosciutto, and garlic in a vodka
infused pink sauce. 19
Add Grilled Chicken 5, Shrimp 8

Cavatappi Bolognese *New*

Cavatappi pasta with fresh
homemade meat sauce with peas,
onions and a touch of cream 19

Primavera *New*

Mushrooms, onions sautéed
spinach, grilled artichokes, basil,
white wine, marinara with
cavatappi pasta 20
Add Grilled Chicken 5, Shrimp 8

Jumbo Cheese Ravioli

Sunday Sauce or Marinara 16
Vodka, Alfredo, Bolognese 20

Broccoli Rabe with *New* Sausage

Broccoli rabe with sweet Italian
sausage, garlic, onions, tossed
with orecchiette pasta 20

Crab Pomodoro *New*

Roasted garlic, fresh tomatoes,
olives, marinara tossed
with lumb crab and EVOO
with cavatappi 23



Substitute Whole Wheat or Gluten Free Pasta for 2

Al Forno

Lasagna 17

Meat Lasagna with ricotta,
mozzarella and Sunday sauce

Baked Ziti 16

Add Meat Sauce or Eggplant 2

Italian Feast 22

Chicken Cutlet, Meatballs
and Baked Ziti

Parmigiana

Lightly breaded and finished with Sunday sauce, Mozzarella and Pecorino Cheese

Chicken 20

Veal 22

Shrimp 25

Eggplant 18

Veal & Eggplant 24

Chicken & Eggplant 22

★ Parmigiana Trio

Chicken, Veal and Shrimp 25

Eggplant Mamma Mia

Grilled eggplant layered with spinach, sliced
tomatoes, and ricotta cheese 20

Eggplant Rollatini

Eggplant rolled with ricotta, mozzarella
and Pecorino Romano 19

Pesce

Frutti D' Mare

Fresh Clams, fresh mussels and shrimp with
marinara sauce over angel hair pasta 27

Shrimp Marinara

Shrimp with fresh garlic marinara sauce
over linguini 27

★ Scallops & Shrimp Fra Diavolo

Jumbo scallops and shrimp with spicy
marinara sauce over linguini 28



Flounder Francese

Egg Battered Flounder with
lemon white wine sauce 22

♥ Grilled Salmon

Grilled Salmon with vegetables 24

Shrimp and Calamari

Shrimp and Calamari with marinara sauce
over linguini 25

Calamari Marinara

Fresh calamari with marinara sauce
over linguini 24

Shrimp Francese

Lightly egg battered with a lemon
white wine sauce 28

Salmon Putanesca *New*

Marinara, kalamata olives, capers, red pepper
flakes, fresh basil, fresh tomatoes, onions 26

* Ask about our Fresh Fish & Daily Specials
★ House Specialty ♥ Low Calorie

Side Dishes

Meatballs 7

Sausage Peppers & Onion 7

Pasta w/ Sunday Sauce 5

Penne Alla Vodka 10

Fettuccini Alfredo 10

Linguini w/ White Clam Sauce 10

Spinach (Steamed or Sautéed) 6

Broccoli (Steamed or Sautéed) 6

Broccoli Rabe 8

Garlic Rolls (6) 3 (12) 5

French Fries 5

Children Menu

Chicken Parmigiana w/ Spaghetti 11

Chicken Fingers and Fries 6

Spaghetti and Meatballs 6

Ravioli with Sunday sauce 6

Baked Ziti 6

Penne with Butter 5

No substitutions

Dolce

Cannoli 4

Six Layer Carrot Cake 9

Tiramisu 7

Chocolate Fudge Cake 7

Creme Brûlée Cheesecake 5.5

Belgium Dark Chocolate Gelato 5