

Mamma Mia's Trattoria & Brick Oven Pizzeria

Create Your Own Menu

Host chooses Main Courses with Soup or Salad to create a Custom Menu. Each menu includes Homemade Bread and Bruschetta, Soda or Iced Tea and sides of Pasta and Vegetables.

Starting at 19.95 for Lunch, 29.95 for Dinner

Friday through Sunday evening events requires a minimum of 25, cannot begin until 8:00 pm and incur a service fee of \$10 pp

Children's Menu Available - \$10.00 per child 12 or under

Your Selections will be put on a custom designed menu for your guests to order from. This Menu is for parties of 20 or more dining in our Banquet Room. Dinner Events must Exceed 50 persons for Exclusivity in the room. The price does not reflect tax or gratuity. If less than 20 guests, a 75.00 Room Fee is added. There is a \$100.00 Deposit required that is refundable if 30 Day Notice of Cancellation is received. Price does not include sales tax or the 22% service charge. Options chosen with a (+ \$) adds to the total price per person for everyone in the group.

Please Contact Krystal at 561-963-9565 or Mammamiatrattoria@gmail.com to set your event.

Soup or Salad- Select 2 of the following for your Menu

Chopped Salad

Minestrone Soup

Caesar Salad

Pasta Fagioli Soup

Main Course- Select 4 of the following for your Menu

Chopped Salad w/ Grilled Chicken

Eggplant Mamma Mia +\$1

Chicken Francese

Eggplant Rollatini +\$1

Chicken Marsala

Lobster Ravioli +\$4

Chicken Parmigiana

Shrimp Marinara +\$5

Flounder Francese

Shrimp Rosso +\$6

Sausage & Peppers

Frutti Di Mare +\$6

Penne Chicken & Broccoli

Shrimp & Scallops Fradiavolo

Penne A la Vodka

+\$6

Spaghetti & Meatballs

Salmon Puttanesca +\$6

Cavatappi Bolognese

Lobster Tails Marinara +\$12

Eggplant Parmigiana

Substitute Veal for Chicken

Lasagna

+\$3

Baked Ziti

Add Chicken to Pasta Dish

Chicken Cacciatore

+\$2

Chicken Piccata

Add Shrimp to Pasta Dish +\$5

Jumbo Cheese Ravioli

Chicken "Under the Brick"

Cavatappi Primavera

Linguini with White Clam Sauce

Chicken Scarpiello +\$1

**Any options chosen
with a (+ \$) adds to
the total price per
person for everyone in
the group.**

Menu Add - Ons

Appetizers-

Select one for an additional \$3.00 per person, Two for \$5.00 per person.

These are served Family style to the individual tables.

Fried Mozzarella

Fried Calamari

Antipasto

Meatballs with Ricotta

Stuffed Mushrooms

Mussels Marinara

Mozzarella Caprese

Baked Clams Oreganata +\$2

Zuppa Di Clams +2

Broccoli Rabe with Sausage +\$5

Desserts-

Select Two Options for your Guests for \$3.00 per guest

Cannoli

Tiramisu

Cheesecake

Chocolate Spoon Lovin' Cake +\$2

Six Layer Carrot Cake +\$2

Bring Your Own Cake for \$1.50 per plate

Espresso and Cappuccino - \$3.00 per Guest

Bar Menu

These packages are per person priced, including everyone 21 years of age or older present at reception. These packages are all for 3 hours.

Packages

Beer and Wine Package - \$15.00 per Guest

Standard Spirits & Beer and Wine Package – \$24.00 per Guest

Top Shelf Spirits & Beer and Wine Package - \$ 30.00 per Guest

Beer & Wine Included

Yuengling Draft

Bud Light

Corona

Peroni Draft

Miller Light

Heineken

Budweiser

Coors Light

Michelob Ultra

House Wines:

Foxbrook Merlot

Due Torre Pinot Grigio

Foxbrook Cabernet

Foxbrook Chardonnay

Campobello Chianti

Foxbrook White Zinfandel

Spirits Selections

Standard

Smirnoff Vodka

Beefeater Gin

Bacardi Silver Rum,

Canadian Club

Jim Beam

Jose Cuervo Gold

Johnny Walker Red

Anisette

Top Shelf

Grey Goose

Bombay Sapphire

Ron Zacapa Rum

Crown Royal

Johnnie Walker Black

Patron Silver

Jameson Irish Whiskey

Gran Marnier

*Toast – \$2.50 per Guest La Luna Prosecco or Louis
Perdrier Brut Single Glass of Wine per guest \$4 Cash Bar
Available Carafes of Wine for \$15 per carafe Magnum
Bottles of House Wine available for \$40 Per*