

Mama Mia

Italian Kitchen

Welcome to Mama-Mia Italian Kitchen, where passion with dedication culminate to culinary skills excellence. Executive Chef Animesh & Chef Dhruv, Co-Founder with over 25 years of rich experience reveal their proficiency in crafting authentic Italian cuisine.

Indulge in Mama-Mia's handcrafted, meticulously prepared pastas with the finest and fresh ingredients blended with choicest sauces, cheeses and spices for their distinguished taste.

Our stone oven pizzas crafted from 72-hour fermented dough offer a perfect blend of crispy crust and flavourful toppings for their unique taste showcasing the traditional art of Italian pizza with innovative precision. The skill continues to offer few signature dishes concluding with our in-house desserts to celebrate aromatic flavours adequately to satisfaction of taste buds with more craving.

At Mama-Mia the management aspires to create memories of your pleasurable dining experience for a romantic dinner, family gathering, solo meal, corporate event in our serene ambiance with additional patio dining option. We assure you that every moment spent at Mama-Mia, Italian Kitchen will be very special to convince you to revisit us soon.



Thank you for giving us an opportunity to make your day memorable & looking forward to seeing you again

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STARTERS

MARRINATED OLIVES	\$9
<i>marinated sicilian olives with garlic.</i>	GF V
CAPRESE BRUSCHETTA	\$15
<i>vine tomatoes, fior di latte, pesto, reduced balsamic, grilled focaccia.</i>	V
ARANCINI	\$16
<i>breaded risotto balls stuffed with green peas, carrots, fior di latte, grana padano; house-made marinara sauce.</i>	V
GARLIC PRAWNS	\$18
<i>house-made herb butter, grilled focaccia.</i>	
MEATBALLS	\$16
<i>premium beef, veal, and pork, pomodoro sauce, pecorino romano, grana padano, fresh basil.</i>	
BEEF CARPACCIO	\$20
<i>thin sliced AAA tenderloin, mustard & horseradish crema, fried capers, grana padano, arugula.</i>	
MUSSELS	\$24
<i>pei mussels, garlic, tomato, basil, white wine, italian sausage, grilled focaccia.</i>	
CIOPPINO	\$26
<i>pei mussels, manilla clams, prawns, fresh fish, potatoes, cherry tomato, fennel broth, grilled focaccia.</i>	
CALAMARI	\$19
<i>crispy squid, chili flakes with tartar sauce.</i>	
CHICKEN WINGS	\$19
<i>sea salt & pepper, frank's hot sauce, blue cheese dressing.</i>	GF
BAGUETTE	\$7
<i>baguette, garlic butter, oil & balsamic.</i>	V

ANTIPASTO PLATTER FOR TWO \$26
*cured Italian meats, select cheeses, olives,
home-made flatbread.*

SOUP & SALADS

FEATURE SOUP	\$11
<i>please ask your server</i>	
CAPRESE BURRATA	\$20
<i>vine tomatoes, italian burrata, basil pesto, reduced balsamic.</i>	GF V
CAESAR SALAD	\$15
<i>baby romaine, free range egg, house croutons, smoked bacon.</i>	GF
SALMON SALAD	\$25
<i>blackened salmon, mixed greens, quinoa, cherry tomatoes, feta, pickled red onion, balsamic dressing.</i>	GF
STEAK SALAD	\$26
<i>flat iron steak, house croutons, mixed greens, pickled beets, feta cheese, herb dressing.</i>	
GARDEN SALAD	\$14
<i>mixed greens, tomatoes, candied walnuts, goat cheese, cucumbers, pickled red onion, house dressing.</i>	GF V

Add: chicken \$7/ steak \$10/ prawns \$9/ salmon \$10

GF - GLUTEN-FREE V - VEGETARIAN

"PLEASE INFORM YOUR SERVER" - As our dishes may contain or come in contact with Alleergens including but not limited to common allergen like dairy,eggs, wheat,soy,peanuts, treenuts, fish and shellfish and vegetables etc.

PANINI

(AVAILABLE TILL 4:00PM)

Served with salted fries, house salad, or house-made soup.

MAMA MIA'S BURGER \$21

sesame bun, beef chuck patty, cheddar, smoked bacon, romaine, pickles, tomato, roasted garlic aioli, onion rings.

AVOCADO & ZUCCHINI FOCACCIA \$21

home-made focaccia, vine tomatoes, grilled zucchini, goat cheese, avocado, arugula, mozzarella, balsamic reduction.

CHICKEN CLUB \$21

chicken breast, pesto, bacon, gorgonzola cheese, garlic butter, arugula, tomato, house-made ciabatta.

ROAST BEEF DIP \$21

sliced AAA sirloin, mushroom mix, fior di latte, horseradish, garlic butter, baguette, garlic au jus.

TUSCAN LINGUINE \$26

roasted chicken, rosemary, marjoram, sun-dried tomato, grilled zucchini, cream, cherry tomatoes.

GNOCCHI \$26

house-made gnocchi, roasted chicken, cherry tomatoes, gorgonzola, or pesto cream sauce.

CANNELONI \$26

roasted chicken, ricotta, sun-dried tomatoes, spinach, rose sauce.

RISOTTO FUNGHI \$25

carnaroli rice, mushrooms, white truffle oil, grana padano, fresh arugula. GF V

LASAGNA BOLOGNESE \$25

bolognese, alfredo, tomato sauce, Italian cheese blend.

SEAFOOD LINGUINE \$38

linguine, clams, mussels, fresh fish, prawns, lobster, marinara sauce, lobster bisque.

SHRIMP SCAMPI \$33

home-made tagliatelle, argentinian prawns, cream, lobster bisque, chilli flakes, grana padano.

IMPORTED AND FRESH PASTA

SPAGHETTI & MEATBALLS \$25

house-made meatballs, marinara sauce, grana padano, ricotta salata.

SPAGHETTI CARBONARA \$26

pancetta, garlic, egg yolk, pecorino romano.

LINGUINE VONGOLE \$28

manilla clams, pancetta, garlic, chilli flakes, white wine, grana padano.

RIGATONI ARRABIATA \$26

burrata, Italian sausage, marinara sauce, cherry tomatoes, chilli flakes.

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MEAT & SEAFOOD

BEEF RIBEYE	\$49
<i>grilled 12 oz AAA ribeye steak, seasonal vegetables, roasted potatoes, red wine au jus.</i>	GF
CATCH OF THE DAY	
MARKET PRICE	GF
CHICKEN MARSALA	\$32
<i>chicken supreme, marsala sauce, mushrooms, seasonal vegetables, rosemary roasted potatoes.</i>	GF
VEAL PARMESAN	\$34
<i>breaded veal, seasonal vegetables, spaghetti pomodoro.</i>	
LAMB SHANK	\$36
<i>braised lamb shank, rapini, choice of roasted potatoes or risotto.</i>	GF
CONFIT DUCK	\$32
<i>confit duck leg, tomato chutney, roasted potatoes, seasonal vegetables, reduced balsamic, candied walnuts.</i>	GF

KID'S

Kid's food is served with choice of pops and ice-cream.

SPAGHETTI POMODORO	\$12
<i>spaghetti, meatball, tomato sauce, grana padano</i>	
LINGUINE ALFREDO	\$12
<i>garlic, basil, grana padano, alfredo sauce</i>	
CHICKEN TENDERS	\$12
<i>breaded chicken supreme, fries</i>	
CHEEZE PIZZA	\$12
<i>san marzano tomatoes, mozzarella, olive oil.</i>	

Add: chicken \$3/ meatball \$3/ pepperoni \$3

PIZZA

NAPOLETANA

HOUSE-MADE &
HAND-STRETCHED DOUGH

CAPRICCIOSA	\$23
<i>san marzano tomatoes, prosciutto cotto, fior di latte, artichoke hearts, oregano, sicilian olives, capers.</i>	
PROSCIUTTO & ARUGULA	\$24
<i>san marzano, tomatoes, fior di latte, prosciutto, arugula, evoo, grana padano</i>	
MARGHERITA	\$20
<i>san marzano tomatoes, fior di latte, basil</i>	V
DIAVOLA	\$23
<i>san marzano tomato, soppressata piccante, fior di latte, peperoncini.</i>	
FUNGHI	\$20
<i>mushrooms, goat cheese, mozzarella, alfredo, caramelized onions.</i>	
ITALIAN HAM & MUSHROOM	\$24
<i>prosciutto cotto ham, mushrooms, san marzano tomato, truffle drizzle</i>	
CARBONARA	\$23
<i>alfredo, guanciale, local free-range eggs, fior di latte, pecorino romano.</i>	
QUATTRO FORMAGGI	\$20
<i>san marzano tomatoes, creamy goat cheese, fior di latte, gorgonzola, mediterranean feta, spiced honey.</i>	V
PEPPERONI	\$22
<i>san marzano tomatoes, pepperoni, fior di latte.</i>	

Gluten-free pasta option available Add \$3
Gluten-free pizza option available Add \$3
Dairy free cheese available Add \$3

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