

Small rectangular sign on the wall above the bar.



HISTORIC ITALIAN DINING ON



# ANTI PASTO



## The "Original" Toasted Ravioli

Handmade meat or cheese filled ravioli lightly breaded then deep-fried to a golden brown. Served with Mama's marinara sauce

*Pairs Well With Tiziano Chianti*

## Salsiccia Stuffed Mushrooms

Jumbo hand selected mushrooms stuffed with salsiccia, topped with a creamy house asiago cheese sauce, then baked in the oven



## Calamari

A generous portion of sliced squid deep-fried to a golden brown & lightly tossed in Mama's special lemon pepper seasoning. Served with marinara sauce

## Mama's Combo Platter

A sampling of Mama's toasted ravioli, calamari, salsiccia, stuffed mushrooms to delight your taste buds. The perfect appetizer for the undecided!



## Stuffed French Loaf

Entire loaf of French bread filled with our spinach artichoke mix, topped with provolone cheese, pepper jack cheese, tomatoes, and green onions. Baked in our pizza oven to perfection. Served with house marinara for dipping *Pairs Well With La Fiera Montepulciano*

## Bruschetta

Mamas Original ...

Hill Bakery Crostinis topped with black olives, pepper blend, diced tomatoes and garlic, sprinkled with Asiago cheese

*Pairs Well With Ryder Estate Pinot Noir*

## Baked Meatballs

Mama's house made meatballs in marinara topped with mozzarella cheese and provolone served with toast points

2 ppl • 4 ppl *Pairs Well With Villa Puccini Sangiovese*

## Mama's House Provel Cheese Sticks

Breaded in Mama's own specially prepared bread crumbs and deep fried until golden brown. Served with Mama's marinara sauce

## Antipasto

Slices of "Hill" Italian meats, a variety of cheeses, artichoke hearts, olives, roasted peppers, & fresh sliced tomatoes. Served with Mama's specially seasoned dipping sauce.

Feeds 2 -4.

*Pairs Well With Hess "Shirtail" Cabernet Sauvignon*

## Garlic Cheese Bread

Fresh "Hill" bakery rolls brushed with olive oil & chopped garlic then topped with slices of provolone cheese & baked in the oven until golden brown

## Eggplant Melanzane

Fresh eggplant sliced and breaded, sautéed until golden brown topped with provolone cheese & marinara sauce baked in the oven until golden brown

## Escargot

Served in a pesto butter garlic sauce served with toast points

# INSALATA & ZUPA

## Mama's House Salad

Fresh mixed greens, diced red peppers, green onions, provolone, and Parmesan cheese tossed in Mama's own balsamic Italian dressing. Small • Large

## Classic Caesar

Hearts of romaine lettuce tossed in our homemade Caesar dressing, topped with homemade croutons, Asiago, Parmesan cheese

## Seasonal Soup du jour

Homemade soup available October thru April

## Mama's Minestrone

A traditional blend of vegetables in a hearty beef stock topped with penne noodles and a sprinkling of Parmesan cheese





## Caprese Salad

Slices of fresh tomatoes over a bed of crisp iceberg lettuce and topped with fresh mozzarella cheese.

A bit of diced red onion, fresh basil, and a touch of Mama's balsamic Italian dressing makes for a true Italian treat

Add chicken, shrimp, or grilled salmon for additional cost

 Vegetarian  Spicy

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# TRADITIONAL PASTA

Add a small Mama's Salad to any pasta dish for a small price / \*Gluten Free pasta available for a small price

## Manicotti

Tender tubes of pasta stuffed with a delicious blend of Italian cheeses and seasonings, Mama's Parmesan cream sauce, and a dollop of Mama's marinara sauce. Topped with provol cheese, baked in the oven, and served to you piping hot

*Pairs Well With Speri Valpolicella*

## "The Hill" of Spaghetti

Freshly cooked imported spaghetti topped with Mama's own marinara sauce. Served with grated Parmesan cheese

Add meat sauce, two meatballs, or salsiccia for additional cost

*Pairs Well With Speri Valpolicella*

## Tortellini ala Pappa

Meat filled tortellini, fresh peas, and prosciutto in a mouthwatering garlic Parmesan cream sauce

*Pairs Well With Palazzone Orvieto Classico*

## Penne Carbonara

Penne pasta with sliced fresh mushrooms, sun-dried tomatoes, & pancetta (bacon) tossed in a spectacular cream sauce

*Pairs Well With Vietti Barbera D'Asti*



## Baked Lasagna

Countless layers of lasagna noodles, "Hill" Italian sausage, seasoned ground beef, four varieties of cheese, and Mama's marinara sauce. Baked in the oven and served to your table piping hot

*Pairs Well With Ruffino Ducale*

## Pasta con Broccoli

Cavatelli noodles, fresh broccoli crowns, and mushrooms in a creamy Parmesan cheese sauce with just a touch of Mama's marinara sauce

*Pairs Well With Shooting Star Chardonnay*

## Cannelloni

Tender tubular pasta stuffed with a mixture of beef, pork, and veal. Topped with marinara, Parmesan cream sauce, and a layer of melted provol

*Pairs Well With Hess "Shirtail" Cabernet Sauvignon*

## Beef Ravioli

A generous portion of ravioli with Mama's specially prepared marinara sauce, topped with provol cheese and then baked in the oven

*Pairs Well With La Fiera Montepulciano*



## Roasted Red Pepper Ravioli

Ravioli made with a delicious blend of cheeses prepared in our house made roasted red pepper cream sauce with fresh spinach and red onions

*Pairs Well With Vajra Barolo*

## Penne ala Vodka

Penne pasta prepared in our own specialty vodka sauce with peas, minced onions, salt, red pepper flakes, and a lil Vodka to make sure it's perfect! Splash of our marinara and cream sauces to complete a truly great dish!

*Pairs Well With Massone Gavi*

## Fettuccine Alfredo

A traditional Italian favorite! Fettuccine noodles tossed in a light Parmesan cream sauce

Add chicken or shrimp for additional cost

*Pairs Well With Riff Pinot Grigio*

## Lobster Ravioli

Tender ravioli stuffed with lobster, scallops and shrimp with Mama's lobster & crab cream sauce.

Sprinkled with baby shrimp

*Pairs Well With Palazzone Orvieto*

Add to any Traditional Pasta: Chicken or Shrimp for a small price



## MAMA'S PASTA CHALLENGE

An enormous bowl of spaghetti topped with the largest homemade meatball on "The Hill." Served with Mama's own marinara sauce. If you manage to finish this dish, Mama will pick up the price & also reward you with the "Pasta Challenge Shirt."

One person, One meatball, a "Hill" of spaghetti & a whole lot of fun!



Dine-In. Only! **Must be completed in 1 Hour or less! No sharing allowed.**

*Pairs Well With Tiziano Chianti*

Available Monday - Thursday (Anytime)

Friday, Saturday, and Sunday (Anytime prior to 4 PM)

(After 4 PM with 24 Hour Notice)

 Vegetarian  Spicy

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# SPECIALTY PASTA

Add a small Mama's Salad to any pasta dish for a small price

\*Gluten Free Pasta available for a small price

## Penne Primavera

Penne pasta combined with seasonal vegetables tossed in an oil, butter, pesto and garlic sauce

*Pairs Well With Speri Valpolicella*



## Rabbit Bolognese

Roasted Rabbit sautéed with red onion and spinach prepared in a veal tomato broth served with pappardelle noodles topped with Parmesan cheese

*Pairs Well With Vajra Barolo*

## Linguine Gamberetto

Linguine noodles served with fresh jumbo shrimp, fresh tomato, fresh spinach, and basil with fresh squeezed lemon in a white wine sauce

*Pairs Well With Baudana "Dragon" Langhe Bianco*

## Seafood Linguine

Sea scallops and large shrimp sautéed to perfection & served over a bed of linguine with Mama's lobster & crab cream sauce. One of our most popular dishes!

*Pairs Well With Palazzone Orvieto*

## Linguine with Clams & Mussels

Baby clams and tender mussels in the shell sautéed until absolutely perfect & served over a bed of linguine with a light white wine garlic sauce

*Pairs Well With Shooting Star Chardonnay*



## Linguine Diablo

Blend of our delicious fresh seafood mussels, shrimp, scallops, and crab meat prepared in our spicy marinara

*Pairs Well With Baudana "Dragon" Langhe Bianco*

## Penne Arrabiata

Penne pasta prepared in a spicy marinara sauce with fresh ground salsiccia, pancetta (bacon), mushrooms, red & yellow peppers, and a sprinkling of shallots

*Pairs Well With La Fiera Montepulciano*

Add to any Traditional Pasta:  
Chicken or shrimp for a small price

# ENTREES

All entrees are served with a small Mama's salad & choice of vegetable or pasta.

## POLLO

### Pollo Artichoke

Medallions of chicken breast sautéed with artichoke hearts in a white wine lemon butter sauce

*Pairs Well With Ryder Pinot Noir*

### Pollo Parmigiana

A tender boneless breast of chicken lightly breaded & sautéed, then topped with provolone and marinara sauce & baked in the oven until piping hot

*Pairs Well With Aia Vecchia Super Tuscan*



### Pollo Marsala

A sweet marsala wine sauce compliments sautéed chicken medallions, shallots, & mushrooms

*Pairs Well With Aia Vecchia "Super Tuscan"*

### Pollo Caprese

Marinated chicken breast in our house dressing, then grilled and topped with fresh mozzarella, red onion sliced tomatoes, fresh basil, served over fresh local vegetables & drizzled with our balsamic glaze

**No Additional Side**

*Pairs well with Palazzone Orvieto*

### Pollo Spedini

A tender boneless breast of chicken, pancetta (Italian Bacon), mushrooms, diced tomatoes, green onion, provolone cheese. Rolled, pan roasted, & served with a white wine lemon butter sauce over a bed of linguine. It doesn't get any better than this paisans!

**No Additional Side**

*Pairs Well La Fiera Montepulciano*



### Pollo Modiga

Crispy breaded chicken breast topped with sautéed bacon & mushrooms in a creamy white wine lemon butter sauce

*Pairs well with Shooting Star Chardonnay*

### Pollo Laurena

Medallions of chicken sautéed in a white wine garlic sauce served with squash, zucchini and fresh tomato medley sprinkled with fresh Asiago cheese

*Pairs Well With Palazzone Orvieto*

### Pollo Piccata


Sautéed chicken breast in a white wine lemon butter garlic sauce with capers

*Pairs Well With Vietti Barbera D'asti*

### Pollo Saltimbocca

Medallions of chicken breast sautéed in a sage white wine mushroom sauce, topped with a slice of provolone cheese, and a thin slice of prosciutto Saltimbocca means "Jumps in the Mouth" in Italian, try this entree to see if you agree

*Pairs Well With Vietti Barbera D'asti*

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# ENTREES

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## BISTECCA

Add sauteed mushrooms and onions for a small price  
Add three shrimp for a small price

### Bistecca di Kieto

Choice of steak charbroiled to your liking  
12 oz NY Strip / 8 oz filet  
*Pairs Well With Hess "Shirtail" Cabernet Sauvignon*

### Surfin' Turfin in Italy

Choice of steak grilled to perfection. Accompanied by two jumbo prawns and two large scallops: Topped with our house white wine 12 oz NY Strip / 8 oz filet  
*Pairs Well With Aia Vecchia "Super Tuscan"*

### Bistecca di Modiga

Choice of steak rolled in seasoned bread crumbs, charbroiled to your liking & topped with prosciutto, mushrooms, & a white wine lemon butter sauce. Placed atop fresh greens  
12 oz NY Strip / 8 oz filet  
*Pairs Well With Shooting Star Chardonnay*

## VITELLO

### Vitello Artichoke

Thin slices of tender veal sautéed with artichoke hearts in a white wine lemon butter sauce  
*Pairs Well With La Fiera Montepulciano*

### Vitello Saltimbocca

Tender slices of veal sautéed in a sage white wine mushroom sauce, topped with a slice of provol cheese, & a thin slice of prosciutto. Saltimbocca means "Jumps in the Mouth" in Italian, try this entree to see if you agree  
*Pairs Well With Aia Vecchia "Super Tuscan"*

### Vitello Parmigiana

Lightly breaded slices of veal sautéed then topped with both provol, Parmesan cheese, and marinara sauce. Baked in the oven until the cheese is golden brown  
*Pairs Well With Hess "Shirtail" Cabernet Sauvignon*



### Vitello Gabriella

Lightly breaded slices of veal sautéed in olive oil, then topped with diced tomatoes, black olives, garlic, & basil. Served over a bed of spaghetti noodles topped with house cream sauce. Named after Mama's youngest daughters Ella & Gabriella  
**No Additional Side**  
*Pairs Well With Tiziano Chianti*

### Vitello Marsala

A veal scallopini prepared with fresh shallots, mushrooms and finished in our delicious marsala wine sauce  
*Pairs Well With Aia Vecchia "Super Tuscan"*

### Vitello Picatta

Medallions of veal pan seared in a light white wine lemon butter sauce with fresh capers  
*Pairs Well With Shooting Star Chardonnay*

## FRUITTI DI MARE & MELANZANA

### Sole Bianco

A sole fillet topped with provol cheese, broccoli florets, and sliced mushrooms. Baked in the oven & topped with a white wine lemon butter sauce  
*Pairs Well With Massone Gavi*



### Azzos Mahi

Fresh Mahi lightly breaded with flour and cajun seasoning over linguine topped with cherry cream sauce, red onions, sundried tomatoes, garnished with fried spinach  
**No Additional Side**  
*Pairs Well With Lange Bianco*

### Salmon Valentino

Pan seared salmon with squash, zucchini, dash of garlic, and white wine lemon butter sauce  
*Pairs Well With Massone Gavi*

### Gamberoni Scampi

Jumbo shrimp dusted with Italian breadcrumbs & grilled with sautéed fresh spinach, mushrooms, & cavatelli & topped with a flavorful lemon butter sauce  
**No Additional Side**  
*Pairs Well With Massone Gavi*





### Gino's Scallops

Pan seared scallop served over pappardelle with fresh basil, shallots, and sliced mushrooms in garlic white wine sauce  
**No Additional Side**

### Melanzana Parmigiana

Fresh eggplant thinly sliced and breaded, sautéed until golden brown, topped with provol cheese & marinara sauce then baked in the oven until the cheese is golden brown  
*Pairs well with Aia Vecchia "Super Tuscan"*

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# PIZZA

Available in 9" 12" and 14" • All pizzas specially made with provol cheese, mozzarella available upon request.

## Mama's Own

Fresh "Hill" salsiccia, pepperoni, ground beef, mushrooms, and onions *Pairs Well With Tizano Chianti*

## Papa's Own

Fresh "Hill" salsiccia, sliced tomatoes, basil, onions, mushrooms, our special blend of cheese, & our specially prepared pizza sauce *Pairs Well With Vietti Barbera d'Asti*

## Fresh Veggie

Fresh broccoli, mushrooms, bell peppers, tomatoes, our special blend of cheeses, & our own specially prepared pizza sauce

## King of "The Hill"

Not your typical meat-lovers pizza as this baby is loaded not once but twice with all of our Italian meats & mounds of Parmesan, provol, & mozzarella cheeses  
*Pairs Well With Aia Vecchia "Super Tuscan"*

## Grilled Chicken Balsamic

Garlic olive oil, topped with grilled chicken, fresh mozzarella, spinach, roasted red pepper and drizzled balsamic

## Margherita

Our house made pizza sauce topped with fresh mozzarella, sliced tomatoes & fresh basil  
*Pairs Well With La Fiera Montepulciano*

## Create Your Own

One topping included.

For each additional topping a small price

**Topping Choices:** Anchovies, Artichoke Hearts, Bacon, Banana Peppers, Black Olives, Broccoli, Extra Cheese, Fresh Mozzarella, Green Olives, Bell Peppers, Grilled Chicken, Ground Beef, Mushrooms, Onion, Pepperoni, Roasted Red Peppers, Salsiccia, Tomato

## SIDES

Sicilian Green Beans • Vegetable Medley

Cavatelli Pasta

choice of sauce: marinara, alfredo, blush, oil and garlic

## CHILDREN'S MENU

10 years old and younger. All children's entrees include a scoop of spumoni or vanilla ice cream! 10.99

Homemade Chicken Strips & Fries

Spaghetti with Marinara sauce

Fettuccine Alfredo

## DRINKS

Unlimited Coffee, Iced Tea and Hot Tea, Pepsi, Diet Pepsi, Sierra Mist, Dr. Pepper, Lemonade

Milk • Chocolate Milk

San Pellegrino Water

Italian Soda (No Refills) Raspberry or Peach

## DESSERTS

Spumoni or Vanilla Ice Cream

Cannoli • Tiramisu • New York Cheesecake

Specialty Desserts Ask your server

## ASK YOUR SERVER ABOUT



### Mama's Salad Dressing

Our famous house dressing is available for purchase! Mama's salads are delicious, and now you can make them yourself at home. Our dressing is also fantastic as a marinade, and perfect as a special gift from "The Hill"



## TAKE HOME

### Original Toasted Ravioli!



Try our handmade meat filled ravioli, lightly breaded then deep fried to a golden brown

## MAMA'S CATERING FOR ALL OCCASIONS

Mama's on the Hill can accommodate parties of all sizes and we have many different offerings to help make your party a success. From birthday parties to wedding receptions, Mama knows how to make your event special.

\*\* Contact Lauren or Andrea 314.776.3100 \*\*

"Who Toasted Your Ravioli" Shirts - 20

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