

Mama MIA Too

101 N Maxwell Ave 28078-4215 · +17048750575 · Updated: Jan 14, 2026

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APPETIZERS 8

Garlic Bread	\$4.00
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Baked from scratch French Baguette slices with Garlic, Olive Oil, Parmesan Cheese and Mozzarella cheese.

Mozzarella Sticks	\$8.00
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Hand cut Sorrento Mozzarella Sticks light breaded, light fried and fully cooked baked in the oven.

Fried Calamari	\$9.00
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Fresh cut Calamari Rings, light breaded, deep fried, served with our specialty marinara sauce.

Portobello Gorgonzola	\$10.00
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Portobello Mushroom baked in the oven toasted with creamy blue cheese sauce.

Roasted Pepper Mozzarella	\$10.00
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Oven roast Red Bell Pepper, sliced and marinated in basil, garlic and extra virgin olive oil.

Mushroom Crab meat	\$11.00
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Baked stuffed White Mushroom with Crab meat and Italian herbs.

Mussels Vino Bianco	\$11.00
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Fresh Mussels in the shells saute with garlic and white wine.

Mussels Marinara	\$11.00
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Mussels in the shells saute with garlic and light marinara sauce.

SOUPS 3

Italian Egg drop	\$5.00
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Home made Chicken broth with spinach and egg drops.

Chicken Noodle	\$5.00
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home made Chicken Broth with fettuccine pasta, carrot and chicken.

Pasta Fagioli	\$5.00
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Cannellini beans, fettucini pasta , garlic and home made chicken broth.

SIDE SALADS 5

House Salad	\$4.00
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Romain Lettuce, Tomato, Red Cabbage and Carrot with your choice of dressing; ranch, blue cheese, balsamic, honey muster and peppercorn.

Tomato and Onion Salad	\$5.00
Tomato, onion, basil garlic and oil olive.	
Caesar Salad	\$6.00
Romain lettuce, Parmesan cheese and our home made dressing.	
Ralph Salad	\$6.00
Mesclun mix, tomato and red onion with balsamic vinegar and extra virgin olive oil.	
Capresse Salad	\$8.00
Fresh Mozzarella, Tomato, Onion, Basil and Parsley with olive oil and Italian herbs.	

ENTREE 27

Gnocchi Marinara	\$12.00
Potato dough paste with our home made garlic marinara sauce.	
Gnocchi Gorgonzola	\$13.00
Potato dough pasta with creamy blue cheese sauce.	
Ziti Vodka	\$14.00
Ziti Pasta with pink creamy vodka sauce.	
Angel Hair Meat sauce	\$14.00
Angel hair pasta with tomato ground beef sauce.	
Eggplant Parmesan	\$14.00
Eggplant sliced, egg washed light sautee, infused in tomato sauce baked in the oven with Parmesan and mozzarella cheese.	
4 Cheeses Ravioli meat sauce	\$14.00
Ravioli stuffed with Ricotta, Parmesan, Mozzarella and Provolone cheese infused in tomato ground beef sauce.	
Chicken Fettuccine Alfredo	\$15.00
Fettuccine pasta with sautee Chicken with Parmesan cream sauce.	
Linguine Broccoli Oil and Garlic	\$15.00
Linguine pasta with sautee broccoli with garlic and extra virgin olive oil.	
Chicken Piccata	\$15.00
Sautee Chicken with butter, white wine and capers.	
Chicken Parmesan	\$15.00
Chicken cutlet light breaded, fried infused in tomato sauce and baked in the oven with Parmesan and Mozzarella cheese.	
Chicken Marsala	\$15.00
Sautee Chicken with shallot, mushroom and Marsala wine sauce.	
Mushroom Ravioli	\$16.00
Stuffed Ravioli with Portabella mushroom infused with wild porcini mushroom sauce.	
Veal Parmesan	\$18.00
Veal scaloppini light breaded, fried infused in tomato sauce and baked in the oven with Parmesan and Mozzarella cheese.	

Veal Piccata	\$18.00
Sautee Veal scaloppini with butter, white wine and capers.	
Veal Marsala	\$18.00
Sautee Veal scaloppini with shallot, mushroom and Marsala wine sauce.	
Veal Saltimbocca	\$18.00
Veal scaloppini with prosciuto ham and sautee spinach Baked in the oven with Parmesan and Mozzarella cheese toasted with Marsala sauce and marinara.	
Veal Sorrentini with cheese	\$18.00
Veal scaloppini with prosciuto ham and eggplant baked in the oven with Parmesan and Mozzarella cheese, toasted with pink creamy sauce.	
Linguine Calamari Marinara	\$17.00
Linguine with sautee Calamari with garlic and our light marinara sauce.	
Linguine Mussels Marinara	\$17.00
Linguine with Mussels in the shell, garlic and our light marinara sauce.	
Linguine Clams Marinara	\$18.00
Linguine with Clams in it shell, garlic and our light marinara sauce.	
Linguine Clams White Wine	\$18.00
Linguine with Clams in it shell, garlic and white wine sauce.	
Tilapia Piccata	\$19.00
Talipia baked in the oven with butter, toasted with white wine and capers.	
Shrimp Scampi	\$19.00
Sautte Shrimp with garlic and extra virgin olive oil over linguine pasta.	
Shrimp Marinara or Fradiavlo	\$19.00
Sautee shrimp with garlic and our light marinara sauce over linguine pasta.	
Shrimp Vodka Fettuccine	\$20.00
Sautee shrimp with butter over linguine pasta with vodka sauce.	
Zuppa di Pesce	\$20.00
Mussels, clams, calamari and shrimp over linguine pasta with marinara sauce.	
Lobster Ravioli with crab meat Vodka sauce	\$20.00
Ravioli stuffed with lobster and infused in vodka sauce with crab meat.	

DESSERTS 5

Home made Tira-misu	\$6.00
Creme Brulee	\$6.00
Cannoli	\$6.00
Cheese cake	\$6.00

Chocolate Cake

\$6.00