



Welcome to **Mamma Vittoria's Restaurant**
for casual dining of traditional Italian favorites with a modern flair.

Here at Mamma Vittoria's we strive to satisfy our customers' palates
with quality product but at a most economical price.

Partners Abe & Marcello look forward to serving you "their best" always.

Chef Marcello Russodivito was the owner of the famous Historic Hohokus Inn in Bergen county
and is presently the chef owner of Marcello's of Suffern New York for the last 23 years where he
offers upscale Italian cuisine
& awarding winning wine list, we look forward to your next visit.

Let us host your special affair at Mamma Vittoria in one of our 3 party rooms.

At the front of the restaurant you will find the Main Dinning room seats up to
60 people & the Terrazzo room seats up to 40 people. Combining these
two rooms can accommodate up to 100 people. Located at the back of Mamma Vittoria is the
large catering room with private entrance

This dining room can accommodate up to 100 people (*dance floor available*).

Off - Premises Catering Available

LUNCH

ANTIPASTI (APPETIZERS)

ANTIPASTO ITALIANO	\$7.95
<i>Prosciutto, salami, tomato and mozzarella, caponata and roasted peppers</i>	
BRESAOLA CON RUGHETTA & PARMIGIANO	\$7.95
<i>Air - cured beef with arugula and shaved Parmigiano</i>	
INSALATA CAPRESE	\$6.95
<i>Fresh tomato and mozzarella with basil and extra virgin olive oil</i>	
POLENTA CON FUNGHI IN SALSA DI GORGONZOLA	\$6.95
<i>Baked polenta with sautéed mushrooms and gorgonzola cheese sauce</i>	
FRITTO DI CALAMARI	\$7.95
<i>Fried calamari</i>	
INSALATA BELGA CON GORGONZOLA E NOCI	\$5.95
<i>Endive salad with gorgonzola and walnuts, lemon mustard dressing</i>	
CAESAR SALADE (Anchovy dressing)	\$5.95
TRICOLORE SALAD (Balsamic vinaigrette)	\$5.95
INSALATA MISTA CON CIPOLLA ROSSA E POMODORO	\$4.95
<i>Mixed green salad with red onions, tomato and balsamic vinaigrette</i>	
ZUPPA DI PASTA E FAGIOLI MAMMA VITTORIA	\$5.95
<i>White bean soup with pesto, tomato and pasta</i>	

CONDI ENTRÉE

PASTA ENTRÉE

All pastas are available as appetizer portions at \$5.95

With seafood \$7.95

LINGUINI AL PESTO OR POMODORO E BASILICO \$10.95
Linguini with pesto sauce or tomato & basil sauce

PENNE VODKA \$10.95
Penne pasta in a tangy, pink vodka sauce

FETTUCCINE ALFREDO CON PISELLI E PROSCIUTTO \$10.95
Fettuccine in a light creamy sauce with prosciutto and peas

CAVATELLI CON POLPETTE MAMMA VITTORIA \$11.95
Cavatelli with slow-cooked tomato ragu topped with fresh ricotta & meatball

TORTELLINI AL RAGU DI CARNE \$11.95
Cheese-filled pasta in a hearty meat sauce

SPAGHETTI ALLE VONGOLE \$12.95
Spaghetti with white or red manila clam sauce

LINGUINE CON GAMBERI E COZZE FRA DIAVOLO \$13.95
Linguine with shrimp and mussels in a spicy marinara sauce

CAPELLINI CON CALAMARI, PISELLI E POMODORETTI \$11.95
*Angel-hair pasta with sautéed calamari, sweet peas, oven roasted tomatoes in a wine
Garlic sauce or tomato garlic wine sauce*

Traditional pasta & sauce available upon request.

PETTI DI POLLO A PIACERE \$11.95

Your Choice of Breast of Chicken

(Milanese, Parmigiana, Marsala, Sorrentino, Francese, Grilled, Piccata with Capers)

INVOLTINI DI MELANZANE \$11.95
Eggplant rollatini with ricotta cheese baked in a light tomato sauce served with pasta

BRACIOLE DI MANZO & POLPETTE MAMMA VITTORIA \$13.95
*Beef Bracirole filled with garlic herbs breadcrumbs, salami & provolone cheese with
Mamma Vittoria meatballs cooked in a rich tomato wine sauce served with potato gnocchi*

SCALOPPINE DI VITELLO A PIACERE \$14.95

Your Choice of Veal Scaloppine

(Milanese, Parmigiana, Marsala, Sorrentino, Francese, Grilled, Piccata with Capers)

SALMONE LIVORNESE CON CAPPERI, OLIVE & POMODORO \$14.95
*Pan-seared filet of salmon with capers, black olives in a light garlic wine tomato sauce
(Or your choice of sauce)*

GAMBERI ALL'AGLIO E LIMONE \$14.95
Shrimp scampi in a garlic and lemon butter wine sauce (or your choice of sauce)

FILETTO DI CERNIA MAMMA VITTORIA \$14.95
*Baked Filet of Perch topped with herb garlic breadcrumbs made of a mixing of
Chopped capers, olives, walnuts, roasted peppers, raisins in a light white wine*

All entrées served with vegetable of the day.

Side of angel-hair pasta with tomato sauce or butter sauce: \$2.95

Please ask your waiter if you do not see your favorite dish.