

Summer



menus

PRIVATE ROOMS

PICCOLO ROOM

A charming hideaway for up to 4 guests, with second-floor views of historic North Square.

PUCCINI ROOM

This is the ideal setting for family gatherings and business dinners. The Puccini accommodates up to 14 guests for dinner at a single table. No additional space for cocktail reception.

TERRACE ROOM

This room is a second-floor glass-enclosed balcony overlooking North Square and narrow side streets. French doors open in warm weather to create an *al fresco* feel. Seats up to 28 for dinner or up to 20 for cocktails and dinner

ROSSINI ROOM

Features a dramatic picture window with sweeping views of North Square. Accommodates 40 up to guests for dinner or up to 30 for cocktails and dinner.

Note: Wheelchair accessible, including nearby restroom.

VERDI ROOM

Our second-floor dining room features fabulous skyline views of Boston's financial district and looks down onto North Square. Accommodates up to 50 guests for dinner and up to 40 for cocktails and dinner.

VERDI ROOM & TERRACE ROOM

Combine both rooms for a larger gathering, up to 75 guests for dinner or up to 60 for cocktails and dinner.

FULL BUYOUT

Reserve the entire restaurant for up to 100 guests across both floors. (Outdoor patio not included during summer months.)

Photos and more details on our website: www.mammamaria.com

Passed Hors d'oeuvres

(per person)

NOTE: we do not require pre-orders for your guests. They are charged per attendee.

<i>Baby shrimp scampi-style with fresh herbs*</i>	<i>4.75</i>
<i>Baked mushroom caps with goat cheese crostini*</i>	<i>3.25</i>
<i>Braised rabbit with crispy polenta*</i>	<i>3.25</i>
<i>Buttered poached lobster*</i>	<i>5.25</i>
<i>Florentine crostini with classic garni</i>	<i>4.25</i>
<i>Grilled chicken with pear chutney*</i>	<i>3.75</i>
<i>Pan-fried black and white baby arancini with fontina*</i>	<i>4.25</i>
<i>Petite eggplant rollatini with panzanella</i>	<i>3.75</i>
<i>Roasted asparagus with Parma prosciutto*</i>	<i>4.50</i>
<i>Salumi sampler with hard cheese</i>	<i>4.50</i>
<i>Seared beef tenderloin with gorgonzola</i>	<i>4.50</i>
<i>Seared pork tenderloin "Tonato"</i>	<i>4.25</i>
<i>Seared scallop with herbed butter*</i>	<i>4.75</i>
<i>Seared tuna with white bean puree*</i>	<i>4.50</i>
<i>Sliced buffalo mozzarella with pesto*</i>	<i>4.50</i>
<i>Stuffed zucchini with lamb sausage*</i>	<i>4.25</i>
<i>Tuna tartare on house made chips and citrus glaze*</i>	<i>4.50</i>
<i>Venetian baccala with aioli*</i>	<i>3.50</i>
<i>Warm tomato 'bruschetta' on grilled toast points</i>	<i>3.75</i>

**Indicates apps that are or can be made gluten free*

Campagna

(4-course)

\$80

P R I M O

*All-imported salumi sampler with panzanella, crostini alla fiorentina,
and aged Parmigiano*

I N S A L A T E

Field greens, sliced apple, shaved almonds, and toasted parmesans croutons

P R I N C I P A L I

*Oven-braised Cornish game hen with baby brussels sprouts,
Meyer lemon, green olives, and black lentils*

*Slow -simmered guazetto of roasted tomato and local Haddock
with a chopped mix of fresh RI squid and Maine mussels atop toasted fregola*

*Homemade spinach and sweet corn ravioli with arugula,
roasted red peppers, and sage*

*Vin Santo-glazed, Longest Acre Farm raised, skin-on pork rib chop with fig jam,
sweet Gorgonzola, baked apple, tri-colored beets, and toasted faro*

*Rustic pasta and meat ragu - as prepared in the village of Serralunga di Crea
with handmade pepperoncini tagliatelle*

D O L C I

Seasonal dessert platters

Mercato

(4-course)

\$90

P R I M O

*First course served family style****

*King Caesar oysters, from Duxbury, MA
baked Florentine-style, with Prosecco zabaglione*

*Fresh figs, sliced, and served with aged Gorgonzola and layered
with 22-month aged DOP Prosciutto di Parma*

*Classic pasta "ears" from Apulia tossed with extra virgin,
wilted greens, and crumbled homemade sausage*

I N S A L A T E

*Hand-picked field lettuces with heirloom cherry tomatoes,
blueberries, quinoa, and local ricotta*

P R I N C I P A L I

*Filet of Rhode Island-harvested wild fluke - "Miller's wife style"-
with parsley, lemon, sautéed spinach and couscous*

*Homemade spinach spaghettini tossed with fresh wild
Georgia shrimp, snap peas, smoked bacon and sweet corn*

*Oven-roasted Catelli Farms veal T-Bone with mixed wild mushrooms
and creamy stone ground white corn polenta*

*Classic Roman specialty with imported artisanal pasta with garlicky greens,
hand-foraged, local, and fresh porcini mushrooms*

*Catelli Farms, Collingswood, NJ farm-raised veal pasta tortelloni, hen of
the woods mushrooms in a classic cacciatore sauce*

D O L C I

Seasonal dessert platters

L'estate

(4-course)

\$95

P R I M O

*First course served family style****

*Piemontese-style veal Carpaccio sourced locally from Collingswood, NJ
with lemon, arugula, and shaved black truffles*

*Day boat-harvested Maine sea scallops, pan-seared,
with fresh blood orange, baby spinach, and poached fennel*

Yellow-fin tuna tartare with fresh cucumber, Maine radish, and extra virgin olive

I N S A L A T E

*Sliced local heirloom tomatoes with extra virgin olive oil
and fresh basil*

Or

Field romaine salad, caesar-style, with garlicky toasted croutons and anchovies

P R I N C I P A L I

*Silky pasta agnolotti filled with fresh Maine lobster,
finished with sauteed wild mushrooms, and crumbled guanciale*

*Line-caught Massachusetts wild striped bass with a slow-cooked risotto
nero, mussels and calamari in lobster brood*

*Florentine-style NY strip steak, wood grilled and sliced,
with garlicky Maine kale and homemade creamed spinach gnocchi*

*Slow-cooked Londonderry, VT rabbit, in the Tuscan-style,
with pappardelle pasta, crispy pancetta, and fresh rosemary*

*Classic Milanese "elephant ear" of breaded veal with farm egg, fresh arugula,
black truffle and hen of the woods mushrooms*

D O L C I

Seasonal dessert platters

La Scala

(4 course)

\$100

P R I M O

Chef duet of ravioli tasting:

*Homemade spinach and sweet corn with arugula, red peppers, summer squash and sage
&
Fresh Maine lobster finished with crumbled guanciale*

I N S A L A T E

*Fresh buffalo milk mozzarella with local yellow peaches, fresh
nectarine, DOP olive oil, and fresh basil*

Or

Mission figs, baked with Gorgonzola, and layered with Prosciutto di Parma

P R I N C I P A L I

*Maine day boat - harvested sea scallops, pan-seared, with
English peas, Oregon morels, and spinach-infused vialone risotto*

*Grilled Black Angus beef tenderloin with Hudson Valley foie gras,
seasonal vegetables and homemade baked carbonara*

Veal shank osso buco in the classic-style with saffron risotto Milanese

*Wild-caught wild king salmon with aged balsamic from Modena,
and a summer salad of English cucumber, roasted pistachios and quinoa*

*Lamb three ways: grilled rib chop, roasted lamb loin, and
homemade lamb ravioli with caramelized baby heirloom carrots*

D O L C I

Seasonal dessert platters

Pranzo d'estate

(3 course)

\$75

****Lunch only*

P R I M O

Imported artisanal salumi sampler with panzanella, spiced oil, and Parmigiano

Or

English pea risotto with asparagus, extra virgin olive oil, pea tendrils, and spiced tarragon pesto

P R I N C I P A L I

Catelli Farms, Collingswood, NJ farm-raised veal pasta tortelloni, hen of the woods mushrooms in a classic cacciatore sauce

Slow-simmered guazetto of roasted tomato and local Cod with a chopped mix of fresh RI squid, and Maine mussels

Oven-braised Cornish game hen with baby Brussels sprouts, Meyer lemon, green olives, and black lentils

Rustic pasta and meat ragu - as prepared in the village of Serralunga di Crea with handmade pepperoncini tagliatelle

Nova Scotia swordfish with a warm salad of white beans and sautéed local kale

D O L C I

Seasonal dessert platters

Vegetarian Options

(Can be substituted into any menu)

Antipasti

Baby Brussels sprouts, roasted tomatoes local seasonal squash, and black lentils

*Field watercress with a warm salad of local beets – candy stripe,
golden and cabernet – and crumbled goat cheese*

*Fresh buffalo milk mozzarella flown from Campagna, Italy
with sautéed vine-ripened tomatoes and aceto balsamico*

*Grilled eggplant rollatini – filled with panzanella
and goat cheese – finished with a fresh plum tomato marinara*

Handmade uovo in raviolo alla San Domenico with fresh black truffles

*Hand-foraged king mushroom, “Carpaccio-style”
with black truffles and Parmigiano*

*Warm salad of sautéed tri-colored cauliflower, delicata squash,
hen of the woods mushrooms, and grilled radicchio*

Principal

*Homemade fettuccine with mixed wild mushrooms,
black truffle, black kale, and spinach*

*Pasta alla chitarra with toasted pine nuts
and sautéed pea tendrils*

*Plump homemade wild mushroom ravioli with a local
and hand-foraged mushroom ragu*

*Saffron-infused risotto with roasted eggplant,
Jerusalem artichokes and a trio of local baby beets*

*Simple homemade pasta with house-made roasted tomato sauce,
extra virgin oil, seasonal vegetables and parmesan*

*Homemade spinach and sweet corn ravioli with arugula,
red peppers, summer squash and sage*

*Warm vegetable plate glazed with aged balsamic from Modena featuring grilled
Verrill Farm vegetables and a crispy Abruzzese saffron polenta*

*Wild asparagus ravioli with sauteed spinach,
mixed mushrooms and grated parmesan*



History

For many years, Mamma Maria has built a unique reputation for distinctive and memorable private events. The five dining rooms in our 19th century brick townhouse have hosted receptions for numerous Fortune 500 executives and their companies, as well as many local and prominent families.

Equally important is the trust placed in Mamma Maria to preside over many special moments in the everyday lives of our guests -- a proposal of marriage, a wedding rehearsal dinner, a surprise milestone birthday party, or a silver anniversary party for parents.

The most unique feature of Mamma Maria is its residential and historical character. Diners have the option of proceeding down a parlor-level hall to our Rossini and Puccini dining rooms, or else up a winding staircase to the Verde, Piccolo and Terrazza dining rooms. Mamma Maria is really five distinct dining areas -- ranging in size from a one-table private enclave for four, to a large dining room which, along with an adjoining terrace, can accommodate up to 70 diners. Complete buyouts for up to 125 can also be arranged.

Another memorable feature of Mamma Maria is the wonderful and striking view of downtown Boston. Our restaurant sits on a small hill overlooking the city. Floor-to-ceiling windows reveal a dramatic panorama contrasting the Boston skyline with the cobblestones of North Square -- the oldest public square in America -- and home to many pivotal figures in American history: Cotton Mather in the 17th century, Paul Revere in the 18th, Charles Dickens and Honey Fitz in the 19th century and Rose Kennedy in the 20th century.

Most importantly, the nationally acclaimed cuisine at Mamma Maria balances authenticity with a commitment to the guiding principle of Italian cuisine, a reliance on local markets. We focus exclusively on the bounty of foods grown and raised here in New England; showcasing them through seasonally appropriate regional Italian dishes. In the fall and winter, our menu -- reflecting the harvest and cooler weather -- focuses on northern Italian and mountain dishes. In the summer, our menu veers to the south - allowing us to highlight the abundance of local produce and the diverse seafood market.

Recent Feedback

"The event was absolutely wonderful! Thank you very much for your energetic spirit, high level of service, and gourmand food. Our clients were completely blown away had many accolades of your restaurant and of the event. We sincerely appreciate your incredible professionalism and excellent and precise delivery."

~

"It was a great evening for our group and your staff was great! They were on top of everything and for those who had specific food issues, they were able to accommodate special requests. Thank you again for your assistance in the planning of this event and we look forward to our next visit to Mamma Maria!"

~

*"The party was a great success! Your staff was wonderful and very accommodating! Everyone had a fabulous time and the birthday girl couldn't have been more surprised!
Thank you!!"*

~

*"The evening was perfect!
Your chefs and staff did a wonderful job making it a very special evening.
We are deeply grateful to you all. Thank you."*

~

"We absolutely love your restaurant! Everything was terrific. I certainly see why TripAdvisor has you ranked in the Top 20 in Boston!"

~

*"Thanks you and your team so much Jennifer; the venue, food and especially the service was outstanding, a very memorable evening in all aspects. Thanks you for making this event easy for us to plan.
Enjoy your summer, please pass on my family's thanks to the entire crew."*

~

*"I just wanted to thank you so, so much for everything you've done over the last few months. You really worked with me to use the two spaces appropriately and to come up with the perfect spring luncheon menu. My bridal shower was absolutely the best day ever. The rooms were set up perfectly; the staff was incredibly friendly, professional, and dressed so nicely for the occasion. The menu was out of this world, and everyone was raving about every single dish. I think we were all eating off of each other's plates just to get a bite of everything! The compliments are flowing in from family and friends saying the ambiance, the flowers, the service, everything was top notch.
So please accept a million thank you's from my family and I, and please extend my notes to the staff that worked the event. "*

~

*We had a wonderful time. The food, service, and atmosphere all exceeded expectations.
You have a very special place, and we appreciate you accommodating us.*