

Autumn



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>Braised rabbit with crispy polenta*</i>	<i>3.25</i>
<i>Buttered poached lobster with brioche*</i>	<i>5.25</i>
<i>Florentine chicken liver crostini with classic garni</i>	<i>4.25</i>
<i>Grilled chicken with pear chutney*</i>	<i>3.75</i>
<i>Pan-fried 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 Parmigiano</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>Venetian baccala with aioli*</i>	<i>3.50</i>
<i>Warm tomato 'bruschetta' on grilled toast points</i>	<i>3.75</i>
<i>Wild mushrooms sautéed with brioche crostini*</i>	<i>3.25</i>

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

Castello

(4-course)

\$80

P R I M O

*"Farm to Table"—freshly picked local tomato and bell pepper soup with
toasted croutons, drizzled basil oil, and crème fraîche*

I N S A L A T E

Arugula with a pan-sauce of smoked bacon, pecorino, and sliced tangerine

P R I N C I P A L I

*Roasted Feather Brook Farms chicken breast with baby brussels sprouts,
Meyer lemon, green olives, and black lentils*

Imported artisanal paccheri pasta with a spicy seafood arrabbiata sauce

*Plump homemade autumn squash tortellini with
fresh sage and toasted walnuts*

*Wood-grilled pork tenderloin 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 egg pepperoncini tagliatelle*

D O L C I

Seasonal dessert platters

Raccolto

(4-course)

\$90

P R I M O

*First course served family style****

Certified Wagyu beef raised in Strube Ranch – meatballs, with fresh yogurt, mint pesto, toasted fregola, and a roasted tomato coulis

Trebbiano poached pears, sliced, and served with aged Gorgonzola and layered with 22-month aged DOP Prosciutto di Parma

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

I N S A L A T E

Romaine salad, Caesar-style, with garlicky toasted croutons and white anchovies

P R I N C I P A L I

Line-caught Atlantic swordfish, wood-grilled, with a warm salad of white beans and broccoli rabe

Pasta alla chitarra with local Falmouth, MA count neck clams, pea tendrils, toasted pine nuts, and Parma prosciutto

Classic Milanese “elephant ear” of breaded pork with farm egg, fresh arugula, black truffle, and hen of the woods mushrooms

Wild-caught Georgia shrimp with lobster-infused risotto, smoked bacon, and wild mushrooms

Slow-cooked bone-in beef short rib with summer black truffle, bitter greens, and stone-ground Gorgonzola polenta

D O L C I

Seasonal dessert platters

Incantare

(4-course)

\$95

P R I M O

*First course served family style****

Classic Carpaccio—as created at Harry’s Bar in Venice

*Handmade burrata from Campania, Italy with sautéed radicchio,
roasted mission figs and shaved almonds*

*Maine diver-harvested sea scallops, pan-seared,
with cider-glazed spaghetti squash*

I N S A L A T E

Brussels sprout leaves with crushed pistachios and lemon herbal vinaigrette

Or

Hand-picked field lettuces with honeynut squash, blueberries, quinoa, and local ricotta

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 guancale*

*Rotisserie-roasted suckling pig, from Quebec with fig jam, sweet
Gorgonzola, baked apple, tri-colored beets, and toasted faro*

*Day boat line-caught Martha’s Vineyard tuna loin, grilled puttanesca-style, with
olives, anchovy, tomato, and homemade spinach Tagliolini pasta*

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

*Florentine-style Veal T-Bone, wood grilled, with garlicky greens
and homemade creamed spinach gnocchi*

D O L C I

Seasonal dessert platters

Autunno

(4 course)

\$100

P R I M O

Chef duet of ravioli tasting:

*Plump homemade autumn squash with fresh sage
and toasted walnuts
&
Fresh Maine lobster finished with crumbled guanciale*

I N S A L A T E

*Handmade burrata from Campania, Italy with sautéed radicchio,
apples and shaved almonds*

Or

*Trebbiano poached pears, baked with goat cheese,
layered with 22-month aged DOP Prosciutto di Parma*

P R I N C I P A L I

*Maine day boat - harvested sea scallops, pan-seared, with a sauté of
thinly sliced, sweet local harvest and pattypan squash*

*Grilled 70-day aged Certified Wagyu beef striploin raised in Strube Ranch,
autumn vegetables and fingerling potatoes*

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

*Locally-caught Nova Scotia halibut, pan-seared, with local wild
mushrooms, fresh herb salsa verde, and creamy parsnips*

*Venison two ways: pan-seared tenderloin and grilled rack with
caramelized Maine heirloom carrots*

D O L C I

Seasonal dessert platters

Pranzo d'autunno

(3 course)

\$75

****Lunch only*

P R I M O

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

Or

*"Farm to Table"—freshly picked local tomato and bell pepper soup with
toasted croutons, drizzled basil oil, and crème fraîche*

P R I N C I P A L I

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

*Wood-grilled pork tenderloin with fig jam, sweet Gorgonzola,
baked apple, tri-colored beets, and toasted faro*

*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*

*Local Gloucester, MA haddock with a slow-cooked risotto
nero with mussels and calamari in lobster brodo*

D O L C I

Seasonal dessert platters

Vegetarian Options

(Can be substituted into any menu)

Antipasti

*Baby Brussels sprouts, cherry tomatoes, local
seasonal squash, and black lentils*

*Creamy polenta topped with autumn mix of local and
hand-foraged wild mushrooms*

*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 burrata from Campania, Italy with sautéed radicchio,
roasted mission figs and shaved almonds*

Principal

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

*Variation on the spicy Roman classic – Caccio e Pepe – with imported
bucatini pasta, pecorino romano, and black pepper*

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

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

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

*Homemade mushroom ravioli with exotic and
hand-foraged wild mushrooms*

*Plump homemade autumn squash ravioli with fresh
sage and toasted walnuts*



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.*