

# Winter



# 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](http://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 hard cheese*</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*

## **Camino**

*(4-course)*

*\$85*

### P R I M O

*Pappa all pomodoro" soup with roasted San Marzano tomatoes,  
coarse bread, olive oil, and imported buffalo milk ricotta*

### I N S A L A T E

*Field mix with sliced pear, toasted almonds and tarragon vinaigrette*

### 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*

*Canadian Atlantic swordfish, grilled Mediterranean-style, with a warm salad  
of garbanzo beans, broccoli rabe, Trevisano radicchio and sun-dried tomatoes*

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

*Classic Milanese "elephant ear" of breaded pork with farm egg, fresh arugula,  
black truffle, and oyster mushrooms*

*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*

## *La Neve*

*(4-course)*

*\$95*

### *P R I M O*

*First course served family style\*\*\**

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

*Damariscotta, ME "Pemaquid" oysters, baked Florentine-style, with Prosecco zabaglione*

*Classic pasta "ears" from Apulia tossed with extra virgin, sauteed kale, and spiced lamb sausage*

### *I N S A L A T E*

*Crisp bibb lettuce wedge with our lemon pistachio vinaigrette*

### *P R I N C I P A L I*

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

*Slow-cooked bison short rib with black truffle, garlicky greens, and stone-ground Gorgonzola polenta*

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

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

*Barolo-braised lamb shank with heirloom carrots, toasted almonds, poached figs, and Sardinian couscous*

### *D O L C I*

*Seasonal dessert platters*

## ***Inverno***

*(4-course)*

*\$105*

### *P R I M O*

*First course served family style\*\*\**

*Martha's Vineyard, MA sea scallops, pan-seared,  
with shaved fennel, blood orange, and arugula*

*Yellow-fin tuna tartare in Venetian style with fresh cucumber, sliced  
radish, and extra virgin olive oil*

*Barolo-braised bison short rib with sweet potato gnocchi  
and fresh cucumber yogurt*

### *I N S A L A T E*

*Baby arugula with a pan-sauce of smoked bacon,  
pecorino, and sliced local apple*

*Or*

*Warm salad of tri-colored cauliflower, caramelized Jerusalem artichokes  
and grilled radicchio*

### *P R I N C I P A L I*

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

*Locally caught East Coast halibut, pan-seared, with creamy parsnips, fresh  
herb salsa verde, and lobster mushrooms*

*Florentine-style beef strip steak, wood grilled, with roasted harvest  
vegetables and creamed spinach gnocchi*

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

*Oven-roasted Catelli Farms veal T-Bone with roasted  
potatoes and garlicky greens*

### *D O L C I*

*Seasonal dessert platters*

# *Abbiocco*

*(4 course)*

*\$115*

## *P R I M O*

### *Chef duet of ravioli tasting:*

*Plump pasta ravioli filled with local and hand-foraged wild mushrooms  
&  
Fresh Maine lobster finished with crumbled guanciale*

## *I N S A L A T E*

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

*Or*

*Warm salad of sautéed black kale, white beans and radicchio*

## *P R I N C I P A L I*

*Slow-cooked Venetian violone nano Amarone-infused risotto and  
endives, with fresh Nantucket, MA sea scallops*

*Grilled beef tenderloin with butter al tartuffo nero, homemade baked  
carbonara, brussels sprout leaves and asparagus*

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

*Martha's Vineyard, MA local yellow-fin tuna, grilled, puttanesca-style, over  
cuttlefish-ink linguini with tomato, olives, capers and fresh anchovy*

*Slow-cooked bone-in beef short rib, broccoli rabe  
and creamy white corn polenta*

## *D O L C I*

*Seasonal dessert platters*

## *Pranzo d'inverno*

*(3 course)*

*\$75*

*\*\*\*Lunch only*

### *P R I M O*

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

*Or*

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

### *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, grilled puttanesca-style, with black olives,  
anchovy, tomato, and homemade squid-ink pasta*

### *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*

*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*

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

*Handmade uovo in raviolo alla San Domenico with fresh black truffles*

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

## *Principali*

*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*

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



## 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.*