

Mama Catena

GLASS BOTTLE

VINO DELLA CASA

Gia Bianco (Piedmont) - <i>In Italy they are called "Vino Lunedi"... Mondays wines. Esasy drinking, soft and fruity.</i>	10	39
Gia Rosso (Piedmont) - <i>First wines of the harvest, Barbera, Nebbiolo & Dolcetto. Fruity, smooth, and plenty more!</i>	10	39

VINO FRIZZANTE

Prosecco Primaterra (Veneto) - <i>A fresh and lively sparkling wine with millions of lively bubbles.</i>	13	35
Ribolla Gialla Brut Torre Rosazza (Friuli) - <i>A fresh and lively sparkling wine with millions of lively bubbles.</i>	13	45
Prosecco Rosé Sant Anna (Friuli) - <i>Classic Rosé sparkling wine from Prosecco country.</i>	13	35
Moscato Bricco Guazzi (Piedmont) - <i>Lively and sweet, lightly sparkling, perfect with nearly any dessert.</i>	15	45

VINO ROSATO

Rosé Cerasuolo Tenuta Ulisse (Abruzzo) -	12	35
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CATENA WINES

Chardonnay Alta Catena (Mendoza, Argentina) - <i>From high elevation vineyards, giving the chardonnay great purity.</i>	13	39
Malbec Vista Flores Catena (Mendoza, Argentina) - <i>Vista Flores, Tunuyan.</i>	13	39

APERITIVI & DIGESTIVI

Limoncello Don Ciccio - <i>Our favorite. Traditional Amalfi family recipe from 1883. Made with big fresh lemons.</i>	10	
Amaro Donna Rosa - <i>The ancient recipe re-created and handmade with fresh ingredients. Spectacular.</i>	10	
Nocino Don Ciccio - <i>An Italian treasure... a rich liqueur made from walnuts soaked in Grappa.</i>	10	
Concerto Don Ciccio - <i>Espresso liquor from a mysterious recipe originating with a group of Italian monks.</i>	10	

VINO BIANCO

Grillo Gorghi Tondi (Sicily) - <i>A bright and lively summery wine featuring citrus and herb flavors.</i>	12	39
Pinot Grigio Sant Anna (Venezia) - <i>Handmade Pinot Grigio from a small family farm vineyard.</i>	11	40
Pecorino Tenuta Ulisse (Abruzzo) - <i>Hillside grapes producing fresh, fruity, lively white wines.</i>	12	39
Falanghina Di Meo (Campania) - <i>A legendary wine. The best selling wine in ancient Rome. History in a glass!</i>	15	45
Gavi di Gavi Bricco dei Guazzi (Piedmont) - <i>A classic seafood wine... dry and crisp with citrus flavors.</i>	14	49
Vermentino Toscana Caccia al Piano (Tuscany) - <i>A rare and prestigious white, complex, elegant, unique.</i>		55
Trebbiano di Lugana Costa Arènte (Veneto) - <i>A</i>		55
Grillo Cru Kheirè Gorghi Tondi (Sicily) - <i>Extremely rare Sicilian white wine. Winner of the "Tre Bicchieri" Award.</i>		75

VINO ROSSO

MAMA Chianti Belriguardo (Tuscany) - <i>A Mama Catena favorite - Classic wine of the beautiful Chianti region.</i>	10	35
Barbera Bricco dei Guazzi (Piedmont) - <i>The 'house' wine of Piedmont. Packed with fresh fruit flavors.</i>	12	39
Pinot Noir Torre Rosazza (Friuli) - <i>The Pinot Noir grape makes excellent food wine.</i>	10	39
Primitivo Fiorentina (Puglia) - <i>From an ancient grape in Puglia. At once spicy, earthy and fruity.</i>	11	39
Montepulciano Sogno di Ulisse (Abruzzo) - <i>The dream of Ulisse... The history of Abruzzo in a glass.</i>	12	45
Valpolicella Ripasso Costa Arènte (Veneto) - <i>Rich with plum, blackberry, raisin, and spice flavors.</i>		85
Bolgheri Superiore Caccia al Piano (Tuscany) - <i>A rare Tuscan Cabernet - made for Tuscan Steak.</i>		75
Sangiovese Inno (Tuscany) - <i>An elegant Sangiovese with a soft, silky texture.</i>	13	
Chianti Classico La Maialina (Tuscany) - <i>Ancient vineyards near the hilltop village of Radda in Chianti.</i>	13	39
Baccanno Certosa di Belriguardo (Tuscany) - <i>A rich, powerful "Super Tuscan" wine with bold fruit and lively spice.</i>		55
Rosso Toscana Caccia al Piano (Tuscany) - <i>A Cabernet Sauvignon blend from the pristine Bolgheri vineyards.</i>	15	57
Brunello di Montalcino Madonna Nera (Tuscany) - <i>A complex and fruity red wine from the hills of Montalcino.</i>		150
Nero d'Avola 'Cru Sorante' Gorghi Tondi (Sicily) - <i>The historic grape of Sicily in its purest form.</i>	19	65
Montefalco Rosso Romanelli (Umbria) - <i>Intense red color. Aromas of dried fruit with black cherries.</i>	19	65
Dolcetto d'Alba Mirafiore (Piedmont) - <i>Ripe red cherry flavors with clove and a hint of nutmeg.</i>	14	55
No Name Giacomo Borgogno (Piedmont) - <i>Pure Nebbiolo from the hillsides just outside of the village of Barolo.</i>		115
Barolo Bricco dei Guazzi (Piedmont) - <i>Once named the king of Italian wines. Amazing with pork, beef, or game.</i>		165
Amarone Costa Arènte (Veneto) - <i>From an ancient winemaking recipe... rich and powerful with a silky texture.</i>		125

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BIRRA

Moretti - <i>Italy</i>	8
Peroni - <i>Italy</i>	8
Menebrea Blonde - <i>Italy</i>	7
Menebrea Amber - <i>Italy</i>	7

BEER

Great Lakes Dortmunder - <i>Cleveland, Ohio</i>	7
Great Lakes Seasonal - <i>Cleveland, Ohio</i>	7
Duvel - <i>Belgium</i>	8
Guinness Stout - <i>Ireland</i>	7
	5

LIGHT BEER

Miller Lite	
Michelob Ultra Light	5
Coors Light	5

COCKTAILS

Negroni - <i>Sweet vermouth, Campari, Soda Water & Black Walnut Bitters.</i>	14
Villa Bellini - <i>Your choice of peach nectar, cranberry, or orange juice - with prosecco and fresh fruit.</i>	14
Sparkling Limonata - <i>Lemon infused Sparkling Wine.</i>	14
Spritz Veneziano - <i>Don Ciccio Aperitivo and Prosecco.</i>	13
Sangria - <i>White or red wine marinated in fresh fruit.</i>	13

SPARKLING WATER

San Pellegrino - Sparkling 5

CAFFÈ

Espresso - A small cup of classic rich Italian coffee. single 5 | double 7

Cappuccino - Espresso with steamed and frothy milk served in a coffee cup. 7

Caffè Corretto - Espresso with a touch of Don Ciccio Concerto. 7

VINO DOLCE

Moscato Bricco Guazzi - Beautifully lively and sweet, lightly sparkling, perfect with nearly any dessert. 12

Limoncello Don Ciccio - Our favorite. Traditional Amalfi family recipe from 1883. Made with big fresh lemons. 10

Concerto Don Ciccio - Espresso liquor from a mysterious recipe originating with a group of Italian monks. 10

Nocino Don Ciccio - An Italian treasure... a rich liqueur made from walnuts soaked in Grappa. 10

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Established since 1989 | Family Owned & Operated

Per la Famiglia Catena food is a celebration of life! A celebration that should be shared and enjoyed by all! It is this thought in our minds and in our hearts that each dish is heartfully prepared. The pasta is cooked to a perfect al dente and only the freshest of ingredients are used for our sauces!

Your plate is a blank canvas, and you are the artist! The menu gives you endless options with Pasta your Way. Choose your pasta, your favorite sauce and then your favorite topping! Be sure to ask about our “Piatto Orbo” when translated means “Blind Plate! Then sit back, relax, and get ready to embark on the most delicious, mouthwatering journey of your life as course after course is served!

