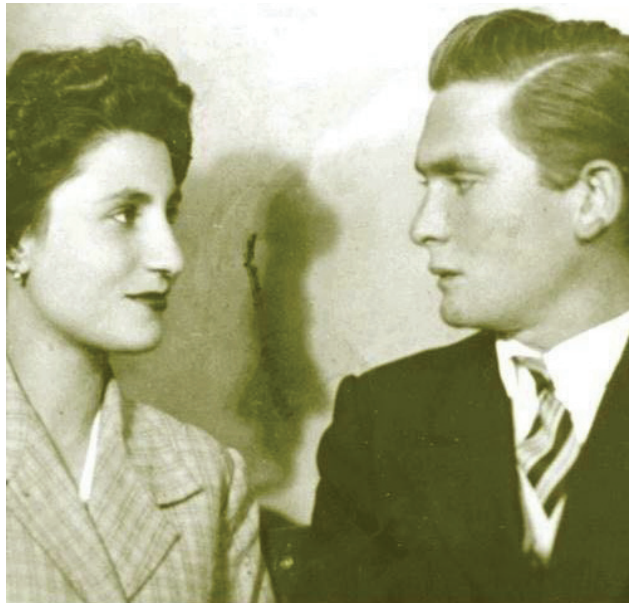


Mama **Catena**



Established 1989 | Family Owned and Operated

**Vino e'
Cucina**

ANTIPASTI | Appetizers

- Arancino** (*Pear shaped stuffed rice*) Risotto stuffed with a savory tomato sauce prepared with braised beef, peas, hard boiled eggs and fontina cheese **15**
- Bruschetta** A savory combination of fresh tomatoes, shards of garlic, fresh basil and grated pecorino sitting atop our signature pane di casa (*in-house prepared bread*) or romaine lettuce **15**
- Carciofo Ripieno** (*Stuffed Artichoke*) artichoke stuffed with shards of fontinella, fresh garlic and savory bread crumbs **15**
- Diavolata** (*Spicy Shrimp*) pan seared shrimp dusted with hot pepper, served with blistered cherry tomatoes and our pane di casa (*in-house prepared bread*) **15**
- Calamari** Lightly dusted calamari rings served with a zesty sauce **18**
- Formaggi e' Salumi** (*Charcuterie-AntiPasti Platter*) made up of Italian cheeses, Italian cured meats and olives **20** | serves two **30** | serves three **40** | serves four
- Polenta** (*Italian Grits*) Creamy, luscious, truffle & garlic infused polenta served with our white wine sauce **14**
- L'Anitra Affumigata** Smoked Duck Breast over savory slaw **25**
- Pepperoni Bread** Our in house hand rolled dough and pepperoni rolled then baked. Served with savory marinara sauce **13**
- Melenzani Agrodolce** (*Marinated Eggplant*) Papa's very own recipe of marinated eggplant sitting atop our pane di casa, topped with creamy cacio **15**
- Fried Provolone Cheese** provolone breaded, flash fried served with marinara sauce **11**
- Rotolo di Prosciutto** (*Prosciutto bread*) prosciutto, mortadella, spinach, Italian sausage rolled in our in house prepared dough then baked to perfection served with our creamy white sauce **18**
- Pesto Polpetti** (*Basil Pesto Meatballs*) our hand rolled meatballs smothered with a creamy basil sauce, topped with mounds of mozzarella **15**

ZUPPA | Soup

Lasagna Soup **7**

Soup of Day **7**

INZALATA | Salads

- House** iceberg, romaine, mesclun, cucumbers, tomatoes, shredded cheese **Large 10** | **Small 6**
- Caprese** slices of tomatoes, cucumbers, fresh mozzarella and fresh basil **Large 16** | **Small 12**
- Sicilian** deconstructed caprese plus kalamata olives **Large 16** | **Small 12**
- Wedge** a wedge of crisp iceberg, tomatoes, pancetta and creamy gorgonzola dressing **13**
- Lattuca Grillata** hearts of romaine charred and topped with grape tomatoes and gorgonzola. Served with a balsamic vinaigrette **14**
- Fragole Al'Inglese** fresh strawberries, english cucumbers, gorgonzola and crispy pancetta. Served with a balsamic vinaigrette **13**
- Orange Salad** orange sections and kalamata olives drizzled with olive oil **15**

add chicken 7 shrimp 7.5 smoked salmon 8 smoked duck breast 12

Salads served with our signature in house prepared dressing

Mama Catena

Vino e'
Cucina

SAUCES | How Our Sauces Are Prepared

- Marinara** smooth, savory, mouth watering tomato sauce prepared with Mama & Papa's old world recipe that originated in Ramacca, Sicily
- Pomodoro** a simple but yet very tasty fresh and light chunky tomato sauce
- Alfredo** a delicate luscious, creamy, cheesy, smooth garlic infused white sauce
- Rosella** a great marriage of our smooth marinara and our luscious alfredo sauces
- Carbonara** a savory yet delicate garlic infused creamy white sauce prepared with pancetta and white wine
- Putanesca** red spicy sauce prepared by sauteing garlic and Kalamata olives
- Piccata** a delicate tart, creamy, lemony sauce prepared with freshly squeezed lemons, capers & butter
- Aglio & Olio** a sauce prepared by sauteing garlic in olive oil
- Salsa ai Vongoli** baby clams tossed in your choice of marinara or oil & garlic
- Basil Pesto** prepared by grinding the fresh ingredients (basil, garlic, olive oil) in a mortar
- Meatsauce** rich, meaty marinara sauce
- Marsala** marsala wine, onions and mushrooms

PASTA AL TUO PIACERE | Pasta Your Way

Pasta | Select a Pasta

Spaghetti, Mezzi Rigatoni, Ziti Tagliati, Capellini, Fettuccini **14**

Cavatelli, Gnocchi **15**

Spaghetti all'a Chitarra, Giglii Toscani, Bucatini **17**

Wheat Spaghetti, Gluten Free Penne **14**

Cheese Ravioli, Meat Ravioli **16**

Parpadelli all'uovo, Burrata Ravioli, Lobster Ravioli **17**

U SUCU | Select a Sauce

Marinara Included

Pomodoro, Putanesca, Piccata, Oil & Garlic, Rosella, Alfredo, Carbonara, Basil Pesto **5**

Toppings | Add Toppings

Hand rolled meatballs, Italian sausage **3.5** per topping

Spinach, Peppers, Kalamata Olives, Broccoli, Tomatoes, Mushrooms, Eggplant **4** per topping

Chicken, Smoked Salmon, Shrimp, Prosciutto, Pancetta **5** per topping

Pasta di Casa | *In House Pasta Specialties*

- Involtini** ricotta, pecorino and mozzarella spread upon a delicate sheet of pasta then rolled into a log cut into pinwheels then smothered in marinara sauce **23**
- Pasta con Pepe e' Cacio** Parpadelli tossed in olive oil and garlic, pancetta, generously dusted with pecorino romano, black pepper then drizzled with truffle oil **22**
- Lasagna** layers upon layers of ricotta, rich meat sauce and mounds of melted mozzarella **23**
- * Old World Carbonara** pasta, green peas, smoked pancetta, grated pecorino and egg yolks **23**

Marsala | Piccata | Milanese

Chicken or Veal - crispy cutlet served old school **25**

Parmiggiana

Chicken or Veal - crispy cutlet smothered with our savory marinara sauce, with mounds of melted mozzarella, served over pasta **25**

Verdura | Vegetarian

- Melenzani Siciliani** (*Eggplant Parmiggiana Sicilian Style*) layers upon layers of baked eggplant topped with fresh pomodoro sauce then dusted with grated pecorino **24**
- Melenzani Ripieni** (*Sicilian style stuffed eggplant*) whole eggplant stuffed with shards of garlic and fontinella cheese then simmered in marinara sauce, served on a bed of baked ricotta and drizzled with truffle oil **25**

Sunday Sauce

Traditional, authentic Sunday Sauce. A succulent combination of Italian sausage, pork and hand made meatballs cooked in marinara sauce for hours served with a bowl of pasta just like Mama used to make for us when we were children **25**

I SECONDI | Entrées

- * Ribeyeiola** pan seared 18 oz. bone-in ribeye served with blistered grape tomatoes and onions **39**
- * Costa di Maiale** Pan Seared Pecorino Romano crusted french cut pork chop nestled atop creamy polenta lemon infused arugula **35**
- Branzino** a delicate whole white fish found in the Mediterranean waters, oven baked, served with lemon infused arugula and broccolini **29**

PIATTO ORBO | *Blind Plate*

** Blind plate is when the chef cooks for everyone at your table.*

A mouth watering five course dinner.

From appetizer to soup, salad, entree' and delectable dessert.

A Wine flight is recommended to complement each course.

So, sit back, relax and let us take you on an unforgettable culinary journey you won't soon forget. Salute!

5 course | 60 per guest

**This item is served raw or undercooked, or contains (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your RISK of foodborne illness.*

PIZZA | CALZONE

All of our pizzas and calzones are made to order with our in-house prepared dough.

GLUTEN FREE PIZZA – Cauliflower crust **18**

PIZZA

Small **8** | Medium **9** | Large **11**

CALZONE | Calzones

served with our savory Marinara Sauce for dipping. Small **10** | Large **15**

SAUCES

Rosella, Alfredo, Sicilian (oil & garlic), Putanesca, Pomodoro, Basil Pesto

Small **3** | Medium **4** | Large **5**

TOPPINGS

Pepperoni, Italian Sausage, Onions, Mushrooms, Peppers, Hot Pepper Rings, Kalamata Olives

add **1.50** per topping for small | add **3** per topping for medium | add **4** per topping for large

Tomatoes, Spinach, Sun-dried Tomatoes, Artichoke Hearts, Roasted Peppers, Meatball, Broccoli, Extra Cheese

add **2.50** per topping for small | add **3.50** per topping for medium | add **4.25** per topping for large

Pancetta, Prosciutto, Chicken, Shrimp, Ricotta, Anchovies, Burrata, Marinated Eggplant

add **3.50** per topping for small | add **4** per topping for medium | add **5** per topping for large

PIZZA FATTA IN CASA | Specialty Pizzas

Small **15** | Medium **20** | Large **25**

Margherita	(named after Queen Margherita of Savoy) tomatoes, basil, fresh mozzarella
Fuazza	black olives, anchovies, shards of garlic and fontinella, truffle oil
Pizza Romana	tomato sauce, generously dusted with grated pecorino then drizzled with olive oil
Capricciosa	cremini mushrooms, marinated eggplant, prosciutto, truffle oil
Putanesca	ricotta, grated pecorino, honey, truffle oil
Arugula	piccata and lemon infused Arugula

FOCACCIA | Sicilian Sanguicciu | Stuffed Sandwich

Caprese	slices of tomatoes, fresh mozzarella, basil 14
Meatballs	hand rolled meatballs, melted mozzarella 12
Italian Deli	slices of mortadella, soprezzata, prosciutto, smoked gouda, lettuce and tomatoes 14
Sicilian Eggplant	Slices of eggplant and melted mozzarella 13
Grilled Chicken	grilled chicken, mozzarella cheese, tomatoes and arugula 13
Parmiggiana	veal or chicken, marinara and mozzarella cheese 15

I BAMBINI | Children's Menu

Chicken tenders and fries 8

Spaghetti & Meatball 8

Small cheese pizza & Beverage 8

BEVANDA | Beverages

Fountain Beverages (Pepsi Products) 3.25

Coffee 3.5 | Bottled San Pellegrino 3.5

Le Ore | Hours

Tuesday – Thursday 12 noon – 8 pm

Friday – Saturday 12 noon – 9 pm

Mama Catena

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216.261.1168
www.mamacatena.com

Per la Famiglia Catena food is a celebration of life! A celebration that should be shared and enjoyed by all! It is with 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, mouth watering journey of your life as course after course is served!