

STARTERS

FAMOUS PIZZELLE 10

Crispy, lightly fried pizza dough, tomato sauce, Parmigiano ✓

ARANCINO 10

Rice croquette, Bolognese meat sauce, peas, mozzarella

ANTIPASTO BOARD 24

Chef's selection of imported cured meats, and artisanal cheese

BRUSCHETTA TRADIZIONALE 12

Cherry tomatoes, basil, EVOO +3 PESTO ✓

CAPRESE 15

Mozzarella, heirloom tomatoes, basil ✓

EGGPLANT PARMIGIANA 16

Mozzarella, tomato sauce, Parmigiano, basil ✓

POLPETTE 12

Traditional, grass-fed beef meatballs, tomato sauce, Parmigiano, basil

FRITTURA MISTA 16

Calamari, shrimp, zucchini, lightly breaded, marinara sauce

IL CARPACCIO 21

BEEF

Raw beef fillet, arugula, cherry tomatoes, lemon, shaved Parmigiano, evoo

TUNA

Thinly sliced tuna, cherry tomatoes, arugula, lemon, evoo

SALADS

CHICKEN +6 • SHRIMP +8

LUCIA 12

Romaine lettuce, red onions, celery, fennel, cherry tomatoes, capers, olives, shaved Parmigiano, lemon dressing ✓

FRAGOLA & NOCI 13

Spring mix fresh strawberries, walnuts, shaved Parmigiano, strawberry dressing ✓

CESARE 12

Romaine lettuce, croutons, shaved Parmigiano, Caesar dressing ✓

GNOCCHI

Made fresh, daily in-house.

GNOCCHI | GLUTEN-FREE +4

SORRENTINA 24

Tomato sauce, mozzarella, basil, evoo ✓

BOLOGNESE 24

Bolognese meat sauce, evoo

PESTO 22

Fresh homemade basil pesto, Parmigiano, evoo ✓

FAMILY STYLE TRIO GNOCCHI PLATTER 62

SIGNATURE DISHES

Sua Maesta'

AMATRICIANA 28

San Marzano sauce, guanciale, Pecorino Romano, black pepper

La Regina

CARBONARA 28

Egg yolk, guanciale, Pecorino Romano, black pepper

La Capitale

CACIO & PEPE 26

Pecorino Romano, black pepper ✓

FAMILY STYLE TRIO SIGNATURE PLATTER 73

PASTA FRESCA

GLUTEN FREE +4

Penne • Gnocchi

LASAGNA 24

Bolognese sauce, besciamelle, Parmigiano

FUSILLI ALL'ARRABBIATA 18 🌶️

Fresh tomato sauce, chili calabrese, garlic, evoo ✓

TAGLIATELLE ALLA BOLOGNESE 23

Bolognese meat sauce, evoo

SPAGHETTI ALLA PUTTANESCA 23 🌶️

Fresh tomato sauce, anchovies, capers, olives, calabrese peppers, garlic, evoo

PAPPARDELLE FUNGHI E SALSICCIA 24

Mild sausage, cremini mushrooms, creamy white sauce

SPAGHETTI CON POLPETTE 24

Meatballs, tomato sauce, basil, evoo

RAVIOLI ALL'ARAGOSTA 32

Lobster-filled, cream, hint of tomato sauce

TAGLIOLINI ALLO SCOGLIO 36

Wine reduction sauce, mussels, clams, shrimp, calamari, scallops

SECONDI PIATTI

SIDE INCLUDED

PENNE AGLIO E OLIO • SPAGHETTI AL POMODORO

SCALOPPINE DI VITELLO 38

Veal cutlets, sautéed, lemon-butter sauce, capers, white wine reduction

HALIBUT ALLA SICILIANA 42 GF

Tender Alaskan fillet, tomato sauce, Kalamata olives, cherry tomatoes, capers, garlic

SCALOPPINE AL LIMONE E FUNGHI 28

Chicken fillets, sautéed, mushrooms, lemon sauce, white wine reduction

POLLO ALLA PARMIGIANA 26

Chicken fillet lightly fried, breaded, tomato sauce, melted provolone

CONTORNI

MASHED POTATOES 7 • GREEN BEANS 7 • SMALL HOUSE SALAD 7

WWW.MAMMALUCY.COM

602.607.9969

*ITEMS MAY BE SERVED RAW OR UNDERCOOKED. MAMMA LUCY IS REQUIRED TO INFORM OUR GUESTS THAT CONSUMING ANY RAW OR UNDERCOOKED MEAT, SHELLFISH, POULTRY, FISH, EGGS OR ANY OTHER FOOD COOKED TO ORDER MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

Spritz

APEROL 14

Aperol, ML Prosecco, soda water

LIMONCELLO 14

House limoncello, ML Prosecco, soda water

HUGO 14

St. Germain, fresh mint, lemon, ML Prosecco, soda water

GIN SPIN 16

Ford's gin, Aperol, orange juice, ML Prosecco, soda water

IL MONTE 16

Montenegro, ML Prosecco, soda water

Cocktails

LUSCIOUS LUCY 16

Tito's, strawberry real, Cointreau, basil, lemon juice

PALOMA ITALIANA 16

Espolòn Blanco, Aperol, grapefruit juice, lime juice

OLD FASHIONED 18

Bulleit Bourbon, demi syrup, angostura bitters, big cube

THE SMASH 18

Bulleit Bourbon, demi syrup, fresh mint, lemon juice, big cube

NEGRONI 15

Ford's gin, Campari, Sweet Vermouth, big cube

ESPRESSO MARTINI 19 +

Your choice of liquor, freshly brewed espresso, coffee liqueur

CARAJILLO 15

Liquor 43, freshly brewed espresso, big cube

BEER 7

DRAFT | PERONI

BOTTLE | MORETTI LAGER • PERONI 0%

WINES

Our wine is listed progressively from lightest to fullest

WHITE

Sauvignon Blanc St. Paul

Alto Adige 2022

Sauvignon Blanc Matua

New Zealand 2022

Vermentino La Pettegola

Toscana 2022

Pinot Grigio Mamma Lucia

Toscana 2022

Pinot Grigio Italo Cescon

Friuli 2023

Pinot Grigio Jermann

Friuli 2023

Pinot Grigio Valle Isarco

Alto adige 2022

Soave Bassanella

Veneto 2020

Gavi Villa Sparina

Piemonte 2022

Chardonnay Isabella

Friuli 2022

Moscato La Perlina

Veneto

ROSÉ

Rosé Matua

New Zealand 2022

Rosé Dogajolo

Toscana 2022

SPARKLING

Prosecco Brut ML

Veneto

Pinot Noir Rosé Le Contesse

Veneto

Moët & Chandon Impérial Champagne

France

Moët & Chandon Nectar Impérial Champagne

France

Billecart-Salmon Brut Rosé Champagne

France 2015



16 62

14 54

17 66

12 46

14 54

66

70

48

70

13 52

16 62

12 46

52

12 46

42

142

164

195

RED

Pinot Noir Italo Cescon

Veneto 2022

Montepulciano Idi di Marzo

Abruzzo 2019

Montepulciano d'Abruzzo Zaccagnini

Abruzzo 2021

Merlot Sodale

Lazio 2018

Sangiovese Rubicone Il Poggio

Toscana 2022

Chianti Classico Cafaggio

Toscana 2020

Valpolicella Ripasso Arduini

Veneto 2020

Cabernet Sauvignon Erastos

Toscana 2019

Supertuscan Il Bruciato Bolgheri

Toscana 2022

Nebbiolo Ratti Ochetti

Piemonte 2021

Barbaresco Stefano Farina

Piemonte 2017

Barolo San Carlo

Piemonte 2018

Barolo Stefano Farina

Piemonte 2016

Primitivo Di Manduria Ritardatario

Puglia 2020

Amarone della Valpolicella Corte Amaro

Veneto 2018

Supertuscan MastroJanni San Pio

Toscana 2019

Brunello di Montalcino La Palazzetta

Toscana 2017

Brunello di Montalcino MastroJanni

Toscana 2018

Cabernet Sauvignon Austin Hope

Paso Robles California 2021



15 58

13 52

72

18 70

14 56

19 74

58

14 54

26 102

78

140

120

122

75

132

102

158

152

175

DOLCI

Cannoli 8

Crisp shells, sweet ricotta, vanilla and citrus,
chocolate chips

Tiramisú 12

Layered espresso-soaked ladyfingers mascarpone
cream, cocoa

Lava cake 9

Chocolate cake, gooey molten center, strawberries
+4 vanilla gelato

Crème Brûlée 10

Velvety vanilla custard topped with a caramelized
sugar crust

Panna cotta 10

Silky vanilla bean custard, seasonal berry coulis

Pizzella Nutella & Fragola 8

Crispy, lightly fried pizza dough, nutella, and
strawberry

ESPRESSO MARTINI 19+

Your choice of liquor, our house-made
coffee liqueur, freshly brewed espresso

CARAJILLO 16

Liquor 43, freshly brewed espresso

CAFFÈ

DECAF FOR ANY +3

ESPRESSO 4

DOUBLE ESPRESSO 6.5

AMERICANO 5

CAPPUCCINO 6

DIGESTIF

LIMONCELLO CREAM 14

Ask your server for today's selection of
different flavors.

MONTENEGRO 15

AMARO NONNINO 15

AMARO AVERNA 15

AMARO RAMAZOTTI 15

LIQUOR 43 12

BAILEY'S 12

SAMBUCA 12

GRAPPA BANFI 16