Bursting with strawberry, red berries, and notes of sage

11 Castello D' Albola, Classico, Tuscany 13 42 Vibrant and medium bodied revealing lively cherry and exotic spice

12 Santa Margherita "Riserva," Tuscany
Tannic, oak aged flavors, with a dry, warm, earthy finish

CABERNET SAUVIGNON

13 Raymond "R" Collection, CA 10.5 27.5 Plum and raspberry are highlighted with a touch of vanilla and cocoa

14 Hess, North Coast 12 42 Flavors of red raspberry, black cherry follow with spicy notes of currants and a touch of vanilla

15 Avalon, Napa Valley 14 45 Layers of red cherries and blackberries, backed by vanilla and toasted oak

MERLOT

16 The Crusher, CA 10.5 33.5 Supple textures and flavors of dried plum, red currant, and tangerine

17 Ryder Estate, Monterey 10.5 36.5 Pure red fruit aromas with vibrant flavors of black cherry and raspberry and a soft-on-the palate feel

PINOT NOIR

18 Angeline, CA 10.5 29.5 Palate is round and juicy with lively acidity, and a sweet, toasty oak finish

19 Aquinas, Napa Valley 14 44 Remarkably round wine with bright raspberry, blueberry, and blackberry

OTHER REDS

20 **Dona Paula Malbec, Argentina** 9.5 31.5 Great balance and freshness in the mouth, with good concentration and medium structure

21 Caricature Old Vine Zinfandel, CA 10.5 36.5 Vibrant juicy berry fruit flavors and a hint of spice

22 Bogle Petite Sirah, CA 10.5 36.5 Succulent and savory notes of dark berries and roasted spices

PINOT GRIGIO

23 **Zonin, Fruili Aquileia, Italy** 10 34 Lightly dry yet extremely fresh. Pleasantly balanced with elegant structure

24 Terra D' Oro, Santa Barbera 11.5 38 Flavorful palate with ripe pear, orange blossom, and floral notes

CHARDONNAY

25 De Loach, California 9.5 31
Tropical flavors of pineapple, papaya, and mango

26 Giesen, Hawkes Bay, New Zealand 9.5 28.5 Lifted ripe fruit and a succulent, creamy yet vibrant texture with a touch of toasty sweet oak

27 Hess, Shirtail Creek, Monterey 10.5 30.5 Crisp and clean, with bright balanced acidity, and a touch of lemon lime and apple

28 BR Cohn, North Coast 10 35 Flavors of stone fruit, citrus, green apple, pear, and light notes of butter

OTHER WHITES

29 Babich "Black Label"10.5 37Sauvignon Blanc, New Zealand

Citrus notes and flint, along with integrated fruit and layered texture

30 Voga Moscato, Italy
Soft, Sweet flavor, revealing hints of citrus and jasmine

 $_{31}$ Caposaldo Rose, Veneto, Italy $_{7.5}$ $_{23.5}$ Floral, fresh, and fruity, with a hint of cherries, berries, and currants

DRAFT BEER

Check our Chalkboard for our Seasonal Craft Selections

IMPORTED BOTTLES | 6.50

Moretti, Moretti La Rossa, Stella, Heineken, Corona, Pacifico, Modelo

DOMESTIC BOTTLES | 6.50

Blue Moon, Absolution Angels Demise IPA, Budweiser, Bud Light, Coors Light, O'Doul's

BOTTLED WATER

San Pellegrino Sparkling Water Panna Water 6.99 6.99



WELCOME FROM MAMA D

My family and I would like to take this time to welcome you to your neighborhood Italian Kitchen. We extend a warm heartfelt reception, please relax and enjoy our hospitality. Let me tell you a little about myself. For 38 years, I raised a family and cooked for my husband and 7 children in New York. We then decided to move (and because we loved the beach so much we moved to - yes - another beach). I now know my heart is in California. We opened an Italian Kitchen - using my Italian grandmother's old fashioned and time tested recipes. These recipes are made with the very finest ingredients, we combine these with a love for cooking. We know what genuine homemade Italian food tastes like. Papa D, myself or one of the children constantly supervise the cooking. At Mama D's every meal is a delightful celebration. We feel it is a sincere honor and a privilege to serve you. At Mama D's we are devoted to ensuring that you truly enjoy your meal and hope you have a wonderful and memorable experience.

> We are extremely grateful! Thank You!

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OUR TEAM MISSION

We at Mama D's are committed to giving EVERY GUEST a superior experience exceeding their expectations, by being friendly, focused, having positive attitudes, great teamwork and playing to win 100%, 100% of the time.

WELCOME

We are absolutely devoted and committed that everyone has an extraordinary and memorable dining experience. Relax, enjoy, and leave your troubles behind. If at any time your meal isn't exactly to your liking or you need anything at all, please, let anyone of us know immediately. We are all here for you!

310-316-5050 | 1109 S. Pacific Coast Highway | Redondo Beach, CA 90277

APPETIZERS

Minestrone Soup	5.99
Garlic Knots Golden baked bread with garlic, parmesan, basil and oil.	6.99
Mama D's Spinach and Mushrooms Fresh sautéed in imported olive oil and garlic.	8.99
Bella's Bruschetta Toasted olive oil and garlic bread with pomodoro tomatoes, basil and mozzarella.	8.99
Kyle's Mozzarella Marinara Lightly breaded, fried, served with our marinara sauce.	8.99
Sammie's Stuffed Mushrooms Seasoned bread crumbs, fresh herbs and tiny mushroom pieces.	8.99
Frankie's Fried Ravioli Lightly breaded ravioli, stuffed with mozzarella and served with marinara.	8.99
Pat's Baked Clams Served whole with fresh herbs and seasoned bread crumbs.	11.99
Roberto's Calamari Fritti Lightly floured tender fresh calamari, fried, and served with marinara sauce.	12.99
Cheryl's Steamed Clams Steamed in clam broth with garlic and butter.	14.99
Steamed Mussels Served in a zesty red sauce.	14.99

SALADS

Choice of Mama D's Italian, light Italian, light chardonnay Italian, ranch or bleu cheese Add sautéed chicken pieces or chicken limone breast (lightly breaded and fried) +4.99

Chopped Italian Garden Small: 5.00 | Large: 9.99

lceberg and romaine lettuce, tomato, carrots, garbanzo beans, cucumbers, mozzarella,

Spinach, cranberries, pine nuts, red onion, goat cheese, and balsamic vinaigrette.

pepperonant and onves.	
Caesar Romaine, homemade croutons, parmesan cheese with homemade Caesar dressing.	9.99
Redondo Beach Fresh tomatoes, cucumbers, celery, artichoke hearts in a light dressing.	10.99
Summer's Capri Buffalo mozzarella, roma tomato, and basil, with balsamic vinegar and olive oil.	11.99
Sunset	11.99

PIZZA & CALZONE

Made in the traditional Neapolitan style with a medium thin crust. Our pizza sauce is made with fine Italian tomatoes, fresh basil, fresh parsley, olive oil, garlic, and oregano. Topped with mozzarella and sprinkled with freshly grated parmesan. Our fresh dough is made with filtered water.

For a Perfect Bake Please Allow 15-20 Minutes. Gluten Free Small Only 15.99

REGULAR TOPPINGS

SMALL 1.55 | MEDIUM 1.99 | LARGE 2.5

Mushrooms • Onions • Bell Peppers • Eggplant • Olives • Zucchini
Fresh Tomatoes • Pepperoni • Fresh Garlic • Fresh Basil

SPECIAL TOPPINGS

SMALL 1.99 | MEDIUM 2.99 | LARGE 2.99

Italian Ham • Artichoke Hearts • Meatballs • Peppers • Bacon • Sausage Ricotta Cheese • Anchovy Capicolla • Extra Cheese • Pineapple

10" small	14" medium	16" large
11.99	14.99	17.99
11.99 zucchini, and fre	15.99 esh tomatoes.	18.99
11.99	15.99	18.99
9.99 ng: 1.95 each.	12.99	16.99
	11.99 11.99 zucchini, and fre 11.99 9.99	11.99 15.99 zucchini, and fresh tomatoes. 11.99 15.99 9.99 12.99

JULIA'S PASTA

Choice of angel hair, bowtie, rigatoni, linguine, spaghetti, fussilli, penne, fettuccine. Gluten free \$2 extra

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Agllo Olio Oil and Garlic	11.99
Mama D's Marinara Sauce	11.99
Terry's Spaghetti and Meat Sauce	13.99
Mushroom Sauce	13.99
Bolognese Meat Sauce With Mushrooms	13.99
Denise's Fra Diavolo Spicy Marinara Sauce	13.99
Alfredo Fresh Grated Parmesan and Cream	13.99
Sergio's Broccoli Al Pesto Fresh broccoli and fusilli with oil garlic or cream sauce.	15.99
Mama D's Original Pink Sauce Fresh grated parmesan cheese and cream. Blended in marinara sauce.	15.99
Primavera Alfredo Fresh vegetables in a cheese and cream sauce.	17.99
Tabitha's Tortellini Small pillows of Pasta, Stuffed with Ricotta Cheese served with Marinara.	15.99
Sauces available to add to any pasta dish	3.99

Meat Sauce | Mushroom Sauce | Bolognese Sauce | Alfredo Sauce | Pink Sauce

OVEN BAKED PASTA

15-20 min for perfect bake. Substitute meat sauce or Denise's Fra Diavolo sauce \$	1.50
Mike's Manicotti Ricotta filled pasta with marinara and mozzarella.	13.99
Brad's Vegetarian Lasagna Layers of sautéed spinach pasta, eggplant, zucchini, ricotta, marinara and mozzarella.	15.99
Rusty's Baked Ziti Ricotta with marinara, eggplant and mozzarella.	12.99
Renee's Eggplant Parmigiana With marinara sauce, parmesan and mozzarella.	12.99
Gary's Stuffed Eggplant Parmigiana With ricotta cheese, marinara and mozzarella.	14.99
Luciana's Lasagna Traditional style with meat, ricotta, mozzarella, with marinara sauce.	15.99
Steve's Stuffed Shells Pasta shells filled with ricotta, served with marinara and mozzarella.	13.99
Harry's Seafood Lasagna Clams, mussels, scallops, crab-meat, shrimp with pink sauce and mozzarella.	20.99
FAMOUS HOMEMADE RAV	IOLI
Mama D's Ravioli Light ricotta filled, served with marinara.	14.99
Sautéed Spinach Ravioli Spinach and light ricotta filled, served with marinara sauce.	15.99
Danny's Meat Ravioli Meat filled, served with marinara sauce.	15.99

THE LITE ONES

I iaht ∩i	I or No Salt I Ir	on Reguest A	Add Chicken	\$3.99	Calamari \$5.99.	Shrimn \$7 99

Nancy's Angel Hair Pomodoro Fresco Fresh plum tomatoes, fresh garlic and basil sautéed in imported olive oil.	16.99
Mandy's Pasta Salerno Mushrooms and spinach lightly sautéed with olive oil and fresh garlic, tossed with pasta.	16.99
Leslie's Pasta Sorrento Plum tomatoes, mushrooms, spinach sautéed with garlic and basil in olive oil.	16.99
Glpssy's Pasta Roma Mushrooms, artichoke hearts, chopped fresh plum tomatoes lightly sautéed garlic and basi	16.99 I in olive oil.
Dane's Pasta Dish Mushrooms, plum tomatoes, onions sautéed with garlic and basil in imported olive oil.	16.99
Kelsey's Capri Pasta Chopped tomatoes, buffalo mozzarella, sautéed with imported olive oil, garlic and basil.	16.99
Christian's Pasta Primavera Fresh sautéed vegetables tossed with pasta.	16.99

CHICKEN

Served with pasta and sauteed vegetables.

Jesse's Chicken Parmigiana Breaded boneless sesame fillet topped with marinara and mozzarella, with fresh vegetables a	21.99 and linguine.
Jr's Chicken Limone Breaded boneless sesame fillet with a lemon-parsley butter sauce. Served with fresh vegetables	21.99 and linguine.
Little Jack's Chicken Marsala Mushrooms and marsala wine. Served with fresh vegetables and linguine.	21.99
Chicken David Chicken, mushrooms and shallots tossed with our marsala brown sauce and pasta.	21.99
Hannah's Chicken Piccata Chicken sautéed in olive oil, capers, white wine, butter-lemon sauce, with fresh vegetables a	21.99 and linguine.
Chicken Mama D's Chicken tossed with mushrooms, onions, bell peppers in a white wine butter sauce.	21.99
Oscar's Cacciatore Chicken stewed with fresh onions, mushrooms, marinara sauce and tossed with pasta.	21.99
Chicken Chris	21.99

STAFF PICKS

Boneless fillet with eggplant and melted mozzarella.

STALL FIGHS	
Fillet of Sole White flaky fish with marinara on paste pomodoro. With tomatoes, garlic and basil sautéed	17.99 in olive oil.
Stobhan Salmon Pomodoro Salmon with chopped plum tomatoes, garlic and basil, sautéed in imported olive oil.	19.99
Chicken Sausage Capri Chicken, Italian sausage, tomatoes, fra diavolo sauce, buffalo mozzarella. Served with your choi	23.99 ice of pasta.

SEAFOOD

Luca's Linguine And Clams Available red or with Mama D's clam broth sauce and pasta.	19.99
Papa D's Scampi Style Shrimp Garlic, butter, lemon and a white wine served with aglio olio pasta and vegetables.	21.99
Cisco's Cioppino With Linguine Best Seafood Dish. Shrimp, clams, mussels, and calamari in a spicy red sauce and pasta.	25.99

ADD TO YOUR DISH

Chicken or Sausage	3.99	Calamari or Bay Scallops	3.99
Jumbo Shrimp	7.99	Small Meatball and Sausage	6.99
Homemade Meatball	(S) 2.99) (L) 4.99	