



*Photos and more details on our website: [www.mammamaria.com](http://www.mammamaria.com)*

### **History**

For many years, Mamma Maria has built a unique reputation for distinctive and memorable private events. The five dining rooms in our 19<sup>th</sup> 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 Verdi, 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.

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 17<sup>th</sup> century, Paul Revere in the 18<sup>th</sup>, Charles Dickens and Honey Fitz in the 19<sup>th</sup> century and Rose Kennedy in the 20<sup>th</sup> 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.

## PRESS

### FOUR DIAMOND RATING

Mamma Maria is the only Italian restaurant in Boston to receive this special recognition.  
AAA Travel Guide, 2020

### MAMMA MARIA

Refined Italian fare: Try the beef carpaccio with arugula and capers or the fresh pappardelle with a hearty Tuscan-style rabbit ragu. The service and setting is white-tablecloth formal -- a style that's comforting to revisit -- and it gives Nonna a chance to break out her pearls.  
Boston Magazine – Where to Eat Now, December, 2016

### #1 ITALIAN RESTAURANT IN BOSTON

Mamma Maria offers a fantastic ambiance, top notch cuisine and excellent service. We highly recommend the Rabbit Pasta, Osso Buco, and the Meyer Lemon Panna Cotta.  
TABELog, November 8, 2015

### “AMERICA’S ICONIC RESTAURANTS”

Mamma Maria makes you feel like a regular whether it's your first time or 55th, and the bustling crowd of heavy-hitters is prime for people-watching.  
Gary Stoller, USA TODAY, April 3, 2014

### “TRAVELER’S CHOICE 2013”

OUR FAVORITE BOSTON RESTAURANTS -- #11 MAMMA MARIA  
TripAdvisor, July, 2013

### AMAZING PRIVATE DINING ROOMS FOR ENTERTAINING: MAMMA MARIA

Mamma Maria, with its five dining rooms, feels like a club. The food is high-end Italian: think Vin Santo-glazed suckling pig with beets and farro...  
Rachel Travers, Boston Globe Sunday Magazine, June 10, 2013

### EDITORS’ PICK: MAMMA MARIA

With dimly lit dining rooms tucked into every nook, this classy North End restaurant feels worlds away from the noisy red-sauce joints of Hanover Street.  
Boston Magazine – 50 Best Restaurants, November 4, 2012

### MAMMA MARIA

This romantic restaurant features two of my favorite dishes:  
Osso Buco and Rabbit Pappardelle.  
Devra First, The Boston Globe, March 25, 2011

### THE NORTH END’S HIGHEST OVERALL RATING

Mamma Maria forgoes “what your mamma makes” in favor of “gourmet” (not to mention “terrific”) Northern Italian cuisine that befits its “soft-lit” “collection of cozy rooms”; a staff that “goes above and beyond the call of duty” makes this an occasion “worth waiting for.”  
ZAGAT – Boston Restaurants, 2010

### AN UNCONTESTED FAVORITE IS MAMMA MARIA

—specialties include northern Italian cuisine and romance!  
1000 Places to See in the U.S. and Canada Before You Die, Patricia Schultz, 2008

### BOSTON’S NORTH END IS FILLED WITH ITALIAN RESTAURANTS, BUT THIS ONE IS DIFFERENT FROM THE REST --

Mamma Maria evokes a cross between an Italian villa and a stately Boston mansion, with authentic countryside fare such as pappardelle pasta with roasted rabbit, osso buco with saffron risotto and homemade oxtail ravioli.  
Katie Zezima, The New York Times, January 23, 2007

### BOSTON’S MOST AUTHENTIC NORTHERN ITALIAN RESTAURANT

Mamma Maria in the North End features five elegantly decorated dining rooms, including one with space for just one table, Mamma Maria is as close as you'll get to Italian cooking the way it's meant to be done.  
Boston Globe Sunday Magazine – The Restaurant Issue, October 9, 2006

### HIGH ITALIAN

### EXQUISITE REGIONAL ITALIAN CUISINE

Perhaps it takes a sumptuous restaurant like Mamma Maria to remind us of a culture that takes eating as seriously as it does opera. Attention to detail, a restful elegance, and impeccable service.  
Harvard Magazine, September, 2005

## **PRIVATE ROOMS**

Enjoy dining for up to 4 guests in our exclusive second floor private room with a view of historic North Square.

### **PUCCINI ROOM**

This is the ideal setting for family gatherings and business dinners. This room 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. This room accommodates up to 28 guests for dinner and 20 guests for cocktails and dinner.

### **ROSSINI ROOM**

This room has a ten foot high picture window with dramatic views of historic North Square.

The Rossini is perfect for groups of up to 40 guests for dinner and up to 30 for a cocktails and dinner.

*Note: This dining room and its adjacent bathroom are wheelchair accessible.*

### **VERDI ROOM**

Our second floor dining room features fabulous skyline views of Boston's financial district and looks down onto North Square. The Verde Room accommodates up to 50 guests for dinner and up to 40 for cocktails and dinner.

### **VERDI ROOM & TERRACE ROOM**

These are adjacent rooms and can accommodate up to 70 guests when used in combination.

*Campagna*

*(4-course) \$80*

*PRIMO*

*"Farm to Table" -- freshly picked local tomato and bell pepper soup with toasted croutons, drizzled basil oil, and creme fraiche*

*OR*

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

*INSALATE*

*Arugula with a pan-sauce of smoked bacon, pecorino, and sliced tangerine*

*PRINCIPALLI*

*Roasted Circle Farm chicken breast with baby brussels sprouts, Meyer lemon, green olives, and black lentils*

*Imported artisanal paccheri pasta with a spicy seafood arrabbiata sauce Plump homemade autumn squash tortelloni with fresh sage and toasted walnuts*

*Rustic pasta and meat ragu - as prepared in the village of Serralunga di Crea - with homemade pepperoncini egg tagliatelle*

*DOLCI*

*Seasonal dessert platters*

**Mercato**

(4-course) \$90

PRIMO

***First course served family style***

*Chickering Farm, Westmoreland, NH veal meatballs, baked on a skewer, with mint yogurt, sage pesto, and roasted tomatoes*

*Trebbiano-poached pear, sliced, and served with aged Gorgonzola and layered with 22-month aged DOP Prosciutto di Parma*

*King Caesar oysters, from Duxbury, MA baked Florentine-style, with Prosecco zabaglione*

INSALATE

*Romaine salad, Caesar-style, with garlicky toasted croutons and white anchovies*

PRINCIPALLI

*Line-caught Atlantic swordfish, wood-grilled, with a warm salad of white beans and broccoli rabe*

*Pasta alla chitarra with local Falmouth, MA count neck clams, pea tendrils, toasted pine nuts, and Parma prosciutto*

*Wood grilled tenderloin of pork, sliced with fig jam, baked apple, Gorgonzola dolce, caramelized carrots, and toasted faro*

*Wild-caught Georgia shrimp with lobster-infused risotto, smoked bacon, and wild mushrooms*

*Slow-cooked bone-in beef short rib with summer black truffle, bitter greens, and stone-ground Gorgonzola polenta*

DOLCI

*Seasonal dessert platters*

*Autunno*  
*(4-course) \$95*

PRIMO

*First course served family style*

*Named after the Renaissance painter and created by Harry's Bar in Venice --our beef Carpaccio features local arugula and shaved black truffles*

*Handmade mozzarella burrata from Campania, Italy with sauteed radicchio, roasted mission figs and shaved almonds*

*Maine diver-harvested sea scallops, pan-seared, with cider-glazed spaghetti squash*

INSALATE

*Brussels sprout leaves with crushed pistachios and lemon herbal vinaigrette*

*Hand-picked field lettuces with honeynut squash, blueberries, quinoa, and local ricotta*

PRINCIPALLI

*Maine lobster and Venetian-style pasta agnolotti, with shimeji mushrooms and black tobiko*

*Rotisserie-roasted suckling pig, from Quebec with fig jam, baked apple, Gorgonzola dolce, and toasted faro*

*Filet of Rhode Island-harvested wild fluke - "Miller's wife style" - with parsley, lemon, sauteed spinach and couscous*

*Slow-cooked small farm Sonoma rabbit, in the Tuscan-style, with pappardelle pasta, crispy pancetta, and fresh rosemary*

*Florentine-style Veal T-Bone, wood grilled, with garlicky greens and homemade creamed spinach gnocchi*

DOLCI

*Seasonal dessert platters*

**La Scala**  
**(4 course) \$100**

PRIMO

***Chef duet of ravioli pasta tasting:***

*Plump homemade autumn squash tortelloni with fresh sage and toasted walnuts &  
Fresh Maine lobster with crumbled guanciale*

INSALATE

*Handmade mozzarella burrata from Campania, Italy with sauteed radicchio, roasted mission  
figs and shaved almonds*

*Beautiful fresh black mission figs, baked with goat cheese, and layered with 22month aged DOP  
Prosciutto di Parma*

PRINCIPALLI

*Local Maine day boat-harvested sea scallops, pan-seared, with a sauteed of thinly sliced, sweet  
local harvest and pattypan squash*

*Grilled Black Angus beef tenderloin with Hudson Valley foie gras, autumn vegetables and  
fingerling potatoes*

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

*Nova Scotia-caught East Coast halibut with local wild mushrooms, fresh herb salsa verde, and  
creamy parsnips*

*Venison two ways: pan-seared tenderloin and grilled rack with caramelized Maine heirloom  
carrots*

DOLCI

*Seasonal dessert platters*

**Pranzo**

\$71 \*\*\*Lunch only

**PRIMO**

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

*Or*

*"Farm to Table" -- freshly picked local tomato and bell pepper soup with toasted croutons, drizzled basil oil, and creme fraiche*

**PRINCIPALLI**

*Plump pasta ravioli filled with local and hand-foraged wild mushrooms and served with a farm-style wild mushroom ragu*

*Sliced pork tenderloin with fig jam, Gorgonzola Dolce, tri-colored local beets, and toasted faro*

*Oven-braised Cornish game hen with baby Brussels sprouts, Meyer lemon, green olives, and black lentils*

*Rustic pasta with meat ragu - as prepared in the village of Serralunga di Crea - with homemade pepperoncini tagliatelle*

*Local Gloucester, MA haddock with a warm salad of white beans and Maine kale*

**DOLCI**

*Seasonal dessert platters*



**Vegetarian Options**  
(Can be substituted into any menu)

*Antipasti*

*Baby Brussels sprouts, Meyer lemon, roasted fennel, and black lentils*

*Field watercress with a warm salad of local beets – candy stripe, golden and cabernet – and crumbled goat cheese*

*Handmade mozzarella burrata from Campania, Italy with sauteed radicchio, roasted mission figs and shaved almonds*

*Grilled eggplant rollatini – filled with Panzanella and goat cheese-- finished with a fresh plum tomato marinara*

*Sliced fresh local heirloom tomatoes with extra virgin olive oil and fresh basil*

*Principali*

*Variation on the spicy Roman classic – Caccio e Pepe- with imported bucatini pasta, pecorino romano, and black pepper*

*Saffron-infused risotto Milanese with roasted eggplant, and a trio of roasted baby beets Imported artisanal paccheri pasta with a spicy tomato arrabbiata sauce*

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

*Pasta alla chitarra with toasted pine nuts and sauteed pea tendrils*

*Plump pasta ravioli filled with local and hand-foraged wild mushrooms and served with a farm-style wild mushroom ragu*

*Plump homemade autumn squash tortelloni with fresh sage and toasted walnuts*

***Passed Hors d'oeuvres***  
(per person)

- Wild shrimp scampi-style with fresh herbs 4.75*
  - Braised rabbit with crispy polenta 3.25*
  - Wild mushrooms sauteed with brioche crostini 3.25*
  - Stuffed zucchini with lamb sausage 4.25*
  - Pan-fried arancini with fontina 4.25*
  - Poached asparagus with Parma prosciutto 4.50*
  - Salumi sampler with hard Parmigiano 4.50*
  - Seared beef tenderloin with Gorgonzola 4.50*
  - Warm tomato "bruschetta" on grilled toast points 3.75*
  - Grilled chicken with pear chutney 3.75*
  - Florentine chicken liver crostini with classic garni 4.25*
  - Seared scallop with herbed butter 4.75*
  - Sliced buffalo mozzarella with pesto 4.50*
  - Seared tuna with white bean puree 4.50*
  - Pork tenderloin "Tonato" 4.25*
- 
- Venetian baccala with aioli 3.50*
  - Petite eggplant rollatini with panzanella 3.75*
  - Buttered poached lobster with brioche 6.00*