Dal Mare

Snapper Francese	32
Snapper dipped in egg wash and sautéed in lemon butter sauce with capers	
Snapper Mare Chiaro	32
Snapper with fresh diced tomatoes, capers, garlic and parsley in white wine	
Snapper Portofino	32
Snapper in a lite creamy mushroom sauce	
Shrimp Scampi	28
Shrimp in oil, garlic and white wine sauce, over spaghetti	
Shrimp Fra Diavolo	28
Shrimp in lite tomato sauce with red hot pepper flakes, over spaghetti	
Shrimp Alfredo with Broccoli	28
Shrimp with classic alfredo sauce and broccoli over fettuccini	
Spaghetti with Clams	28
Spaghetti with clams in lite tomato sauce or oil and garlic sauce	
Spaghetti Calamari	28
Spaghetti with calamari in a lite tomato sauce or oil and garlic sauce	

Sides with Entrée only!

Sub or Add Items to Entrée

Side of Meat Sauce	8
Side of Alfredo Sauce	8
Side of Vodka Sauce	7
Side of Italian Vegetable	8
Italian Vegetables with Butter , Oil and Garlic	
Side of Vesuvio Potatoes	8
Side of Gorgonzola Cheese	4
Side of Anchovies	4
Side of Red Sauce	6
2 Meatballs	8
Side of Sausage	8
Side of Pasta	
Side of Sauté Spinach	
·	

Add Spinach4 Add Chicken6

Add Broccoli4 Add Mushrooms4

Add Roasted Red Peppers.....4 Add Baked Mozzarella.....4

Sub Italian Vegetables.....8 Sub Vodka Sauce......7

Sub Alfredo Sauce......8

Menu



Hours

Monday and Tuesday Closed Wednesday & Thursday 4 PM until 9 PM Friday 4 PM until 10 PM Saturday 3 PM until 10 PM Sunday 3 PM until 8 PM

> *Private Parties/Showers Saturday and Sunday 12 Noon until 3 PM *25 Minimum

Mamma Onesta's

250 East Main Street Canton, GA 30114 678-880-7770

*THESE ITEMS MAY BE SERVED RAW OR UNDERCOOKED. ADVISORY: CONSUMING RAW OR UNDERCOOKED FOODS SUCH AS MEAT, POULTRY, FISH, SHELLFISH AND EGGS MAY INCREASE YOUR

Sales Tax Applied to all Food and Beverage. Not Responsible for personal property. We reserve the right to refuse service to anyone. Please, No Smoking.

RISK OF FOODBORNE ILLINESS

Mamma Onesta's Italian Restaurant.

250 East Main Street, Canton, GA 30114 678-880-7770 ph www.mammaonesta.com

Mamma Onesta's

Antipasti

Fried Calamari	16
Calamari marinated in lemon juice and dusted with flour, fried to a golden perfect	tion
Sausage and Peppers	16
Italian Sausage with Roasted Red Peppers.	
Bruschetta	12
Homemade bruschetta served with toasted bread	
Mozzarella Carrozza	14
Thick slice of mozzarella, breaded and fried and served with marinara sauce	
Mozzarella Caprese	16
Imported buffalo mozzarella cheese with tomato and pesto sauce	
Mozzarella W/Roasted Red Peppers	16
Fresh Mozzarella with Fire roasted red peppers marinated in oil, garlic, lemon	
and balsamic, served chilled New Zealand Kiwi Mussels	10
New Zealand Kiwi Mussels sautéed in white wine or lite tomato sauce	10
Escargot	20
Escargot sautéed with mushrooms in oil, garlic and white wine	∠(
Toasted Italian Cheese Ravioli	10
Breaded Cheese Ravioli fried to a golden perfection and served with marinara	12
Stouded officers that make to a golden periodicin and control mannand	
Zuppa	
Soup of the Day	
Cup	0
Bowl	12
Insalate	
Side Garden Salad	7
Mixed Greens with cucumber and tomato Side Caesar Salad	9
Classic Romaine with parmesan and croutons	0
Large Caesar Salad	20
Classic Romaine with parmesan and croutons	
Large Gorgonzola Salad	20
Mixed greens with gorgonzola cheese, tomatoes and cucumbers	

Ask your server for our Gluten Free Menu!
Gluten free penne available. Our Gluten free menu is prepared gluten free to the best of our knowledge based on Suppliers information and recipe procedures. Normal kitchen operations involves shared cooking and preparation areas that may contain traces of gluten.

Pasta

Spaghetti Marinara	16
paghetti with marinara sauce Spaghetti with Meatballs	24
paghetti with meatballs and marinara sauce	27
Spaghetti with Meat Sauce	24
	24
paghetti with meat sauce includes mushrooms, onions and a touch of cream	0.4
Baked Penne	Z4
laked penne with marinara and ricotta cheese, topped with mozzarella	24
asagna	Z4
laked Lasagna with meat and cheese	0.4
Gnocchi Gorgonzola	24
otato dumplings in a lite tomato and gorgonzola cheese sauce	
Fortellini Ashley	
Cheese tortellini with chicken , spinach, parmesan cheese in alfredo and pesto	sauce
Spaghetti Puttanesca	24
paghetti with oil, garlic, anchovies, black olives, capers, fresh tomato and man	nara
Spaghetti Carbonara	
paghetti with pancetta, peas, onions, parmesan cheese and cream	
ettuccini Alfredo	24
ettuccini with butter, parmesan cheese and cream add chicken6	
Penne with Broccoli	24
Penne with broccoli in oil and garlic sauce or lite tomato sauce	
Penne with Portobello and Sausage	26
enne with Portobello mushroom and sausage in parmesan, oil and garlic sauc	
Penne with Sausage and Roasted Red Peppers	
Penne with sausage and roasted red peppers in oil and garlic sauce	20
Stuffed Shells	20
shell pasta stuffed with cheese and baked with tomato sauce and mozzarella	20
	20
Ravioli	20
Cheese ravioli with tomato sauce	00
Mamma's Homemade Manicotti	
lomemade & Filled with three cheeses then baked with tomato sauce and moz	zarella
Pasta is served with all dinner entrees except with Vesuvio	Dishes
Specialita Della Casa	
ggplant Parmigiana	22
-yypiani, r anniylana	∠∠
ggplant breaded then baked with tomato sauce and mozzarella	24
Eggplant Rollatini	

Eggplant Parmigiana22	
Eggplant breaded then baked with tomato sauce and mozzarella	
Eggplant Rollatini24	

Dal Pollaio

Chicken Parmigiana	2
Chicken breaded then baked with tomato sauce and mozzarella	
Chicken Piccata	24
Chicken in lemon, butter sauce with capers	
Chicken Marsala	24
Chicken in marsala wine sauce with mushrooms	
Chicken Florentina	26
Chicken in a tomato sauce topped with spinach, prosciutto and mozzarella	
Chicken Onesta	26
Chicken in oil, garlic and white wine sauce, spinach, roasted red peppers and provolo	
Chicken Francese	26
Chicken dipped in egg wash then sautéed in lemon butter sauce with capers	
Chicken Pompeii	26
Chicken in oil, garlic and white wine sauce covered in spinach and mozzarella	
Chicken Scarpariello	2
Pan-seared Chicken sauteed with sausage, olives, potatoes and pepperoncinis	
Chicken Vesuvio	26
Chicken breast sautéed in garlic, olive oil, peas and white wine w/vesuvio potatoes	
Vitello	
Veal Parmigiana	30
Veal breaded then baked with tomato sauce and mozzarella	
Veal Piccata	3(
Veal in lemon, butter sauce with capers	
Veal Marsala	30
Veal in marsala wine sauce with mushrooms	
Veal Florentina	32
Veal in a tomato sauce topped with spinach, prosciutto and mozzarella	
Veal Onesta	32
Veal in oil, garlic and white wine sauce, spinach, roasted red peppers and provolone	
Veal Francese	32
Veal dipped in egg wash then sautéed in lemon butter sauce with capers	
Veal Pompeii	32
Veal in oil, garlic and white wine sauce covered in spinach and mozzarella	
Veal Scarpariello	32
Pan-seared Veal sauteed with sausage, olives, potatoes and pepperoncinis	
Veal Vesuvio	32
Veal breast sautéed in garlic, olive oil, peas and white wine w/vesuvio potatoes	