



Mama's Mission

First, I would like to thank you for visiting. When I started Mama's in 1997, I received advice from an old Italian neighbor to, "Cook for your customers as if they are family". I have combined that advice with my philosophy of serving great food and drinks at reasonable prices. I also think it is important that every entree and sauce is prepared to order. My goal is to have happy people arrive and happier people leave.

Enjoy your experience and welcome to my family!

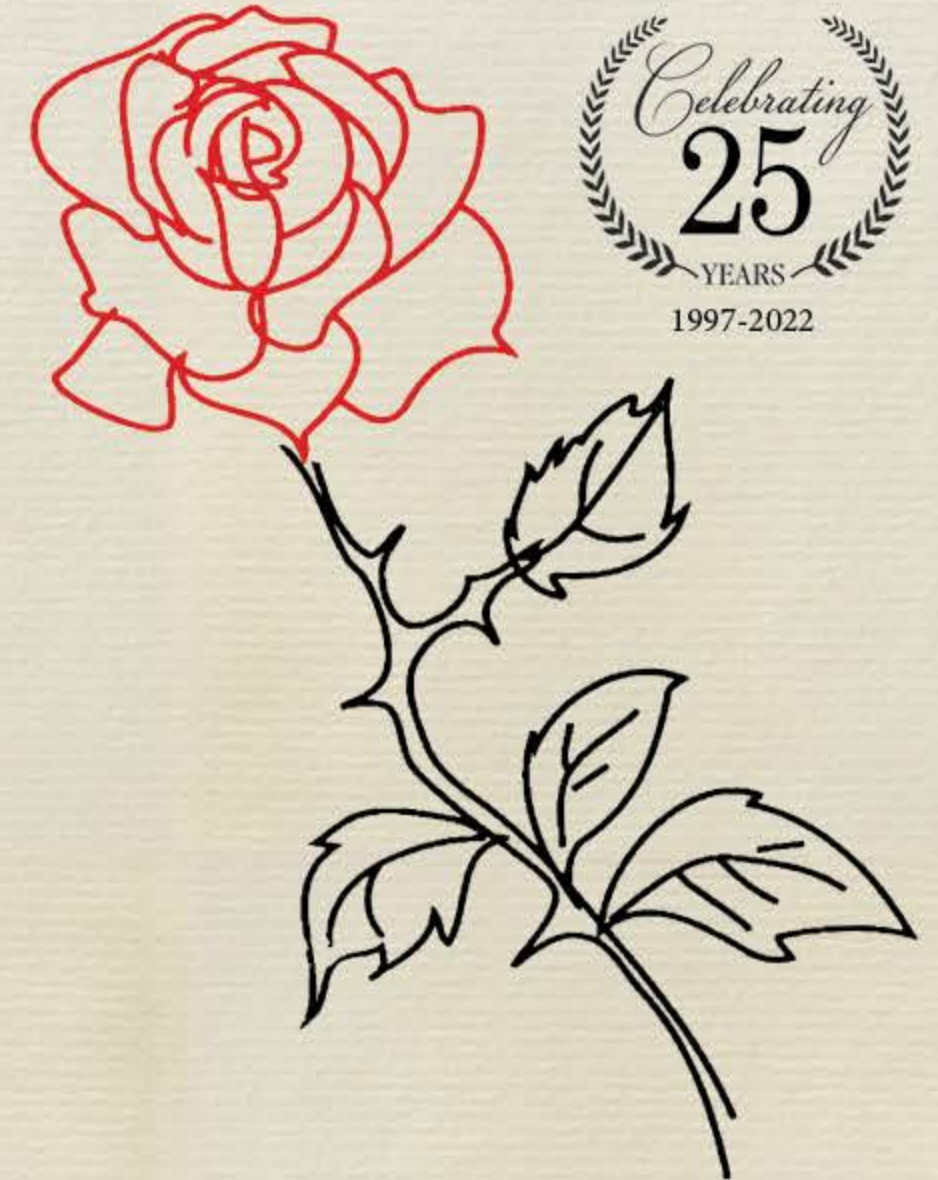
Mama & Papa

Mama Carolla's Old Italian Restaurant

Located at East 54th Street and the Monon, Mama Carolla's Villa was built by the RH Shelborn Company in the 1920's as a model home for a new style of homes to be built on the Indianapolis north side. This California stucco design incorporates a Mediterranean style with a little touch of Spanish & Italian, and can be seen in several homes throughout the Meridian-Kessler neighborhood. Although the house has changed hands several times (it has been a home to several families, a glass factory, and a woodworking shop), its decor is strikingly similar to the original design. All of the wrought iron, and most of the light fixtures remain. Additional lighting consists of period fixtures in order to maintain the historical charm. And on winter nights, a wood-burning fire glows in the fireplace exuding the warmth and family spirit of the house. We hope that you enjoy your evening at Mama Carolla's and invite you to spend time in our lounge after dinner. Take some time to review the menus of many of the old Omaha, Nebraska neighborhood restaurants which served as the inspiration for Mama Carolla's.

*- Carol & Howard Leuer,
Proprietors*

Mama Carolla's Old Italian Restaurant



Dessert

Tiramisu (made in our kitchen) Chocolate, Kahlua, lady fingers, and mascarpone cheese	8.99
Chris's Homemade Ricotta Cake with blackberries	6.99
Cannoli Flaky pastry wrap filled with flavored ricotta	6.99
Bomba Spumoni Chocolate, cherry and pistachio gelato in a hard milk chocolate shell	8.99
Benjamin's Crème Brûlée Garnished with blackberries	10.99
New York Style Cheesecake Topped with berries	8.99

Hours of Operation:

Tuesday through Thursday

5:00 pm to 9:30 pm

Friday & Saturday

5:00 pm to 10:00 pm

www.MamaCarollas.com

www.Twitter.com/mamacarollas

www.Facebook.com/mamacarollasindy

1031 E. 54th Street

(East 54th Street and the Monon)

Indianapolis, Indiana

(317) 259-9412

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Antipasti

Justin's Jumbo Shrimp Cocktail with our horseradish cocktail sauce.	11.99
Grilled Shrimp Stuffed with Goat Cheese Served over a tomato butter sauce.	10.99
Steamed Mussels A must try!!	15.99
Antipasti Plate Prosciutto, cappicola, aged soppressata, fontina, marinated fresh mozzarella, smoked mozzarella, Italian Peperonata, mixed olives, local whole grain mustard and crostinis.	12.99
Portabella Mushroom Stuffed with crab meat, black olives and ricotta, then topped with a delicious brandy cream sauce.	9.99
Holly's Artichoke Fritters Filled with goat cheese and served with a lemon aioli.	9.99
Sicilian Asparagus Patties Diced asparagus, egg, parmesan and breadcrumbs grilled until golden brown, then drizzled with a lemon aioli. Garnished with marinated tomatoes.	9.99
Fried Ravioli Eight fried cheese ravioli with marinara sauce for dipping	8.99
Fried Calamari Seasoned and lightly floured, served with our pesto-balsamic aioli for dipping	10.99
Fried Fresh Mozzarella (Grown-up version) Housemade, breadcrumb crusted fresh mozzarella ball, stuffed with prosciutto, served over an aged balsamic glaze, then topped with marinated tomatoes.	10.99
Garlic Cheese Bread Homemade bread stuffed with mozzarella cheese and baked till golden brown. Great with your salad!	7.99
Bruschetta Italian bread, grilled, then topped with a marinated tomato relish and smoked mozzarella cheese.	Two-5.99 Four-9.99
Italian Prosciutto and Fresh Melon Drizzled with aged balsamic vinegar.	7.99
Caprese Salad Fresh mozzarella & sliced roma tomatoes, drizzled with an aged balsamic vinegar & sweet basil.	7.99
Mediterranean Salad Mixed greens, toasted walnuts, mandarin oranges, kalamata black olives and gorgonzola cheese in a citrus balsamic vinaigrette.	10.99
Dinner Salad	Regular - 3.99 Large - 7.99
Caesar Salad	Regular - 4.99 Large - 8.99
Add chicken to any salad for \$4. Add shrimp for \$5. Add salmon for \$8.	

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Pasta Dishes

Served with choice of soup or our house salad

Pasta (Red Sauce)	
Meatballs - 16.99	Pomodora (Fresh Tomatoes) - 15.99
Bolognese (Meat Sauce) - 16.99	Marinara - 14.99
Italian Sausage (Onions & Peppers) - 17.99	

Pasta (White Sauce)	
Veal Medallions (Mama's Favorite)	21.99
Veal Medallions sautéed with wild mushrooms and peas, served with penne pasta in a creamy gorgonzola cheese sauce.	
Alfredo	15.99
Fettuccine with sweet cream, parmesan cheese and parsley. Add chicken - 19.99 Add shrimp - 20.99	
Carbonara	18.99
Crisp pancetta, prosciutto ham, peas and mushrooms in an egg cream sauce lightened with a touch of white wine, then tossed with fettuccine pasta.	
Pasta (Herbed Oil/Butter Sauce)	
Misto Mare	22.99
Linguine mixed with shrimp, scallops, clams, squid, crab meat and mussels sautéed with garlic, tomatoes, mushrooms, herbs and spicy red pepper.	
Mediterranean Pasta	18.99
Rigatoni with chicken, sun-dried tomatoes, kalamata olives, pinenuts, spinach and feta cheese in a garlic oil sauce.	
"Pasta Too Good"	19.99
Sautéed chicken and shrimp tossed with penne pasta, broccoli, tomatoes and garlic...Spicy!	
Clams	19.99
Linguine with an abundance of clams & fresh mushrooms sautéed in butter with herbs, lots of parmesan and a splash of Crown Royal! Superb!!	

Mama's Specialties

Eggplant Puttanesca (Spaghetti)	17.99
Sautéed eggplant and portabella mushrooms topped with capers and black & green olives in a garlic tomato sauce with a touch of crushed red pepper, then sprinkled with Parmigiano Reggiano...Spicy!	
Rosemary Chicken Lasagna	19.99
We roast the chicken and layer it with a mixture of wild mushrooms, spinach, ricotta cheese, fresh mozzarella and spices. Then we surround it with a tomato butter sauce.	
Traditional Beef Lasagna	17.99
Always a favorite!	
Chicken Rigatoni	19.99
Sautéed chicken strips with spinach, pancetta, garlic, crushed red pepper and romano cheese in a spicy white wine sauce. Rizzo Style - add 3.00	
Manicotti	16.99
We stuff our manicotti with our own ricotta cheese mixture served on a bed of marinara sauce.	
Ravioli	16.99
Simply delicious squares of fresh pasta filled with a spinach cheese mixture and covered with a creamy pesto sauce.	

Entrées

Please note that there is a \$3 split charge for all entrées & pasta dishes. All entrées and pasta are cooked to your order & served with choice of soup or our house salad.
(Caesar \$1 extra) Substitute today's vegetable for pasta - Add \$3.00
Whole Wheat pasta - Add \$1 Gluten Free pasta - Add \$3.00
Make anything Rizzo style (sliced Italian sausage) - Add \$3.00

Pollo (Chicken)

Chicken Piccata (Angel Hair Pasta)	18.99
Boneless breasts of chicken marinated in lemon, olive oil and garlic, then sauced with capers and fresh herbs.	
Chicken Parmesan (Penne Pasta)	20.99
Sicilian style, lightly breaded and sautéed, covered with romano, parmesan & mozzarella then finished with our own marinara sauce.	
Chicken Involttine (Angel Hair Pasta)	18.99
Filets of chicken breast, layered with prosciutto ham, fresh spinach and a touch of fontina cheese. Then rolled and sautéed in a herbed champagne tomato cream sauce with mushrooms.	
Roasted Rosemary Chicken	17.99
An entire half of a perfectly roasted chicken, seasoned with fresh herbs, browned on the outside and juicy on the inside. Served with oven-roasted vegetables.	

Maiale (Pork)

"Wow, Whata Pork Chop!"	22.99
Our 14oz Bone-in, pan-seared chop, roasted & served with an orange-chipotle glaze, garlic mashed potatoes, roasted carrots & broccoli.	

Bistecca (Steak)

Served with oven-roasted vegetables & spaghetti marinara.	
Uncle Dino's	25.99
A 12oz choice New York strip steak, perfectly patted with cracked black peppercorns and drizzled with a tangy au jus with capers.	
Cousin Mary's	30.99
Our 8oz filet cooked to perfection & stuffed with gorgonzola, then gravied with a brandy cream sauce.	

Vitello (Veal)

Veal Marsala (Angel Hair)	21.99
Tender veal cutlets, mushrooms and fresh herbs, sautéed in marsala wine. The difference is in the marsala!	
Veal Saltimbocca (Angel Hair)	21.99
Veal sautéed with a touch of prosciutto, fontina cheese and mushrooms in a creamy tomato vermouth sauce, seasoned with sage.	
Veal Parmesan (Spaghetti)	22.99
Sicilian style, lightly breaded & sautéed, covered with romano, parmesan and mozzarella, then finished with our own marinara sauce.	

Pesce (Fish)

Served with Angel Hair Pasta.

Salmon Filet (Papa's Favorite)	19.99
Gently sautéed and dressed for the evening in a creamy dill sauce.	
Shrimp Scampi	16.99
Large fresh shrimp sizzled in lemon, butter, garlic & fresh Italian parsley.	