

Desserts

Tiramisu

Chocolate, Kahlua, lady fingers and mascarpone cheese.

New York Style Cheesecake

Rich and creamy New York Style cheesecake topped with macerated berries

Crème Brulee (gluten free)

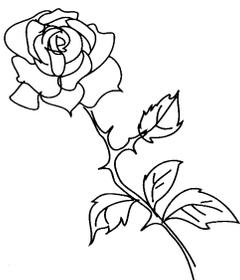
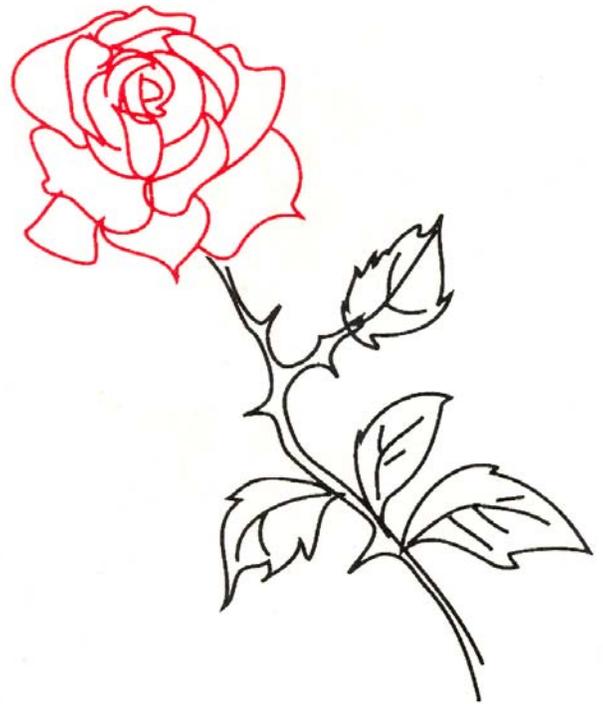
Vanilla bean custard, caramelized sugar and topped with macerated berries

Chocolate Lava Cake a la mode

Warm chocolate cake with a gooey chocolate center topped with powdered sugar and drizzled with creamy turtle sauce served with vanilla ice cream.

Mama Carolla's Old Italian Restaurant

Happy Valentine's Day
Wednesday, February 14, 2018



Hours of Operation:
Tuesday thru Saturday
5 p.m.—9:30 p.m.

1031 E. 54th Street
(East 54th Street and the Monon)
Indianapolis, Indiana
(317) 259-9412

Valentine's Day Menu \$45.00 per person
*Each guest will receive Antipasti, Soup or Salad
and Entrée*

Antipasti

Spicy Meatballs

100% ground beef bite sized meatballs mixed with a variety of dried and fresh pepper in a spicy marinara over crème fraiche

Baked Crab and Artichoke dip.

Maryland Blue lump crab meat, artichokes, green onions, garlic and herbs in a creamy four cheese sauce, then baked until golden brown.
Served with homemade crostini's.

Fried Cheese Ravioli

Served with marinara for dipping.

Fried Calamari

Served with a pesto aioli for dipping.

Bruschetta

Italian bread, grilled and topped with a marinated tomato relish and smoked mozzarella.

Shrimp Cocktail

Three jumbo shrimp served with a tangy cocktail sauce.

Salad

Caesar Salad

Hearts of Romaine served with Caesar dressing and topped with red onion, croutons and parmigiano reggiano.

Mediterranean Salad

Mixed greens with mandarin oranges, Kalamata olives, toasted walnuts, tomato, onion and gorgonzola cheese. Served with a citrus vinaigrette.

Soup

Italian Wedding Soup

Tiny meatballs, spinach and angel hair pasta in a chicken broth base topped with parmesan cheese... (Mama's most popular soup)

Valentine's Day Specials

Sweetheart's Filet Oscar style

8 oz Black Angus filet mignon topped with crab meat, steamed asparagus and drizzled with a hollandaise sauce. Served with horseradish mash potatoes.

Aphrodite's Chicken

Asiago cheese crusted breasts of chicken stuffed with portabella mushrooms, spinach, crisp pancetta and goat cheese served over Pappardella pasta in a Vodka tomato cream sauce.

Cupid's Sea Scallops

Parmesan crusted Sea Scallops served over creamed spinach and drizzled with a hollandaise sauce served with angel hair pasta.

Lover's Lobster Ravioli

Large Striped lobster stuffed ravioli's topped with sautéed Langostinos and spinach, then dressed with a champagne butter sauce.

Entrees

Vitello (Veal)

(served with angel hair pasta)

Veal Piccata

Tender veal cutlets marinated in lemon, olive oil and garlic. Sauced with capers and fresh herbs.

Veal Marsala or Chicken Marsala

Tender veal cutlets or chicken, mushrooms and fresh herbs, sautéed in Marsala wine.... The difference is in the Marsala.

Pollo (Chicken)

Chicken Parmesan (served with penne pasta)

Sicilian style, lightly breaded and sautéed, covered with Romano, parmesan and mozzarella; then finished with our own marinara sauce.

Chicken Piccata (served with angel hair pasta)

Boneless breasts of chicken marinated in lemon, olive oil and garlic. Sauced with capers and fresh herbs.

Chicken Involttine (served with angel hair pasta)

Fillets of breasts, layered with prosciutto ham, fresh spinach, a touch of fontina cheese, then rolled and sautéed in an herbed champagne tomato cream sauce with mushrooms.

Pesce (fish)

(served with angel hair pasta)

Salmon Fillet

Gently sautéed and dressed for the evening in a creamy dill sauce.

Shrimp Scampi

Large shrimp sizzled in lemon, butter, garlic, and fresh Italian parsley.

Pasta

Pasta (red sauce) — Spaghetti or Mostaccioli

Meatballs

Pomodora (Fresh Tomatoes)

Italian Sausage

Bolognese (Meat sauce)

Pasta (white sauce)

Carbonara

Pasta mixed with sautéed prosciutto ham, pancetta, peas and mushrooms in an egg cream sauce, lightened with a touch of white wine.

Alfredo

Fettuccine with sweet cream, parmesan cheese and parsley.
Add chicken or shrimp.

Pasta (herbed oil/buttered sauce)

Misto Mare

Linguine mixed with shrimp, scallops, clams, squid and crab meat sautéed with garlic, mushrooms, tomatoes, herbs and spicy red pepper.

"Pasta Too Good"

Sautéed chicken and shrimp tossed with penne pasta, broccoli, tomatoes and garlic....spicy.

Mama's Specialties

Chicken Rigatoni

Sautéed chicken strips with spinach, pancetta, garlic, crushed red pepper and Romano cheese in a spicy white wine sauce.

Eggplant Puttanesca

Sautéed eggplant, portabella mushrooms, capers and black olives in a garlic tomato sauce with a touch of red pepper. Then sprinkled with parmigiano reggiano and tossed with spaghetti.

Manicotti

We stuff our manicotti with a ricotta cheese mixture and top it with marinara sauce.

Ravioli

Simply delicious squares of fresh pasta filled with a spinach cheese mixture topped with a pesto cream sauce.

Traditional Beef Lasagna (always a favorite)

Rosemary Chicken Lasagna

We roast the chicken and layer it with a mixture of wild mushrooms, spinach, ricotta, fresh mozzarella and spices; then we surround it with tomato butter sauce