

Dal Mare

Colossal Shrimp (AGF)	35
Colossal Shrimp with pasta in a Lobster Cream Sauce	
Maine Lobster Ravioli	25
Ravioli stuffed with Maine Lobster in a Lobster Cream Sauce	
Snapper Casino (AGF)	23
Snapper baked with garlic, bread crumbs and pancetta	
Snapper Francese (AGF)	23
Snapper dipped in egg wash and sautéed in lemon butter sauce with capers	
Snapper Mare Chiaro (AGF)	23
Snapper with fresh diced tomatoes, capers, garlic and parsley in white wine	
Snapper Portofino (AGF)	23
Snapper in a lite creamy mushroom sauce	
Shrimp Scampi (AGF)	21
Shrimp in oil, garlic and white wine sauce, over spaghetti	
Shrimp Fra Diavolo (AGF)	21
Shrimp in lite tomato sauce with red hot pepper flakes, over spaghetti	
Shrimp Alfredo with Broccoli (AGF)	21
Shrimp with classic alfredo sauce and broccoli over fettuccini	
Spaghetti with Clams (AGF)	20
Spaghetti with clams in lite tomato sauce or oil and garlic sauce	
Spaghetti Calamari (AGF)	20
Spaghetti with calamari in a lite tomato sauce or oil and garlic sauce	
Tutto Mare (AGF)	28
Shrimp, Calamari, Mussels and Clams in lite tomato sauce or oil and garlic	

Children's Menu (12 and under only)

Spaghetti (AGF)	5
Spaghetti with Meatballs	8
Ravioli with Cheese	8
Tortellini	8
Fettuccini Alfredo (AGFS)	8
Chicken Tenders with Fries	8
Individual Kids Cheese Pizza	8

Sides with Entrée only

Side of Meat Sauce (GF)	6
Side of Alfredo Sauce (GF)	6
Side of Vodka Sauce (GF)	5
Side of Italian Vegetables (GF)	5
Italian Vegetables with Butter, Oil and Garlic	
Side of Vesuvio Potatoes (GF)	5
Side of French Fries (GF)	3
Side of Gorgonzola Cheese	3
Side of Anchovies (GF)	2
Side of Red Sauce (GF)	2
2 Meatballs	6
Side of Sausage (GF)	6
Side of Pasta (AGF)	4

Sub or Add Items to Entrée

Add Spinach (GF)	2
Add Chicken (GF)	4
Add Shrimp (GF)	10
Add Broccoli (GF)	2
Add Mushrooms (GF)	2
Add Roasted Red Peppers (GF)	2
Add Baked Mozzarella (GF)	2
Sub Italian Vegetables (GF)	3
Sub Vodka Sauce (GF)	3
Sub Meat Sauce (GF)	4
Sub Alfredo Sauce (GF)	4

ADVISORY: CONSUMING RAW OR UNDERCOOKED FOODS SUCH AS MEAT, POULTRY, FISH, SHELLFISH AND EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

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.



Menu



Hours

Monday thru Thursday
4:00 PM until 9:00 PM
Friday 4:00 PM until 10:00 PM
Saturday 3:00 PM until 10:00 PM
Sunday 3:00 PM until 8:00 PM

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

Mamma Onesta's Italian Restaurant.

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Antipasti

Fried Calamari	12.5
Calamari marinated in lemon juice and dusted with flour, fried to perfection	
Grilled Calamari (GF)	11.5
Fresh Grilled Calamari Steak served with homemade Balsamic Vinaigrette	
Sausage and Peppers (GF)	10.5
Italian Sausage with Roasted Red Peppers.	
Bruschetta	9
Homemade bruschetta served with toasted bread	
Mozzarella Carrozza	10
Thick slice of mozzarella, breaded and fried and served with marinara sauce	
Mozzarella Caprese (GF)	10
Imported buffalo mozzarella cheese with tomato and pesto sauce	
Mozzarella W/Roasted Red Peppers (GF)	10
Fresh Mozzarella with Fire roasted red peppers marinated in oil, garlic, lemon and balsamic, served chilled	
New Zealand Kiwi Mussels (GF)	12.5
New Zealand kiwi mussels sautéed in white wine or lite tomato sauce	
Escargot (GF)	14.5
Escargot sautéed with mushrooms in oil, garlic and white wine	
Spinach Sauté (GF)	9
Fresh spinach sautéed in oil, garlic and white wine	
Toasted Italian Cheese Ravioli	9
Breaded Cheese Ravioli fried to a golden perfection and served with marinara	

Zuppa

Soup of the Day	
Cup	4
Bowl	6

Insalate

Caesar Salad (GF)	10
Classic Caesar salad	
Gorgonzola Salad (GF)	11
Mixed greens with gorgonzola cheese and tomatoes and cucumbers	
Italian Tuna Salad (GF)	14.5
Mixed greens, tuna, gorgonzola artichokes, roasted red peppers & balsamic	
Chicken Berry Salad (GF)	14.5
Grilled chicken, mixed greens and spinach, seasonal berry, walnuts, dried cranberries topped with feta cheese and raspberry vinaigrette.	
Cranberry Julius Salad (GF)	14.5
Grilled chicken, mixed greens, gorgonzola cheese, walnuts, cranberries, and balsalmic dressing	
Add Chicken to any Salad (GF)	4
Add Shrimp Grilled or Steamed (GF)	10
Add Gorgonzola Cheese to Salads (GF)	3
Add Anchovies to Salads (GF)	2

GF-Gluten Free*, AGF-Available Gluten Free* Please Inform Server you are requesting it gluten free, AGFS-Available gluten free* please substitute Fettuccini for Penne or Spaghetti and inform server. *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.

Minestrone Soup Included with all dinner entrees. Sub Minestrone for side salad for \$1, Cup of Cream Soup for \$2 or Side Caesar Salad for \$2
Side Pasta with all entrees except Pasta Entrees and Vesuvio Dishes

Pasta

Spaghetti Marinara (AGF)	12
Spaghetti with marinara sauce	
Spaghetti with Meatballs	15
Spaghetti with meatballs and marinara sauce	
Spaghetti with Meat Sauce (AGF)	16
Spaghetti with meat sauce includes mushrooms, onions and a touch of cream	
Baked Penne (AGF)	16
Baked penne with marinara and ricotta cheese, topped with mozzarella	
Lasagna	15
Baked Lasagna with meat and cheese	
Gnocchi Gorgonzola	16
Potato dumplings in a lite tomato and gorgonzola cheese sauce	
Tortellini Aurora	16
Cheese tortellini in a lite tomato sauce with a touch of cream	
Tortellini Ashley	18
Cheese tortellini with chicken, spinach, parmesan cheese in alfredo and pesto sauce	
Penne Cognac (AGF)	16
Penne with prosciutto and tomato sauce flamed in cognac	
Spaghetti Puttanesca (AGF)	15
Spaghetti with oil, garlic, anchovies, black olives, capers, fresh tomato and marinara	
Spaghetti Carbonara (AGF)	15
Spaghetti with pancetta, peas, onions, parmesan cheese and cream	
Fettuccini Alfredo (AGFS)	14
Fettuccini with butter, parmesan cheese and cream add chicken...3.95	
Penne with Broccoli (AGF)	14
Penne with broccoli in oil and garlic sauce or lite tomato sauce	
Penne with Portobello and Sausage (AGF)	15
Penne with Portobello mushroom and sausage in parmesan, oil and garlic sauce Or lite tomato sauce	
Penne with Sausage and Roasted Red Peppers (AGF)	15
Penne with sausage and roasted red peppers in oil and garlic sauce or lite Tomato sauce	
Stuffed Shells	14
Shell pasta stuffed with cheese and baked with tomato sauce and mozzarella	
Ravioli	14
Cheese ravioli with tomato sauce	
Manicotti	14
Filled with three cheeses then baked with tomato sauce and mozzarella	
Chianti Braised Beef Ravioli	17
Ravioli stuffed with Chianti Braised Beef in a Vodka Sauce	

Specialita Della Casa

Eggplant Parmigiana	16
Eggplant breaded then baked with tomato sauce and mozzarella	
Eggplant Rollatini	17
Eggplant breaded then rolled w/ricotta cheese and baked with tomato sauce and mozzarella	
Manzo	
NY Strip Steak (AGF)	32
Center cut USDA Prime 12oz New York Strip Steak	
NY Strip Steak Pizzaiola (AGF)	37
Center cut USDA Prime 12oz New York Strip Steak with tomatoes, onions, mushrooms and roasted red peppers.	
NY Strip Steak Vesuvio (GF)	37
Center cut USDA Prime 12oz New York Strip Steak with Vesuvio Potatoes.	

Dal Pollaio

Chicken Parmigiana	17
Chicken breaded then baked with tomato sauce and mozzarella	
Chicken Piccata (AGF)	17
Chicken in lemon, butter sauce with capers	
Chicken Marsala (AGF)	17
Chicken in marsala wine sauce with mushrooms	
Chicken Arrabbiata (AGF)	17
Chicken in a tomato sauce with red hot pepper flakes	
Chicken Fiorentina (AGF)	18
Chicken in a tomato sauce topped with spinach, prosciutto and mozzarella	
Chicken Onesta (AGF)	18
Chicken in oil, garlic and white wine sauce, spinach, roasted red peppers and provolone	
Chicken Francese (AGF)	18
Chicken dipped in egg wash then sautéed in lemon butter sauce with capers	
Chicken Zingara (AGF)	18
Chicken with sundried tomatoes, sundried black olives and onions in white wine	
Chicken Calabrese (AGF)	18
Chicken with roasted red peppers in oil, garlic and white wine sauce	
Chicken Pompeii (AGF)	18
Chicken in oil, garlic and white wine sauce covered in spinach and mozzarella	
Chicken Vesuvio (AGF)	18
Chicken breast sautéed in garlic, olive oil and white wine w/vesuvio potatoes And peas	
Chicken Antonio (AGF)	18
Chicken topped with spinach, prosciutto and provolone in a oil and garlic sauce	
Vitello	
Veal Parmigiana	23
Veal breaded then baked with tomato sauce and mozzarella	
Veal Piccata (AGF)	23
Veal in lemon, butter sauce with capers	
Veal Marsala (AGF)	23
Veal in marsala wine sauce with mushrooms	
Veal Arrabbiata (AGF)	23
Veal in a tomato sauce with red hot pepper flakes	
Veal Fiorentina (AGF)	24
Veal in a tomato sauce topped with spinach, prosciutto and mozzarella	
Veal Onesta (AGF)	24
Veal in oil, garlic and white wine sauce, spinach, roasted red peppers and provolone	
Veal Francese (AGF)	24
Veal dipped in egg wash then sautéed in lemon butter sauce with capers	
Veal Zingara (AGF)	24
Veal with sundried tomatoes, sundried black olives and onions in white wine	
Veal Calabrese (AGF)	24
Veal with roasted red peppers in oil, garlic and white wine sauce	
Veal Pompeii (AGF)	24
Veal in oil, garlic and white wine sauce covered in spinach and mozzarella	
Veal Vesuvio (AGF)	24
Veal breast sautéed in garlic, olive oil and white wine w/vesuvio potatoes And peas	
Veal Antonio (AGF)	24
Veal topped with spinach, prosciutto and provolone in a oil and garlic sauce	