

# Mama Louisa's

Italian American Cuisine  
A Family Tradition Since 1956

## APPETIZERS

### TO SHARE

**Fried Zucchini w/ Ranch** 8

**Fried Cheese Sticks w/ House Sauce** 9

**Fried Calamari w/ House Sauce** 11

**Fried Calamari / Joe's Style** 12

**Bruschetta** 8.5

tomato / bell pepper / basil / red wine vinaigrette / cheese

**Antipasto** 9.5

provolone / salami / prosciutto / tomato / egg / onion / marinated olives / pickled vegetables / roasted red peppers

## SALADS

**House Salad w/ Choice of Dressing** 4.5

**Caesar Salad** 8

romaine / parmesan / anchovy / crouton / Caesar dressing  
add chicken 6 add shrimp 7

**Caprese Salad** 7

house-made mozzarella / fresh basil / oven-roasted Roma tomato / balsamic reduction

**Chicken Salad** 11

traditional chicken salad over mixed greens / Roma tomatoes / egg / choice of dressing

**Chopped Salad** 9

fresh pasta croutons / romaine / bleu cheese / cucumber / cherry tomato / pepperoncini / choice of dressing

**Soup, Salad & Pasta Bar**

\$9.75 per person (not available for sharing)

An all you can eat lunch time feast featuring some of our house made favorites. Assorted pastas and sauces made for you by our pasta bar chef to match the fresh soups, salads, and vegetables.

Pasta bar available Monday thru Saturday 11:00 A.M. thru 2:00 P.M.



## WINGS

**Piccata** 8

lemon butter sauce, fried capers, parmesan

**Sweet Pepperoncini** 8

pepperoncini garlic sauce, fresh basil

**Hot Calabrian** 8

calabrian hot peppers, bleu cheese

**Parmesan Garlic** 8

parmesan cheese, garlic, EVOO, parsley

## PASTA



**Joe's Special (our signature dish since 1956)** 10

house-made linguini / hot pepper seeds / garlic oil / melted cheese / house sauce

**Fettuccini Alfredo alla Romano** 9.5

house-made pasta / parmesan cream sauce / peas / prosciutto  
add chicken 6  
add shrimp 7

**Shrimp Scampi** 11.5

sautéed jumbo shrimp / garlic / butter / white wine / fresh herbs / house made linguini

**Lasagna** 11

baked fresh pasta / three cheeses, seasoned beef and pork / house sauce Joe's Style - \$2 more

**Eggplant Parmesan** 10

breaded eggplant / marinara sauce / three cheeses  
Joe's Style - \$2 more

**Baked Ziti** 10.5

ziti pasta / house sauce / three cheeses

## DRINKS

**Italian Cream Soda** 4

Your choice of flavored syrup, mixed with Sparkling soda water and cream (1 refill)

**Soft Drinks** 2.75

Pepsi / Diet Pepsi / Dr. Pepper / Root Beer / Lemonade / Mist Twist / Fresh Brewed Iced Tea / Coffee / Hot Tea / Hot Chocolate

**Bottled Water**

Pellegrino 5 Acqua Panna 5

**Add Soup & Salad Bar for \$5**  
(Not available for sharing)

We will gladly cook your food as you request. Be advised that the FDA has determined that consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

## SANDWICHES

SERVED WITH 1 SIDE: FRIED ZUCCHINI / FRENCH FRIES / PASTA SALAD / MIXED GREEN / JALAPENO BOTTLE CAPS

**Caprese** 10

house-made mozzarella, fresh basil, Roma tomatoes on toasted focaccia

**Hot Sicilian Grinder** 10.5

pepperoni, prosciutto, and capicola, provolone, shredded lettuce, Italian vinaigrette, hoagie bun

**Hot Italian Beef** 10.5

roast beef, sweet peppers and melted provolone, hoagie bun

**Roman Lovers** 11

roast beef, Italian sausage, sautéed onion peppers and mushrooms with melted provolone cheese, hoagie bun

**Meatball Parmigiana** 10.5

house-made meatballs with melted cheese and house sauce on a hoagie bun

**Chicken Parmigiana** 11

breaded chicken, melted cheese house sauce on a hoagie bun

**Italian Stuffer** 11

Italian sausage, house made meatball, melted cheese, house sauce and stuffed in a hoagie roll

**Reuben** 11

corned beef, pepperoncini sauerkraut, mozzarella, provolone, 1000 island, marble rye

**Broni-Burger** 10.5

2 1/4# patties, pancetta, capicola, mozzarella, provolone, and pepperedew relish

**P.L.T.** 10.5

house-made pancetta, shaved lettuce, tomato, red onion, and old world Italian vinaigrette on a hoagie bun

## CHICKEN

BREADED CHICKEN BREAST SAUTÉED TO ORDER

**Milanese Style** 10.75

mixed greens / Roma tomato / old Italian vinaigrette / parmesan cheese

**Parmigiana Style** 11.25

with pasta, Joe's Style

## VEAL

BREADED VEAL CUTLET SAUTÉED TO ORDER

**Parmigiana Style** 13

with pasta, Joe's style

## 10" INDIVIDUAL PIZZA

OUR PIZZAS ARE MADE TO ORDER FROM SCRATCH TO ORDER USING PREMIUM QUALITY INGREDIENTS

**Create your own 1 topping pizza** 10  
Each additional topping \$2

tomato, bell peppers, mushrooms, onion, black olives, jalapeños, pineapple, artichokes, bacon, ham, sliced Italian sausage, pepperoni, ground sausage, basil, meatball

## CHILDREN'S MENU

**\$6.00 - INCLUDES FOUNTAIN DRINK / REGULAR OR CHOCOLATE MILK & ICE CREAM**

**Shells with House Sauce / Butter / Alfredo or Cheese Sauce**

**Cheese Ravioli with House Sauce**

**Spaghetti and Meatball**

**Breaded Chicken Strips with French Fries**

**Pizza Bread**

**Pasta Bar**

## SIDES

**Uncle Mike's Bread** 3

**Alfredo Sauce or Pesto or House Sauce** 3

**Sautéed Fresh Mushrooms** 4

**Sautéed Fresh Mixed Vegetables** 4

**2 Meatballs** 5

**Italian Sausage** 5

# Mama Louisa's

Italian American Cuisine

On behalf of my family, I'd like to thank you for dining with us today. As you may know, we turned 60 in 2016! Since we opened our doors in 1956, Mama Louisa's has strived to bring your family great tasting, homemade, Italian American cuisine. As we move into our third generation of family ownership, I wanted to share a little history with you that will help shed some light on our new menu.

My grandfather, Joe Elefante Sr., moved to Tucson from Long Island, New York in 1973. Looking for a way to bring the Italian American tastes he grew up on back east to his new home, he bought Mama Louisa's from Luigia (Louisa) Casadei & her family... Yes, there actually was a Mama Louisa! My parents, Joe Jr. & Suzanne, moved here shortly after, and the family business was under way. As kids, we practically grew up in this place, and as soon as we could carry a tray, we were on the floor too.

Through the years, our grandparents, parents, aunts & uncles, cousins and all of us kids have worked together to keep the history alive. The recipes and the keys to the place have been passed down over time, and each generation has put their own signature on the business. This menu is a toast to all of those people who have walked these floors and preserved the heritage, and now it's time we put our own twist on things.

Italian American Cuisine

Our new menu features two sections, The Heritage Menu and The Third Generation Menu. The Heritage portion features all of the classic dishes that we've become known for. The Third Generation portion features updated culinary concepts that reflect our own take on things. However, the entire menu reflects our commitment to fresh, homemade cuisine. We know you love the Joe's Special, but don't be afraid to try something new!

After all these years, we're proud to carry the torch forward, and thankful for our loyal customers that have supported us along the way. Most importantly, we hope that our family tradition can become a part of yours. Thank you for continued support, and please let us know what you think.

Keep the faith,

*Chef Michael Elefante*