



*Tradition, Quality & Love*  
Since 1984

**MANGIARE - BERE - CONDIVIDERE**



*Eat - Drink - Share*

**100 US-83 BUS**

**McAllen, TX 78501**


**Open 11:00 AM till 9:00 PM Monday through Thursday**

**11:00 AM till 10:00 PM Friday & Saturday**

**Closed Sunday**

**(956) 664- 2671**





## *- Refreshments -*

### **Fountain \$2.99**

Brisk Raspberry Iced Tea \* Pepsi \* Diet Pepsi

\* Crush Orange \* Starry \* Mug Root Beer \*

Dr. Pepper \* Diet Dr. Pepper

### **Iced Tea \$2.99**

(Fresh Brewed, Sweet or Unsweet)

### **Lemonade \$3.29**

### **Italian Cream Sodas \$4.99**

Strawberry, Raspberry, Peach

### **Coffee \$3.29**

### **Aquafina \$2.00**

### **Pellegrino \$3.50**

### **Acqua Panna \$3.50**

## *- Ice Cold Beer -*

### **Beer on Draft**

Miller Lite \$4.00 / \$14.00

Peroni \$6.25 / \$25.00

Blue Moon \$5.25 / \$18.00

Samuel Adams \$5.25 / \$18.00

### **Bottled Beer**

Coors Light \* Miller Lite \* Tecate Light \* Yuengling Lager

\$4.25

Angry Orchard \* Samuel Adams \* Shiner Bock \* Sierra Nevada Pale Ale \* Corona \*  
Corona Premier \* Dos Equis \* Heineken \* Modelo Especial \* Negra Modelo \* Peroni \*

Topo Chico Hard Seltzers

(Strawberry Guava \* Oasis Cherry \* Tangy Lemon Lime \* Tropical Mango

\$5.25

**Served with a Chilled Glass**

## *- Sangrias & More -*

### **House Red Sweet Sangria \$6.00 / \$27.00**

with Pear and Apple Slices!

### **Mimosa \$6.00 / \$25.00**

Cranberry or Orange - both Delightfully  
Refreshing!

### **Wine-Based Margaritas \$5.00**

Lime, Mango or Strawberry. Dressed with Salt  
or Trechas!

### **Peach Bellini \$6.00**

## *- Sparkling Wines -*

### **Segura Viudas Brut Cava \$9 / \$27**

### **Vietti Moscato d'Asti \$11.25 / \$33**

Moscato done right!

### **Viarae Prosecco \$13 / \$39**

### **Bartenura Brachetto \$11.25 / \$33**

Lightly effervescent, semi-sweet

### **Otello Ceci Lambrusco \$13.50 / \$40**

Remarkably refreshing sparkling red wine



## - Red Wines -

### **Alamos Malbec \$8 / \$24**

Mendoza, ARG

Medium-bodied with a smooth finish

### **Antigal Uno Malbec \$11.50 / \$35**

Mendoza, ARG

Beautiful acidity, black fruit and soft tannins

### **Neto Senetiner Don Nicanor Malbec \$11 / \$33**

Mendoza, ARG

Fruit flavors and dried herbs show good depth on the palate

### **Smith & Hook Cab Sauv \$14.50 / \$43**

Central Coast, CA

Lush, rich, expressive Cabernet

### **Tribute Cabernet Sauvignon \$9 / \$27**

CA

Smooth tannins, dark fruit

### **Erath Resplendent Pinot Noir \$13 / \$39**

OR

Uniquely Oregon - this is a well-balanced crowd-pleaser!

### **Meiomi Pinot Noir \$12 / \$36**

CA

Juicy Strawberries and Black Fruits

### **Department 66 "Others" Cotes Catalanes**

#### **Grenache Blend \$14.50 / \$43**

Maury, FRA

Bold fruit-driven palate with firm tannins in a style that's distinctively Dave Phinney

### **Da Vinci Chianti \$9.50 / \$28**

ITA

Jammy flavors of ripe plums and red fruit

### **Bell'agio Chianti \$9 / \$27**

ITA

Classic - Papa's favorite!

### **b.iO Primitivo \$13 / \$39**

Puglia, ITA

Green vitaculture produces this delicious Italian Zinfandel

### **Barone Fini Merlot \$9 / \$27**

Trentino, ITA

Hand-picked grapes, naturally fermented, incredibly elegant

### **Cusumano Merlot \$11 / \$33**

Sicily, ITA

As proudly Sicilian as we are!

### **Tenuta Rapitalà "Alto Reale" Nero d'Avola \$12 / \$26**

Sicily, ITA

Ripe tannins, bold flavors of plum and black cherry

### **Allegrini Valpolicella \$13 / \$39**

Veneto, ITA

Wonderful with Rigatoni Bolognese or Pepperoni Pizza

### **Renato Ratti Ochetti Nebbiolo - / \$54**

Piedmont, ITA

From their iconic series of soldier labels

### **Argiano Rosso d'Montalcino - / \$60**

Tuscany, ITA

A great Sangiovese; fresh, complex, extremely drinkable

## - White Wines -

### **Ruffino Aqua di Venus Rosé \$12 / \$36**

Tuscany, ITA

Provençal-style rosé produced from grapes grown in the coastal area of southern Tuscany

### **Barone Fini Pinot Grigio \$9 / \$27**

Alto Adige, ITA

Hand-picked grapes from the pristine Italian Alps

### **Ferrari Carano Pinot Grigio \$12 / \$36**

Friuli Grave, ITA

Outstanding pinot grigio from the world-renowned Friuli region

### **Ferrari Carano Chardonnay \$12.50 / \$37**

Sonoma, CA

Highly-rated California wine from the iconic producer

### **Antinori Chardonnay Castello della Sala**

#### **Bramito del Cervo \$13 / \$39**

Umbria, ITA

Exquisite Italian Chardonnay grown in the sprawling countryside beside a medieval castle

### **Unshackled Sauvignon Blanc \$11 / \$33**

Central & North Coasts, CA

Crisp wine with rich mouthfeel from the Prisoner Wine Company

### **Kim Crawford Sauvignon Blanc \$11 / \$33**

Marborough, NZL

Fresh, juicy wine with brilliant acidity. Highly recognized classic!

### **Pieropan Saove Classico \$14 / \$42**

Veneto, ITA

Beautifully concentrated fruit balanced with zesty acidity that enhances its long finish

### **La Scolca White Label Gavi \$14 / \$42**

Piedmont, ITA

Delicate & dry with great acid



*- Appetizers -*

**Mozzarella Sticks \$7.99**

Six Breaded Mozzarella Sticks Served with House Red Sauce

**Fried Cauliflower \$8.95**

Breaded Cauliflower Florets Fried to Perfection, Served with Spicy Ranch

**Original Wings (8) \$12.50**

Hot, Honey Mustard, or Raspberry Chipotle

**Pizza Sticks \$14.25**

House Made Pizza Dough Stuffed with Cheese

Add Traditional Toppings - \$2.00

*\*please allow 15 minutes*

**Calamari Strips \$10.99**

Hand Breaded Jumbo Squid Cut into Strips and Deep-Fried. Served with Lemon & Side of House Sauce

**Fried Mushrooms \$10.99**

House Breaded Mushrooms Served with a Side of House Ranch Dressing

**Italian Nachos \$12.00**

Beef, Sliced Tomatoes, Black Olives, Banana Peppers, Onions, Ricotta, Cheddar, and Mozzarella served on Wonton Chips with a Side of Tzatziki Sauce

**Bruschetta \$11.00**

Diced Tomatoes, Garlic, Basil, EVOO, Parmesan Cheese and a Balsamic Drizzle. Served on House Made Bread

**Garlic Bread with Cheese \$7.99**

Smothered in Melted Cheese and Sprinkled with Seasoned Parmesan-Romano. Served with a Side of House Sauce (or \$5.25 without Cheese)

**Crab Cake \$10.99**

Served with a side of Cucumber, Avocado and Spicy Mayo

**Homemade Meatballs (4) \$10.00**

Meatballs Served in Our House Sauce and Topped with Mozzarella Cheese. Served with a Slice of Garlic Bread

**Spinach Artichoke Dip \$10.99**

House Favorite, Served with a Generous Portion of Cheesy Flatbread

**Sampler Platter \$26.99**

Choice of 3: Mozzarella Sticks, Fried Mushrooms, Calamari, Bruschetta or Spinach Artichoke Dip

*- Soups -*

**Fagioli \* Creamy Potato \* Tomato Basil \* Minestrone**

Cup \$5.00 Bowl \$9.00



## - Salads -

### **House Salad**

Fresh Green Leaf & Romaine Lettuce, Spring Greens, Carrots, Black Olives, Red Onions, Cherub Tomatoes, Croutons & Sprinkle of Parmesan Cheese

**Small \$5.25 / Large \$8.99**

### **Caesar Salad**

Fresh Romaine Lettuce, Croutons & Shredded Parmigiana Reggiano

**Small \$5.25 / Large \$8.99**

### **Caprese Salad \$11.25**

Large, Vine-Ripened Tomato Slices, Fresh Sliced Mozzarella, Sweet Basil Leaves, and Red Onion topped with a drizzle of EVOO, Balsamic Reduction, and Our House Dressing.

### **Chef salad \$12.95**

Large House Salad with Grilled Chicken, Bacon, Boiled Egg, Avocado and Cucumber

### **Portabella Salad \$11.50**

Large House Salad with Grilled Portabella Mushroom Slices Sautéed in a Balsamic Reduction, Topped with Seasoned Toasted Almonds and Mandarin Orange Slices

*Add a Protein: Grilled Chicken \$3.75, Breaded Chicken \$7.00, Shrimp \$5.00*

**Salad Dressings: Ranch \* Balsamic Vinaigrette \* Caesar \* French \* 1000 Island \*  
EVOO & Vinegar**

## - Sandwiches & Hot Dogs -

Served with Fries (Sub Onion Rings for \$3.00 or Side Salad for \$2.00)

### **Chicken Parmigiana \$12.00**

Breaded Chicken with House Red Sauce and House Cheese Blend on a French Roll

### **Philly Cheesesteak \$13.00**

Grilled Peppers, Onions, American & Swiss Cheese with Mayo on a French Roll

### **Gyro (Yi-Ro) \$12.00**

Sliced Lamb, Tomatoes, Onion & Tzatziki Sauce Served on Pita Bread

### **Vienna Beef or Polish Hot Dog \$9.00**

Onions, Sport Peppers, Tomato, Sweet Relish, Celery Salt & Pickle Spear on a Poppy Seed Bun

### **Meatball Parmigiana \$13.50**

Hot Meatballs in House Red Sauce, Topped with House Cheese Blend on a Gonnella Roll

### **Italian Beef \$13.00**

Italian Seasoned Top Round Served on a Gonnella Roll, with Au Jus and Giardiniera on the Side

*\*Add Spicy Sausage Link \$3.75,  
Sweet Peppers \$1.25, Cheese \$1.99*

### **Reuben \$16.00**

Corned Beef, Swiss Cheese, Sauerkraut and 1000 Island on Marble Rye

### **Maxwell Dog \$9.00**

Grilled Onions, Sport Peppers, Celery Salt & Pickle Spear on a Poppy Seed Bun





## *- Build Your Own Pizza -*

**Choose your size (Cheese)**

**SM 11" \$12.25 MED 13" \$14.25 LG 15" \$16.25 FAM 17" \$18.50**

Choose your crust: Hand Tossed (Rolled Edge), Thin & Crispy, or Stuffed Crust (Add \$3.50)

Wheat dough available in any size (Add \$2.00)

Cauliflower Crust (Gluten Free) - Available only in 11" (Add \$2.50)

### *Traditional Toppings*

**SM \$1.50, MED \$2.00, LG \$2.50, FAM \$3.50**

Banana Peppers	Mushrooms
Black Olives	(Fresh or Canned)
Beef	Onions
Canadian Bacon	(Sliced or Diced)
Garlic	Pepperoni
Green Olives	Fresh Spinach
Italian Sausage	Sweet Peppers
Jalapenos	Tomatoes
	(Sliced or Diced)

**ADD A SIDE SAUCE FOR DIPPING!**

House Sauce \$.99	Marinara \$2.00
Ranch/Spicy Ranch \$1.25	Alfredo \$4.00

### *Premium Toppings*

**SM \$2.00, MED \$2.25, LG \$3.00 FAM \$3.75**

Anchovies	Grilled Chicken
Artichoke Hearts	Grilled Onion
Basil	Meatball
Basil Pesto	Pineapple
Broccoli	Pine Nuts
Capers	Salami
Cauliflower	Sautéed Spinach
Crispy Bacon	Shrimp
Feta Cheese	Sun-Dried Tomatoes
Kalamata Olives	Spicy Italian Sausage Link
Fresh Mozzarella	Ricotta Cheese
Giardiniera	Philly Ribeye

## *- House Specialties -*

(Substitute Alfredo sauce on any pizza for \$2)

### **Mama Mia Deluxe**

**SM \$17, MED \$20, LG \$26, FAM \$28**

Choice of one meat (Pepperoni, Canadian Bacon, Beef or Italian Sausage) with Black Olives, Onion, Bell Pepper and Mushrooms

### **Mama Mia Super Deluxe**

**SM \$18.75, MED \$22.75, LG \$26.75, FAM \$29.00**

Pepperoni, Canadian Bacon, Beef, Italian Sausage, Black Olives, Onion, Bell Pepper and Mushrooms

### **The Carnivore**

**SM \$17.75, MED \$19.75, LG \$23.75, FAM \$25.75**

Pepperoni, Beef, Italian Sausage and Canadian Bacon

### **Extreme Vegetarian**

**SM \$17.50, MED \$21.50, LG \$25.50, FAM \$27.50**

Mushrooms, Black Olives, Bell Pepper, Broccoli, Cauliflower, Tomatoes, Artichoke Hearts, Onion, Roasted Garlic, Buttered Crust sprinkled with Parmesan

### **The Great White**

**SM \$18.75, MED \$22.75, LG \$26.75, FAM \$27.50**

Grilled Chicken Breast, Mushrooms, Alfredo Sauce and a Buttered Crust sprinkled with Parmesan

### **Aloha**

**SM \$14.50, MED \$16.50, LG \$19.50, \$22.50**

Canadian Bacon and Pineapple



## - *Mama Mia Gourmet Pizzas* -

(Served thin and crispy; hand-tossed upon request)

### **The Italian Stallion**

**SM \$17.50, MED \$20.75, LG \$24.25, FAM \$28.75**

House Pizza Sauce, Sliced Spicy Top Round, Grilled Onion, Sweet Peppers, Red Pepper Flakes, sprinkled with Parmesan Cheese and a drizzle of EVOO

### **Chicken Parmesan**

**SM \$17.25, MED \$19.75, LG \$24.50, FAM \$29.50**

House Pizza Sauce, Breaded Chicken Breast, Red Onion, Tomatoes with Basil, Pesto Sauce and Sprinkled with Parmesan Cheese

### **Sausage and Peppers**

**SM \$18.50, MED \$22.25, LG \$26.25, FAM \$28.25**

House Pizza Sauce, Spicy Italian Sausage, Sauteed Sweet Peppers & Onions, Sprinkled with Parmesan Cheese and a drizzle of EVOO

### **Chicken a la Florentina**

**SM \$19.25, MED \$23.25, LG \$25.25, FAM \$29.25**

Alfredo Sauce, Grilled Chicken Breast, Spinach, Red Onion, Diced Tomatoes with Basil, Pesto Sauce, Sprinkled with Parmesan Cheese

### **Pizza a la Toscana**

**SM \$19.25, MED \$23.25, LG \$25.25, FAM \$29.25**

House Pizza Sauce, Canadian Bacon, Artichoke Hearts, Sun-Dried Tomatoes, Kalamata Olives, Fresh Basil, Sprinkled with Parmesan Cheese and a drizzle of EVOO

### **The "Fun-Guy"**

**SM \$17.50, MED \$22.25, LG \$26.25, FAM \$28.25**

Mushrooms, Mushrooms and MORE Mushrooms! (...with House Pizza Sauce, Sauteed Garlic, Onions, Sprinkle of Parmesan and a drizzle of EVOO)

### **The Spicy Chicken**

**SM \$18.00, MED \$22.25, LG \$26.50, FAM \$28.75**

Spicy Chipotle Alfredo Sauce, Diced Tomatoes, Red Onions and Grilled Chicken Breast

### **Spinach Delight**

**SM \$19.00, MED \$23.00, LG \$27.00, FAM \$30.00**

Alfredo Sauce, Fresh Spinach, Red Onion, Tomatoes, Roasted Garlic, Seasoned Ricotta, Sprinkled with Parmesan Cheese and topped with Basil Pesto Sauce

### **Hot Wing Chicken**

**SM \$17.25, MED \$20.00, LG \$22.00, FAM \$25.00**

House Hot Wing Sauce, Grilled Chicken Breast, Cheddar and House Cheese Blend

### **Fresh Basil Pesto**

**SM \$17.50, MED \$21.50, LG \$25.50, FAM \$27.50**

Alfredo Sauce, Seasoned Ricotta Blend, Diced Tomatoes and topped with Basil Pesto Sauce and a sprinkle of Parmesan

### **The Margherita**

**SM \$17.25, MED \$21.25, LG \$25.25, FAM \$27.25**

Marinara Sauce, Fresh Mozzarella, Sliced Tomatoes topped with Fresh Basil and a sprinkle of Parmesan Cheese

### **What-a-Burger Pizza**

**SM \$18.75, MED \$22.75, LG \$26.75, FAM \$29.00**

Mozzarella and Cheddar, Mustard, Ketchup, Beef, Onion, Tomato and Pickle Slices

### **Chicken Ranch**

**SM \$21.25, MED \$25.25, LG \$27.25, FAM \$31.25**

Olive Oil, Fresh Spinach, Chicken Breast and Crispy Bacon drizzled with House Made Ranch Dressing

## - *Chicago Deep Dish Pizza* -

Pan Baked High Edge Pizza Crust Filled with Large Amounts of Cheese and Chunky Tomato Sauce

**8" Mia \$10.75**

Traditional Toppings \$1.50, Premium Toppings \$2.00 Feeds 1-2

**12" Medium \$24.75**

Traditional Toppings \$2.00, Premium Toppings \$2.25 Feeds 2-4

**14" Large \$31.00**

Traditional Toppings \$2.50, Premium Toppings \$3.00 Feeds 4-8

**15% gratuity will be added to parties of 6 or more**



## - Stromboli & Calzones -

### **Stromboli \$13.00**

Folded Pizza Dough filled with Pepperoni, Ham, Salami, Onion, Sweet Peppers, Our House Cheese Blend and Pizza Sauce with House Sauce on the Side (for Dipping)

### **The Italian Stallion Calzone \$15.00**

Sliced Spicy Round Roast, Grilled Onion, Mushrooms, Sweet Peppers, Red Pepper Flakes and Our House Cheese Blend

### **Spinach Delight Calzone \$13.00**

Fresh Spinach, Roasted Garlic and Our House Cheese Blend

### **Chicken and Veggies Calzone \$13.00**

Sliced Chicken Breast, Mushrooms, Onions, Peppers and Our House Cheese Blend

### **Bacon Chicken Ranch Calzone \$15.00**

Ricotta and House Cheese Blend, Fresh Spinach, Chicken Breast, Crispy Bacon and House Made Ranch Dressing

### **Create Your Own Calzone \$12.00**

One Meat & One Veggie Topping  
Additional Traditional Toppings \$1.50  
Additional Premium Toppings \$2.50

## - Traditional Pasta Dishes -

Sprinkled with Parmesan Cheese & Parsley. Served with a Side of Garlic Butter Toast  
Gluten-Free and Whole Wheat Pasta Available – Add \$1.00 (Spaghetti, Fusilli or Penne)

### **Spaghetti \$11.00**

Served with Meatballs or an Italian Sausage Link

### **Fettuccine Alfredo \$13.00**

**\*Add Chicken \$3.75**

**\*Add Shrimp \$5.00**

**\*Add Chicken & Shrimp \$8.75**

### **Angel Hair Bianco \$12.00**

Capellini Pasta Sauteed with Fresh Garlic, Mushrooms, Tomatoes, Broccoli and Black Olives in Italian Seasoned Butter & Olive Oil Sauce

**\*Add Chicken \$3.75**

**\*Add Shrimp \$5.00**

### **Chicken Parmesan \$13.00**

Parmesan Breaded Chicken on Spaghetti – Topped with House Sauce and Mozzarella

### **Seafood Linguini \$15.00**

Shrimp, Mussels, Calamari, Marinara & Wine Sauce

### **Shrimp Scampi \$15.25**

Pan Seared Shrimp in Butter, Garlic, White Wine Lemon Sauce with a Touch of Red Pepper Flakes. Tossed in Linguini Pasta

### **Mama's Shrimp Fra Diavolo \$15.25**

Pan Seared Shrimp, Garlic and Tomatoes in a Diavolo Sauce with Linguini and Crushed Red Pepper Flakes

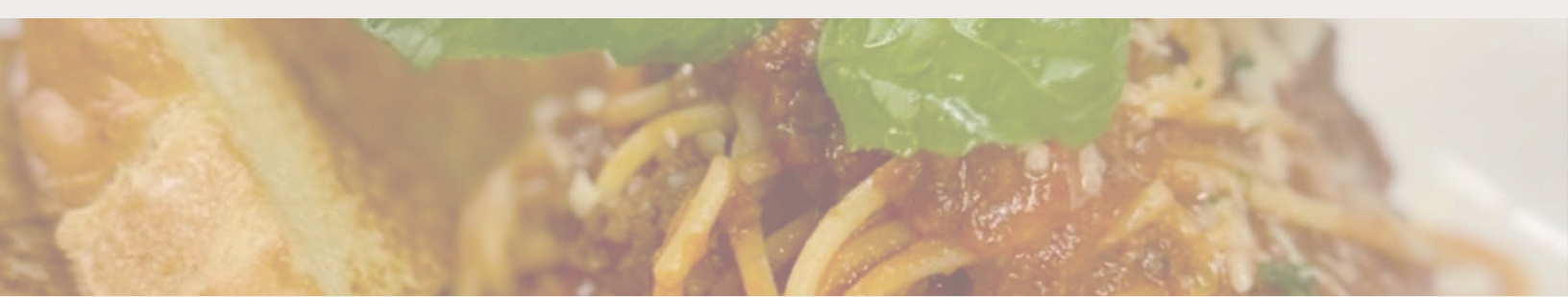
♥ *Mama's Favorite!* ♥

## - Bambinos! -

For Kids 12 & Under, Includes Drink of Choice – each \$7.00

**Fettuccine Alfredo \* Chicken Bites \* Mia Cheese Pizza \* Spaghetti**





## *- Specialty Pasta Dishes -*

Sprinkled with Parmesan Cheese & Parsley. Served with a Side of Garlic Butter Toast

### **Chicken Picante \$15.00**

Grilled Chicken, Sweet Peppers, Spinach and Fresh Mushrooms Sauteed in Chipotle Alfredo Sauce

**\*Add Shrimp \$5.00**

### **Rigatoni Speziata \$15.00**

Pan-Seared Chicken, Bell Peppers, Hot Cherry Peppers and Tomatoes Sauteed in Rosa Sauce, Topped with Fresh Basil

### **Rigatoni Bolognese \$15.00**

Ground Beef, Onion, Carrots, Sweet Peppers and Celery Sauteed in House Meat Sauce

### **Pollo de Carlito \$14.00**

Artichoke Hearts, Mushrooms, Green Olives, Grilled Chicken and Fettuccine Noodles in a Creamy White Sauce

### **Eggplant Parmesan \$14.00**

Oven Baked Eggplant Covered with Marinara, Romano Pecorino, Parmesan & Mozzarella Cheese. Served with a side of Spaghetti

### **Pasta a la Narcina \$16.00**

Genelli Pasta with Portabella Mushrooms, Diced Onion, Minced Garlic, Italian Sausage Link in a Creamy Alfredo and White Wine Sauce, with a Touch of Nutmeg

### **Frankie's Cheese Ravioli \$19.00**

House Made 4-Cheese Blend Ravioli, Topped with House Red Sauce

### **Frankie's Meat Ravioli \$24.00**

House Made Beef, Pork and Sausage filled Ravioli in a Spinach Dough, Topped with House Sauce

**\*Try it Marsala Style - \$29.00**

## *- Oven Baked Pastas -*

Sprinkled with Parmesan Cheese & Parsley. Served with a Side of Garlic Butter Toast

*\*Please allow 15 minutes additional cooking time for baked pasta*

### **Original Lasagna \$13.00**

Four Layers of Mushrooms, Black Olives, Beef, 4-Cheese Blend and Seasoned Ricotta Covered in House Sauce

### **Nonna's Lasagna \$16.00**

Hearty Layers of Italian Sausage, Meatballs, and 4-Cheese Blend Covered with House Sauce

### **Vegetarian Lasagna \$14.00**

Zucchini, Mushrooms, Black Olives, Spinach and 4-Cheese Blend Topped with Marinara

### **Baked Ziti \$16.00**

Rigatoni Noodles, Spicy Sliced Italian Sausage Link, Marinara Sauce, Seasoned Ricotta, and a 4-Cheese Blend

### **Stuffed Shells \$13.00**

Jumbo Shells Filled with Seasoned Ricotta and Topped with House Sauce and Mozzarella

**\*Add Chicken \$3.75 or Shrimp \$5.00**

### **Manicotti \$13.00**

Crepes Filled with Seasoned Ricotta, Topped with House Sauce and Mozzarella

**\*Add Chicken \$3.75 or Shrimp \$5.00**

# The Scalise Legacy



1900's - The Beginning

The story of Mama Mia Pizzeria began with a dream based on the childhood memories of Carl Humbert Scalise. Carl was the son of Italian immigrants, Frank and Madalena Scalise, who arrived in New York from Terravecchia (Frank) and Naples (Madalena), Italy in the early 1900's. They married and moved to Des Moines, Iowa, where they had four children. In the 1930's, they moved the family to McAllen where their fifth child was born.

During World War II, their older son, Mike joined the military. Madalena and Frank missed their son so much, that they decided to help the young servicemen stationed at Moore Air Base in Mission, Texas who were feeling homesick and missing a home cooked meal. They invited them to their home on the weekends, where Madalena cooked traditional Italian meals, and sang and played the piano. It was the love of Madalena's cooking and the warm, inviting feeling she gave her guests that inspired Carl to open a restaurant years later. It was this love that Carl passed on to his children.



1941 - McAllen during WWII



1984 - A Dream Realized

Upon his retirement from construction, Carl opened a restaurant, on the family property, in 1984 on the corner of 1st and Business Highway 83 in McAllen, Texas. He served his pizzas and few pasta dishes strictly for pick up or delivery. In the late 80's, Carl opened his first full-service restaurant, with the help and support of his wife, Rebecca and their children. Carl restored and renovated his childhood home, keeping the authentic Italian charm his father designed nearly 100 years ago. Finally, in 2012, the home was converted into a beautiful addition to Mama Mia Pizzeria.

Today - these original recipes are prepared from scratch and staying committed to offering an authentic taste of Italy.



The Legacy Continues...

## - Frankie's Homemade Desserts -

Key Lime Pie Cheesecake \$6.00

Cannoli \$5.25

Brownie a la Mode \$8.00

Tiramisu \$7.00

♥ Nana's Original Cream Cheesecake \$6.00 ♥

Root Beer Float \$5.00

*Ask about our off-menu featured options - limited availability!*

*Book Your Next Event With Us! - Private Spaces Available*



THE MONITOR  
People's Choice: 2018, 2020, 2022,  
2024...and Counting!

(956) 664- 2671

