

DINNER

STARTERS

- Toasted Garlic Cheesy Bread** V
thick cut sourdough with italian cheeses, toasted golden brown with a side of marinara 11.50
add pepperoni or prosciutto 2.95
- Goat Cheese Bruschetta** V
with fresh tomato + basil 15.50
- Crispy Artichoke Hearts** V
with lemon garlic aioli 10.50
- Housemade Parmesan Zucchini Crisps** V
with fresh cucumber dill sauce 11.95
- Roasted Tuscan Meatballs**
with marinara + parmesan, topped with crispy breadcrumbs and oven-baked 11.50
- Crispy Calamari**
with charred red peppers + pesto aioli 16.50
- Grilled Chicken Skewers** (5) GF *without pita*
garlic + basil marinated chicken breast, cucumber dill sauce, pita + field greens with balsamic vinaigrette 14.95
- Mama Mia Shrimp**
tempura-style prawns with a spicy cream sauce 14.50

SALADS + SOUP

- Mama’s Favorite Little Salad** V
mixed baby field greens with diced tomato, cucumber, red onion and parmesan
your choice of balsamic vinaigrette or homemade ranch 4.95 | 8.50 | 12.50
- Little Italy Caesar Salad** GF *without croutons*
hearts of romaine, garlic croutons and frizzled capers *with our caesar dressing and parmesan* 4.95 | 9.50 | 13.95
- Tuscan Chop Chop Salad** GF
shredded romaine, smoked gouda, roasted turkey, salami, chopped tomato and garbanzo beans *with white balsamic vinaigrette + grated parmesan* 5.50 | 10.50 | 14.95
- Chef’s Daily**
Ask your server for our fresh soup selection 7.95 | 10.50
- Country Minestrone**
simmered white and green beans, celery, carrot, onion + bacon in a rich beef-tomato broth 7.95 | 10.50
- Classic French Onion Soup**
caramelized sweet onions, rich beef broth, a hint of brandy and vermouth - topped with a homemade garlic butter crouton + melted provolone 8.95 | 11.50

SANDWICHES

- Applewood BLTA**
bacon, avocado, tomato, fresh basil, lettuce and pesto aioli on butter-toasted sourdough 15.50
add sliced roasted turkey 2.95
- Grilled Chicken + Cambazola Sandwich**
cambazola, bacon, tomato, basil, red onion, lettuce, sliced pickle + basil mayonnaise on a butter-toasted bun 17.95
- Drive-In Cheeseburger*** *1/3 pound patty*
american cheese, burger sauce, red onion, tomato, lettuce + pickle 15.50
add applewood bacon 2.95
- Texas Burger*** *1/3 pound patty*
bacon, pepper jack cheese, crispy onion straws, bbq sauce + pickle 16.95
- Italian Roast Beef Dip**
thin sliced roast beef with caramelized onions, white cheddar and creamy horseradish sauce on toasted ciabatta, served with natural au jus for dipping 17.50
...make it spicy, add giardiniera!

– unconditional guarantee on all food and beverages
– whenever possible, we will gladly modify our recipes to accommodate dietary preferences
*starred items are cooked to order - consuming raw or undercooked food items may increase your chance of foodbourne illness

LASAGNAS

- Papa’s Original Lasagna**
with italian sausage, ricotta and mama’s meat sauce, mozzarella - oven-baked to a golden brown 19.95
- Rotisserie Chicken Lasagna**
lasagna noodles layered with tender rotisserie chicken, mozzarella and mama’s bolognese, oven-baked to a golden brown 18.95
**contains pork*

RAVIOLI

- Chicken + Mushroom Ravioli**
burrata filled jumbo ravioli tossed with diced chicken, sautéed mushrooms and marsala cream sauce, topped with crispy garlic breadcrumbs 19.95
- Miss Malland’s Seasonal Ravioli**
short rib ravioli with spicy italian sausage, simmered meat sauce and goat cheese 24.50

PASTAS

- Rigatoni Bolognese**
rigatoni with bolognese sauce topped with parmesan and crispy breadcrumbs 16.50 | 18.50
add 2 tuscan meatballs 4.95
add 1 italian sausage 3.95
- Mama’s Spaghetti + Roasted Meatballs**
spaghetti, mama’s slow-roasted meat sauce and tuscan roasted meatballs 15.50 | 18.95
- Brown Butter + Myzithra Spaghetti** V
spaghetti with brown butter, myzithra cheese and parmesan 13.50
add bacon 2.95
add whole roasted garlic + sauteed mushrooms 3.50
- Lemon Pepper Linguine + Sautéed Prawns**
sautéed premium white gulf prawns, white wine, fresh garlic + basil, red pepper flakes, extra virgin olive oil and grated parmesan 20.50
- Seafood Fettuccine**
premium white gulf prawns, bay scallops, sautéed fresh salmon and fettuccine tossed with creamy garlic alfredo sauce 23.50 | 26.95
- Chicken Fettuccine Alfredo**
our popular fettuccine alfredo tossed with tender seared chicken breast 16.50 | 19.50
- Uncle Paulie’s Lobster Mac + Cheese**
campanelle pasta and Beecher’s Flagship cheese, topped with crispy breadcrumbs 24.95 | 32.95
- Linguine Caprese**
linguine, rotisserie chicken, fresh basil + tomato, fresh mozzarella, basil cream sauce 18.95

PASTABILITIES

- Choose a Favorite Pasta + Sauce**
13.95 | 15.95 GF penne available for an additional charge
- | | |
|------------|-------------------|
| fettuccine | marinara |
| spaghetti | mama’s meat sauce |
| linguine | alfredo |
| rigatoni | tomato cream |
- add ons:**
- | | |
|------------------------|------------------------|
| italian sausage 3.95 | calamari 7.95 |
| bacon 2.95 | sauteed prawns 8.50 |
| 2 meatballs 4.95 | grilled salmon 9.50 |
| grilled chicken 7.95 | sauteed mushrooms 2.95 |
| blackened chicken 7.95 | |

THIN CRUST PIZZA

- 12 inch*
substitute a cauliflower crust, add 3.95
- The Meat Classic**
pepperoni, spicy italian sausage, toscano salami, four cheese blend, classic red sauce 15.50
- Classic Margarita** V
fresh mozzarella and fresh basil, marinara 15.50
- Wild Mushroom + Cambozola Cheese Pizza** V
baby bella, shiitake and oyster mushrooms, garlic cream sauce, mozzarella, cambozola cheese and chives 16.50
- Prosciutto + Arugula**
prosciutto, bacon, roasted garlic, arugula, mozzarella, red sauce 16.95
- Pepperoni Trio**
red sauce, mozzarella, 3 kinds of pepperoni 16.50
- Spicy 5 Cheese** V
parmesan, mozzarella, feta, white cheddar, blue cheese, red sauce, red pepper flakes 15.50

ENTREES

Fresh Salmon
Always Fresh from British Columbia
see our **Seasonal Features** menu for today’s salmon preparations

- Sweet + Savory Chicken Marsala**
pan-seared chicken breast, fresh mushrooms and marsala sauce served over creamy risotto 22.50
- Chicken Piccata**
pan-seared chicken breast with roasted tomatoes, mushrooms, capers and lemon juice served over linguine 21.95
- Colossal Chicken Parmesan**
crispy breaded chicken layered with marinara, fresh mozzarella, parmesan and romano, roasted golden brown - served with spaghetti + marinara 22.50
- Chicken Adriatica**
pan-seared breaded chicken breast, prawns, prosciutto, and smoked provolone, over spicy garlic herb spaghetti 26.50
- Velvet Seafood Risotto** GF
sautéed premium white gulf prawns, bay scallops, fresh salmon, parmesan, red pepper flakes and creamy risotto 25.50

Mama Stortini’s
locally owned. locally loved.
We source locally!
We source the highest quality ingredients, and we proudly purchase from more than 50 Washington State farms and suppliers

V vegetarian GF gluten free



SEASONAL FEATURES

DINNER

Mini Roasted Pear + Arugula Flatbread

sweet roasted pears, candied walnuts, blue cheese,
fresh arugula 10.95

Roasted Beet Salad

red and gold beets, arugula, candied walnuts,
balsamic glaze and goat cheese tossed with
a light lemon vinaigrette 11.50

Maple Pear Chicken Salad

mixed greens with grilled chicken, sliced pears,
blue cheese crumbles, candied walnuts and
roasted pear-maple vinaigrette 9.95 | 13.95

Wild Mushroom + Cambozola Cheese Pizza

baby bella, shiitake and oyster mushrooms, garlic cream
sauce, mozzarella, cambozola cheese and chives 15.50

Brown Butter + Myzithra Spaghetti

spaghetti with brown butter,
myzithra cheese and parmesan 12.95

add bacon 2.95

add whole roasted garlic + sauteed mushrooms 3.50

Cheese Stuffed Tortellini

garlic white cheddar cream, black forest ham,
mushroom, tomato, pea shoots 15.95

Clam + Sweet Pepper Linguine

northwest manila clams, sweet tri-colored bell peppers,
lemon butter sauce 17.95

Pesto Braised Clams

northwest manila clams, pesto, white wine, butter,
toasted baguette 21.95

Grilled Top Sirloin + Prawns

8oz center cut top sirloin, roasted garlic rosemary butter,
grilled prawns, seasonal vegetable,
crispy smashed fingerling potatoes with parmesan 32.95

MAMA'S SALMON

Always Fresh from British Columbia

Simply Grilled Salmon*

with lemon-pepper garlic-vermouth butter 21.95 | 22.95

Risotto Crusted Salmon*

crispy parmesan risotto crust, lemon butter sauce,
seasonal vegetables 21.95 | 22.95

Cedar Plank Roasted Salmon*

with seasoned lemon garlic butter and pesto aioli,
roasted on an aromatic cedar plank 22.95 | 23.95

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HAPPY HOUR



DAILY 2pm – 6pm

ALL DAY Sunday & Monday

DRINKS

\$1 OFF ALL DRAFT BEER PINTS

SELECT WINES BY THE GLASS \$6.95

ALL WELL DRINKS \$6.95

SNACKS

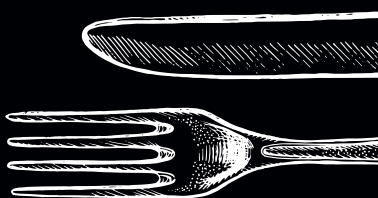
7.95

mama's little salad with balsamic vinaigrette **GF, V**

little italy caesar salad

bowl of french onion soup

spaghetti + mama's meat sauce



8.95

crispy artichoke hearts with lemon garlic aioli **V**

little tuscan chop chop **GF**

zucchini crisps with cucumber dill sauce **V**

classic fettuccine alfredo **V**

9.95

basket of mama's toasted cheesy bread **V**

mama's drive-in cheeseburger*

classic mac + cheese **V**

deep fried pickle spears + ranch **V**

10.95

sautéed rigatoni bolognese

spaghetti + marinara with a tuscan meatball

crispy chicken strips with waffle fries + spicy honey

boneless buffalo chicken wings + ranch

11.95

goat cheese bruschetta with fresh tomato + basil **V**

mama mia shrimp tempura style with spicy cream sauce

chicken skewers with pita and cucumber dill sauce **GF** without pita

14.95

grilled salmon fillet* with lemon-garlic vermouth butter

*Consumption of raw or undercooked meat, seafood, or poultry may increase the risk of foodborne illness.

Mama's HH Menu is not available on New Year's Eve, Valentine's Day, Easter, Mother's Day, Christmas Eve or for TAKE OUT orders.

BEVERAGES

BEER

DRAFT + MICROBREW

	PINT	23 OZ
Coors Light	5.50	8.50
Mac + Jack's African Amber	7.50	10.50
Manny's Pale Ale	7.50	10.50
Silver City Tropic Haze IPA	7.50	10.50
Elysian 'Space Dust' IPA	8.50	---

MAMA'S DRAFT SELECTIONS

ask your server for today's additional selections + pricing

BOTTLED

Bud Light	4.95
Peroni	6.95
Corona	6.50
Heineken	6.95
Widmer Hefeweizen	6.95
Black Butte Porter	6.95
Seasonal Cider Selection (can)	7.50
Kaliber non-alcoholic	6.50

NON-ALCOHOL BEVERAGES

San Pelligrino Sparkling Water	
250ml	3.75
1 Liter	9.50
Iced Tea	refillable
Raspberry or Peach Iced Tea	refillable
Lemonades	refillable
Strawberry	
Mango	
Sweet Hibiscus	
Blood Orange + Pomegranate	
Henry Weinhard's Root Beer	4.50
Dillano's Coffee	refillable

ITALIAN SODAS 4.95

Vanilla
Raspberry
Strawberry
Peach
Seasonal selection

WINE

WHITE

	6 OZ	9 OZ	BOTTLE
Mama's White	8.50	10.50	---
Kendall Jackson Chardonnay, CA	9.50	11.50	30.95
La Crema Chardonnay, CA	---	---	36.95
Kim Crawford Sauvignon Blanc, NZ	11.95	13.95	37.95
Chateau Ste Michelle Sauv Blanc, WA	---	---	34.95
Santa Cristina Pinot Grigio, ITALY	9.95	11.95	33.95
A to Z Wineworks Pinot Gris, OR	9.95	11.95	30.95
Chateau Ste Michelle Rosé, WA	9.50	11.50	30.95
Chateau Ste Michelle Riesling, WA	8.95	10.95	29.95
Zonin Prosecco, ITALY (split)	9.50	---	29.95

RED

	6 OZ	9 OZ	BOTTLE
Mama's Red	8.50	10.50	---
Joel Gott Cabernet, CA	15.50	17.50	41.95
Browne Family Cabernet, WA	14.50	16.50	39.95
H3 Cabernet, WA	---	---	35.95
Columbia Red Blend, WA	9.50	11.50	31.95
Prayers of Sinners Red Blend, WA	---	---	29.95
Villa Antinori Sangiovese Blend, ITALY	---	---	49.95
14 Hands Merlot, WA	8.95	10.95	28.95
Erath Pinot Noir, OR	13.50	15.50	40.95
Tenet the Pundit Syrah, WA	---	---	45.95
Graffigna Malbec, ARGENTINA	10.95	12.95	32.95
Castello Banfi Chianti, ITALY	10.95	12.95	32.95
Santa Cristina Chianti, ITALY	---	---	35.95
Mark Ryan Dissident, WA	---	---	74.95

MOCKTAILS 6.50

Blueberry Ginger Kombucha Spark
Cucumber Jalapeño Spritzer
Italian Strawberry Basil Smash
Mules
Mango
Sweet Hibiscus
Blood Orange + Pomegranate

COCKTAILS

Aperol Cosmopolitan	13.50
citron vodka orange aperol sour	
Earl Grey Lemonade	12.95
lemonade earl grey infused vodka lavender	
Elevated Gin + Tonic	16.95
empress gin st. germain rosemary cucumber	

Mama's Mules

Pear	13.50
pear infused vodka ginger lime	
Austin	13.50
tito's vodka lime ginger	
Irish	13.50
Irish whiskey ginger lime	

Whiskey Renewal	13.50
whiskey currant liqueur lemon	

Cold Brew Martini	14.50
cold brew coffee kahlua vodka	

Dirty Mama Martini	13.50
premium vodka or gin dry vermouth olive juice feta-garlic olive	

Old Fashioned	14.50
bourbon whiskey orange bitters	

Spicy Bloody Mary	15.95
vodka tomato juice horseradish celery salt spear garnish: feta stuffed olive, pepperoni, pepperoncini, grape tomato and fried panko crusted dill pickle	

Margaritas	
Sweet Heat	14.50
ghost pepper tequila agave syrup cucumber lime	
Ferrari	16.50
top shelf tequila cointreau grand marnier fresh lime	

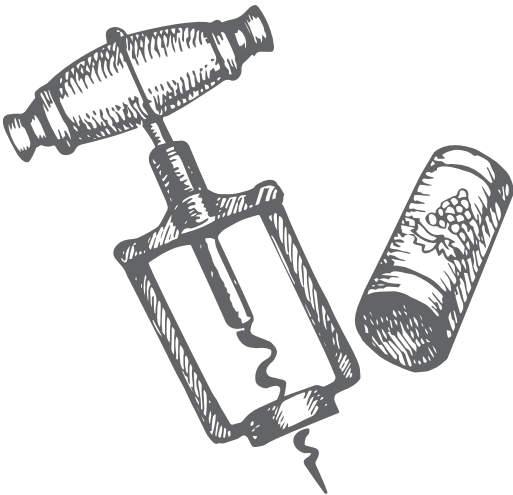
Tequila Sundrop	13.50
tequila triple sec blood orange lemon	

Raspberry Lemon Drop	12.50
vodka triple sec lemon raspberry liqueur	

Blackberry Sangria	11.50
blackberry brandy bourbon red wine infused with fresh berries citrus apples	

Burnt Orange Limoncello Drop	12.95
limoncello orange vodka	

Grapefruit Crush	12.95
premium grapefruit vodka triple sec pomegranate lime sprite	



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