DINNER

THIN CRUST PIZZA

substitute a cauliflower crust, add 3.95

pepperoni, spicy italian sausage, toscano salami,

Wild Mushroom + Cambozola Cheese Pizza V

baby bella, shiitake and oyster mushrooms, garlic cream

sauce, mozzarella, cambozola cheese and chives 16.50

red sauce, mozzarella, 3 kinds of pepperoni 16.50

four cheese blend, classic red sauce 15.50

prosciutto, bacon, roasted garlic, arugula,

parmesan, mozzarella, feta, white cheddar, blue cheese, red sauce, red pepper flakes 15.50

12 inch

The Meat Classic

Classic Margarita V

Prosciutto + Arugula

Pepperoni Trio

Spicy 5 Cheese V

ENTREES

Fresh Salmon

salmon preparations

Chicken Piccata

Chicken Adriatica

creamy risotto 25.50

garlic herb spaghetti 26.50

Velvet Seafood Risotto GF

Mama Stortini's

We source locally!

We source the highest quality

ingredients, and we proudly

purchase from more than 50

Washington State farms and

suppliers

locally owned. locally loved.

linguine 21.95

Always Fresh from British Columbia

Sweet + Savory Chicken Marsala

Colossal Chicken Parmesan

pan-seared chicken breast, fresh mushrooms and

marsala sauce served over creamy risotto 22.50

pan-seared chicken breast with roasted tomatoes,

mushrooms, capers and lemon juice served over

crispy breaded chicken layered with marinara, fresh

mozzarella, parmesan and romano, roasted golden

sautéed premium white gulf prawns, bay scallops,

fresh salmon, parmesan, red pepper flakes and

brown - served with spaghetti + marinara 22.50

pan-seared breaded chicken breast, prawns, prosciutto, and smoked provolone, over spicy

see our **Seasonal Features** menu for today's

mozzarella, red sauce 16.95

marinara 15.50

fresh mozzarella and fresh basil,

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 $7.95 \mid 10.50$

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, bbg 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!

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

RAVIOL

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 $16.50 \mid 19.50$

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

 $13.95 \mid 15.95$ GF penne available for an additional charge

fettuccine spaghetti linguine rigatoni

marinara mama's meat sauce alfredo

tomato cream

add ons:

italian sausage 3.95 c bacon 2.95 s 2 meatballs 4.95 g grilled chicken 7.95 s blackened chicken 7.95

calamari 7.95 sauteed prawns 8.50 grilled salmon 9.50 sauteed mushrooms 2.95

V vegetarian GF gluten free

– 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



SEASONAL FEATURES DINNER

Mini Roasted Pear + Arugula Flatbread

sweet roasted pears, candied walnuts, blue cheese, fresh arugula 11.50

Roasted Beet Salad

red and gold beets, arugula, candied walnuts, balsamic glaze and goat cheese tossed with a light lemon vinaigrette 11.95

Maple Pear Chicken Salad

mixed greens with grilled chicken, sliced pears, blue cheese crumbles, candied walnuts and roasted pear-maple vinaigrette 10.95 | 14.95

Wild Mushroom + Cambozola Cheese Pizza

baby bella, shiitake and oyster mushrooms, garlic cream sauce, four cheese blend, cambozola cheese and chives 16.50

Charred Pineapple Pizza

charred pineapple, bacon, ham, red pepper flakes, four cheese blend and marinara sauce 16.50

Brown Butter + Myzithra Spaghetti

spaghetti with brown butter, myzithra cheese and parmesan 13.50 add bacon 2.95 add whole roasted garlic + sauteed mushrooms 3.50

Linguine Pomodoro linguine, plum tomatoes, kalamata olives, basil, EVOO, garlic and parmesan 14.95

Baked Crab + Artichoke Dip

rock crab, artichoke hearts, parmesan cheese and onion, topped with crispy breadcrumbs and oven-baked to a golden brown, served with garlic basil crostini 18.95

Roasted Garlic + Lemon Steamed Clams northwest manila clams, roasted garlic, basil, butter, lemon, toasted crostini 22.50

Grilled Top Sirloin + Prawns 8 oz center cut top sirloin, roasted garlic rosemary butter, grilled prawns, seasonal vegetable, crispy smashed fingerling potatoes with parmesan 33.50

MAMA'S SALMON

Always Fresh from British Columbia

Simply Grilled Salmon*

with lemon-pepper garlic-vermouth butter $23.50 \mid 24.50$

Risotto Crusted Salmon*

crispy parmesan risotto crust, lemon butter sauce, seasonal vegetables 23.50 | 24.50

Cedar Plank Roasted Salmon*

with seasoned lemon garlic butter and pesto aioli, roasted on an aromatic cedar plank 24.95 | 25.95

*starred items are cooked to order - consuming raw or undercooked food items may increase your chance of foodbourne illness

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

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

HAPPY HOUR

DAILY 2 – 6pm

ALL DAY Sunday + Monday

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, w	/A		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
DED			
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, пад	Y		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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