

DINNER

STARTERS

Toasted Garlic Cheesy Bread **V**

thick cut sourdough with italian cheeses, toasted golden brown with a side of marinara 12.50
add pepperoni or prosciutto 2.95

Goat Cheese Bruschetta **V**

with fresh tomato + basil 15.95

Crispy Artichoke Hearts **V**

with lemon garlic aioli 10.95

Housemade Parmesan Zucchini Crisps **V**

with fresh cucumber dill sauce 12.95

Crispy Calamari

with charred red peppers + pesto aioli 17.50

Grilled Chicken Skewers (5) **GF** without pita

garlic + basil marinated chicken breast, cucumber dill sauce, pita + field greens with balsamic vinaigrette 15.95

Mama Mia Shrimp

tempura-style prawns with a spicy cream sauce 14.95

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 | 8.95

Little Italy Caesar Salad **GF** without croutons

hearts of romaine, garlic croutons and frizzled capers with our caesar dressing and parmesan 4.95 | 9.95 | 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 5.95 | 10.95 | 16.50

Chicken + Pear Salad **GF**

grilled chicken breast over mixed greens with fresh pear, bell peppers, celery, candied walnuts, maple vinaigrette and blue cheese crumbles 14.95 | 19.95

Chef's Daily

Ask your server for our fresh soup selection 8.50 | 11.50

Country Minestrone

simmered white and green beans, celery, carrot, onion + bacon in a rich beef-tomato broth 7.95 | 10.95

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 16.50
add sliced roasted turkey 3.95

Chicken Gordon Bleu Sandwich

crispy chicken breast, ham, gruyere cheese, lettuce, tomato, red onion and spicy honey mayo on a toasted brioche bun 17.95

Drive-In Cheeseburger* 1/3 pound patty

american cheese, burger sauce, red onion, tomato, lettuce + pickle 15.95
add applewood bacon 3.50

Texas Burger* 1/3 pound patty

bacon, pepper jack cheese, crispy onion straws, bbq sauce + pickle 17.50

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 18.50
...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 foodborne illness

FILLED PASTAS

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 19.95

*contains pork

Chicken + Mushroom Ravioli

burrata filled jumbo ravioli tossed with diced chicken, sautéed mushrooms and marsala cream sauce, topped with crispy garlic breadcrumbs 19.95

Short Rib Ravioli

short rib ravioli with spicy italian sausage, simmered meat sauce and goat cheese 24.95

Spinach + Roasted Red Pepper Manicotti

manicotti tubes filled with spinach, ricotta, mozzarella, roasted red peppers, onions and mushrooms, topped with alfredo and marinara 14.50

PASTAS

Rigatoni Bolognese

rigatoni with bolognese sauce topped with parmesan and crispy breadcrumbs 16.95 | 18.95
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 15.95 | 19.95

Brown Butter + Myzithra Spaghetti **V**

spaghetti with brown butter, myzithra cheese and parmesan 14.50
add bacon 3.50
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 20.95

Seafood Fettuccine

premium white gulf prawns, bay scallops, sautéed fresh salmon and fettuccine tossed with creamy garlic alfredo sauce 23.95 | 28.95

Chicken Fettuccine Alfredo

our popular fettuccine alfredo tossed with tender seared chicken breast 16.95 | 19.95

Uncle Paulie's Lobster Mac + Cheese

campanelle pasta and Beecher's Flagship cheese, topped with crispy breadcrumbs 25.50 | 33.95

Linguine Caprese

linguine, rotisserie chicken, fresh basil + tomato, fresh mozzarella, basil cream sauce 19.95

PASTABILITIES

Choose a Favorite Pasta + Sauce

13.95 | 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 calamari 7.95
bacon 2.95 sauteed prawns 8.50
2 meatballs 4.95 grilled salmon 11.50
grilled chicken 6.95 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 15.95

Classic Margarita **V**

fresh mozzarella and fresh basil, marinara 15.95

Wild Mushroom + Cambozola Cheese Pizza **V**

baby bella, shiitake and oyster mushrooms, garlic cream sauce, mozzarella, cambozola cheese and chives 18.95

Prosciutto + Arugula

prosciutto, bacon, roasted garlic, arugula, mozzarella, red sauce 17.50

Pepperoni Trio

red sauce, mozzarella, 3 kinds of pepperoni 16.95

Mama's Cheese **V**

parmesan, mozzarella, feta, white cheddar, red sauce 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 22.95

Chicken Piccata

pan-seared chicken breast with roasted tomatoes, mushrooms, capers and lemon juice served over linguine 22.50

Colossal Chicken Parmesan

crispy breaded chicken layered with marinara, fresh mozzarella, parmesan and romano, roasted golden brown - served with spaghetti + marinara 23.50

Chicken Adriatica

pan-seared breaded chicken breast, prawns, prosciutto, and smoked provolone, over spicy garlic herb spaghetti 26.95

Velvet Seafood Risotto **GF**

sautéed premium white gulf prawns, bay scallops, fresh salmon, parmesan, red pepper flakes and creamy risotto 25.95

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

Sweet + Spicy Pork Belly

crispy pork belly with a sweet and spicy glaze,
topped with red peppers and green onions,
served with mixed greens 14.95

Baked Crab + Artichoke Dip

rock crab, artichoke hearts, parmesan cheese and onions,
topped with crispy breadcrumbs and oven-baked to a
golden brown, served with garlic basil crostini 19.95

Burrata Salad with Honey Pesto Vinaigrette

burrata cheese, arugula, grape tomatoes and candied
walnuts with honey pesto and balsamic glaze 14.95

Roasted Beet Salad

red and gold beets, arugula, candied walnuts,
balsamic glaze and goat cheese tossed with
a light lemon vinaigrette 12.95

Mediterranean Chicken Pizza

rotisserie chicken, kalamata olives, artichoke hearts, red
onions, tomatoes and feta cheese with pesto sauce 17.95

Spicy Cajun Pasta with Blackened Prawns + Andouille Sausage

rigatoni pasta, blackened prawns, andouille sausage
and bell peppers tossed in a cajun cream sauce 19.95

Grilled Pork Chop with Roasted Corn Salad

grilled pork chop topped with roasted corn salad,
served with garlic-parmesan smashed potatoes 24.95

MAMA'S SALMON

Always Fresh from British Columbia

Simply Grilled Salmon*

with lemon-pepper garlic-vermouth butter 23.95 | 25.95

Risotto Crusted Salmon*

crispy parmesan risotto crust, lemon butter sauce,
seasonal vegetables 23.95 | 25.95

Cedar Plank Roasted Salmon*

with seasoned lemon garlic butter and pesto aioli,
roasted on an aromatic cedar plank 24.95 | 26.95

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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

WINE

WHITE

	6 OZ	9 OZ	BOTTLE
Mama's White	8.50	10.50	---
Kendall Jackson Chardonnay, CA	10.50	12.50	36.95
Kim Crawford Sauvignon Blanc, NZ	12.50	14.95	39.95
Santa Cristina Pinot Grigio, ITALY	9.95	11.95	34.95
Chateau Ste Michelle Rosé, WA	9.95	11.95	34.95
Chateau Ste Michelle Riesling, WA	8.95	10.95	30.95
Zonin Prosecco, ITALY (split)	9.95	---	29.95

RED

	6 OZ	9 OZ	BOTTLE
Mama's Red	8.50	10.50	---
Browne Family Cabernet, WA	14.50	16.50	42.95
H3 Cabernet, WA	9.95	11.95	35.95
Columbia Red Blend, WA	9.50	11.50	31.95
14 Hands Merlot, WA	8.95	10.95	29.95
Erath Pinot Noir, OR	13.95	15.95	44.95
Graffigna Malbec, ARGENTINA	10.95	12.95	34.95
Castello Banfi Chianti, ITALY	10.95	12.95	32.95

COCKTAILS

Earl Grey Lemonade 13.50
lemonade | earl grey infused vodka
lavender

Elevated Gin + Tonic 16.95
empress gin | st. germain | rosemary
cucumber

Mama's Mules

Pear 13.95
pear infused vodka | ginger | lime

Austin 13.95
tito's vodka | lime | ginger

Blood Orange 13.95
tito's vodka | blood orange puree
ginger | lime

Dirty Mama Martini 13.95
premium vodka or gin | dry vermouth
olive juice | feta-garlic olive

Old Fashioned 14.50
bourbon whiskey | orange | bitters

Margaritas

Spicy Agave 14.50
ghost pepper tequila | agave syrup
cucumber | lime

Mama's Top Shelf 16.50
top shelf tequila | cointreau | grand marnier
fresh lime

Raspberry Lemon Drop 12.95
vodka | triple sec | lemon | raspberry liqueur

Sparkling Cello 14.50
limoncello | triple sec | st. germain
prosecco

Burnt Orange Limoncello Drop 13.50
limoncello | orange | vodka

Grapefruit Crush 13.50
premium grapefruit vodka | triple sec
pomegranate | lime | sprite

Blackberry Sangria 11.95
blackberry brandy | bourbon | red wine
infused with fresh berries | citrus | apples

NON-ALCOHOL BEVERAGES

San Pellegrino Sparkling Water
250ml 3.95 | 1 Liter 9.95

Iced Tea *refillable*

Raspberry or Peach Iced Tea *refillable*

Lemonades 4.95 *1 refill*

- 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

MOCKTAILS 6.50

Blueberry Ginger Kombucha Spark

Cucumber Jalapeño Spritzer

Italian Strawberry Basil Smash

Mules

- Mango
- Sweet Hibiscus
- Blood Orange + Pomegranate

HAPPY HOUR

DAILY 2 – 6pm

ALL DAY Sunday + Monday