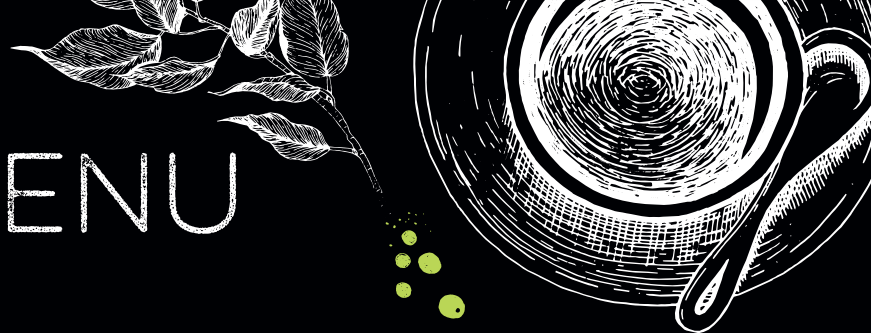


MAMA'S ALL DAY MENU



STARTERS

Toasted Garlic Cheesy Bread **V**

Essential Bakery baguette with italian cheeses, toasted golden brown with a side of marinara 12.95
add pepperoni 3.95 or prosciutto 4.95

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 5.50 | 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
6.50 | 10.95 | 16.95

Chicken + Pear Salad

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 Featured Soup

ask your server for our fresh soup selection 8.95 | 11.95

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 | 11.95

SANDWICHES

served with crispy french fries, or substitute mama's little salad for 2.95 or a chop chop for 3.95

Applewood BLTA

bacon, avocado, tomato, fresh basil, lettuce and pesto aioli on butter-toasted sourdough 16.95
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 18.50

Drive-In Cheeseburger* 1/3 pound patty

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

Mama's Italian Grinder

calabrese salami, paper-thin sliced prosciutto and black forest ham, provolone, mama-ll's peppers, shredded iceberg, tomato and red onion on butter-toasted ciabatta 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 18.95

FILLED PASTAS

Papa's Original Lasagna

with italian sausage, ricotta and mama's meat sauce, mozzarella - oven-baked to a golden brown 20.95

Chicken + Mushroom Ravioli

burrata filled jumbo ravioli tossed with diced chicken, sautéed mushrooms and marsala cream sauce, topped with crispy garlic breadcrumbs 20.50

Short Rib Ravioli

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

Chicken Cannelloni

pasta sheets filled with rotisserie chicken, ricotta, artichokes, roasted tomatoes and onions, topped with alfredo and marinara, oven-baked 16.50

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 14.95
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

Spicy Cajun Pasta

blackened prawns, andouille sausage, rigatoni and red bell pepper, tossed in a cajun cream sauce 20.95

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	marinara
spaghetti	mama's meat sauce
linguine	alfredo
rigatoni	tomato cream

add ons:

italian sausage 4.50	calamari 7.95
bacon 3.50	sauteed prawns 8.50
2 meatballs 4.95	grilled salmon 11.95
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 + Gouda Pizza **V**

baby bella, shiitake and oyster mushrooms, mozzarella, whipped feta cream, gouda 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

Mediterranean Chicken Pizza

rotisserie chicken, kalamata olives, artichoke hearts, red onions, tomatoes, feta cheese, pesto sauce 17.50

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

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 - DINNER

CICCHETTI

Small Plates

Basket of Focaccia with Caramelized Onions

Essential bakery focaccia toasted and topped with caramelized onion and basil-garlic butter, served with fresh diced tomato, feta and kalamata olive relish 2.95

Caramelized Crispy Pork Belly

fried rice noodles topped with seared pork belly, scallions, diced red bell peppers and fresh cilantro, tossed with a sweet-hot dressing 14.95

Parmesan Crusted Zucchini Crisps

served with fresh cucumber-dill sauce 7.95

Oven-Toasted Bruschetta with Melty Goat Cheese

small bites with ripened diced tomato and fresh basil 8.50

Sizzled Brussels Sprouts

crisped pancetta, red wine vinegar, balsamic glaze and garlic-parmesan cheese crisps 10.50

Famous Toasted Garlic Cheesy Bread

small bites of Essential bakery baguette with a blend of premium cheeses - toasted golden brown, served with a side of mama's marinara 8.95

Eggplant Parmesan Medallions

crispy breaded eggplant slices layered with marinara, fresh mozzarella and parmesan, served over a spicy arrabiata sauce 10.95

Brick-Oven Fired Flatbread with Chipotle Chicken

pepper jack cheese, crispy bacon, cherry tomato slices, scallions and chipotle ranch 9.50

Golden Baked Brie

Danish brie, housemade garlic-chili chimichurri spiked with Mike's hot honey - served with brick-oven toasted flatbread with basil butter 11.95

Baked Crab + Artichoke Dip

rock crab, artichoke hearts, parmesan and onion, topped with crispy breadcrumbs, oven-baked to a golden brown - served with garlic basil crostini 19.50

SEASONAL SELECTIONS

Roasted Beet Salad

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

Charred Steak* and Spinach Salad

baby spinach, mixed field greens, red onion, grape tomatoes and mama-lil's peppers tossed in housemade green goddess dressing, finished with shaved parmesan 18.50

Mario's Hot + Sweet Maiale Pizza

pancetta, calabrese salami, prosciutto, mama-lil's peppers, roasted garlic and whipped ricotta, finished with a drizzle of Mike's hot honey 17.95

Pasta Pappardelle with Italian Sausage

spicy Italian sausage, sautéed baby spinach, sundried tomatoes, garlic and fresh pappardelle pasta tossed in a harissa cream sauce 19.50

Char-Grilled Sirloin Cap Steak*

certified angus

glazed with housemade chimichurri - served with smashed garlic-parmesan fingerling potatoes and sautéed fresh vegetables 26.95

MAMA'S SALMON

Always Fresh from British Columbia

Harissa Glazed Salmon*

roasted harissa glaze, sautéed fresh vegetables, parmesan and roasted garlic mashed potatoes 24.95 | 26.95

Risotto Crusted Salmon*

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

Cedar Plank Roasted Salmon*

with seasoned lemon garlic butter and pesto aioli, roasted on an aromatic cedar plank, sautéed fresh vegetables and garlic mashed potatoes 25.50 | 27.50

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

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

WINE

WHITE

	6 OZ	9 OZ	BOTTLE
Mama's White	8.50	11.50	---
Kendall Jackson Chardonnay, CA	10.50	13.50	36.95
Kim Crawford Sauvignon Blanc, NZ	12.50	15.50	39.95
Santa Cristina Pinot Grigio, ITALY	9.95	12.95	34.95
Chateau Ste Michelle Rosé, WA	9.95	12.95	34.95
Chateau Ste Michelle Riesling, WA	8.95	11.95	30.95
Zonin Prosecco, ITALY (split)	9.95	---	29.95

RED

	6 OZ	9 OZ	BOTTLE
Mama's Red	8.50	11.50	---
Browne Family Cabernet, WA	13.95	16.95	44.95
H3 Cabernet, WA	9.95	12.95	35.95
Columbia Red Blend, WA	9.50	12.50	31.95
14 Hands Merlot, WA	8.95	11.95	29.95
Erath Pinot Noir, OR	14.50	17.50	44.95
Graffigna Malbec, ARGENTINA	10.95	13.95	34.95
Castello Banfi Chianti, ITALY	10.95	13.95	32.95

COCKTAILS

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

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

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

Old Fashioned 14.95
bourbon whiskey | orange | bitters

Margaritas

Spicy Agave 14.95
ghost pepper tequila | agave syrup
cucumber | lime

Mama's Top Shelf 16.95
top shelf tequila | cointreau | grand marnier
fresh lime

Featured Margarita
bartender's selection

Huckleberry-Hibiscus Smash 13.95
huckleberry vodka | hibiscus purée
lemon | sprite

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

Root Beer, bottled 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