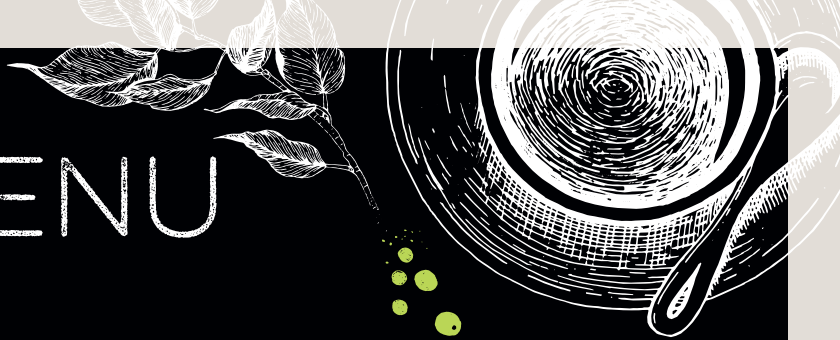


MAMA’S ALL DAY MENU



STARTERS

Focaccia + Mama’s Housemade Relish **V**
with caramelized onions and basil-garlic butter,
served with our tomato, feta and kalamata relish 5.95

Toasted Garlic Cheesy Bread **V**
baguette with italian cheeses, toasted golden brown
with a side of marinara 14.50
add pepperoni 3.95 *or prosciutto* 4.95

Goat Cheese Bruschetta **V**
with fresh tomato + basil 17.50

Housemade Parmesan Zucchini Crisps **V**
with fresh cucumber dill sauce 13.95

Crispy Calamari Rings + Tentacles
with charred red peppers + pesto aioli 16.50

Butter Roasted Pear + Gorgonzola Flatbread **V**
with caramelized onions, candied wanuts, alfredo, arugula,
mike’s hot honey 9.95

Mama Mia Shrimp
tempura-style prawns with a spicy cream sauce 15.95

SALADS + SOUP

Mama’s Favorite Salad **V**
mixed baby field greens with diced tomato, cucumber,
red onion and parmesan
your choice of balsamic vinaigrette or homemade ranch
5.95 | 9.95

Caesar Salad **GS** *without croutons*
hearts of romaine, garlic croutons and frizzled capers
with our caesar dressing and parmesan 6.50 | 11.50 | 14.50

Tuscan Chop Chop Salad **GS**
shredded romaine, smoked gouda, roasted turkey,
salami, chopped tomato and garbanzo beans
with white balsamic vinaigrette + grated parmesan
7.50 | 11.95 | 18.95

Roasted Beet Salad **V**
red and gold beets, arugula, candied walnuts and
lemon vinaigrette, finished with balsamic glaze
and goat cheese 14.50

Chicken + Pear Salad
grilled chicken breast over mixed greens with fresh
pear, bell peppers, celery, candied walnuts, maple
vinaigrette and blue cheese crumbles 15.95 | 19.95

Chef’s Featured Soup
ask your server for our fresh soup selection 9.95 | 11.95

Country Minestrone
simmered white and green beans, celery, carrot,
onion + bacon in a rich beef-tomato broth 8.95 | 11.50

Classic French Onion Soup
caramelized sweet onions, rich beef broth, a hint of
brandy and vermouht - topped with a homemade
garlic butter crouton + melted provolone 9.95 | 12.50

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 18.50
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 19.50

Drive-In Cheeseburger* *1/3 pound patty*
american cheese, burger sauce, red onion, tomato,
lettuce + pickle 17.50
add applewood bacon 3.95

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 18.50

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 20.95

FILLED PASTAS

Papa’s Original Lasagna
with italian sausage, ricotta and mama’s meat sauce,
mozzarella - oven-baked to a golden brown 22.95

Chicken + Mushroom Ravioli
burrata filled jumbo ravioli tossed with diced chicken,
sautéed mushrooms and marsala cream sauce,
topped with crispy garlic breadcrumbs 22.50

Short Rib Ravioli
short rib ravioli with spicy italian sausage,
simmered meat sauce and goat cheese 26.50

Chicken Cannelloni
pasta sheets filled with rotisserie chicken, ricotta,
artichokes, roasted tomatoes and onions, topped
with alfredo and marinara, oven-baked 18.50

PASTAS

Rigatoni Bolognese
rigatoni with bolognese sauce topped with
parmesan and crispy breadcrumbs 17.95 | 19.95
add 3 tuscan meatballs 4.95
add 1 italian sausage 4.95

Mama’s Spaghetti + Roasted Meatballs
spaghetti, mama’s slow-roasted meat sauce and
tuscan roasted meatballs 18.95 | 22.95

Brown Butter + Myzithra Spaghetti **V**
spaghetti with brown butter, myzithra cheese and
parmesan 16.95
add bacon 3.95
add whole roasted garlic + sauteed mushrooms 4.95

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 23.50

Seafood Fettuccine
premium white gulf prawns, bay scallops, sautéed
fresh salmon and fettuccine tossed with creamy
garlic alfredo sauce 25.95 | 30.95

Chicken Fettuccine Alfredo
our popular fettuccine alfredo tossed with tender
seared chicken breast 19.50 | 22.50

Spicy Cajun Pasta
blackened prawns, andouille sausage, rigatoni
and red bell pepper, tossed in a cajun cream
sauce 22.95

Pasta Pappardelle with Italian Sausage
hot Italian sausage, sautéed baby spinach,
sundried tomatoes, garlic and fresh pappardelle
pasta tossed in a spicy harissa cream sauce 21.95

PASTABILITIES

Choose a Favorite Pasta + Sauce
15.95 | 17.95 **GS** penne available for an additional charge

fettuccine	marinara
spaghetti	mama’s meat sauce
linguine	alfredo
rigatoni	tomato cream

add ons:

italian sausage 4.95

bacon 3.95

3 meatballs 4.95

grilled chicken 7.95

grilled salmon 12.95

THIN CRUST PIZZA

12 inch
substitute a cauliflower crust, add 4.50

The Meat Classic
pepperoni, spicy italian sausage, toscano salami,
four cheese blend, classic red sauce 17.50

Classic Margarita **V**
fresh mozzarella and fresh basil,
marinara 17.50

Pepperoni Trio
red sauce, mozzarella, 3 kinds of pepperoni 17.95

Mediterranean Chicken Pizza
rotisserie chicken, kalamata olives, artichoke hearts,
red onions, tomatoes, feta cheese, pesto sauce 19.50

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 23.95

Chicken Piccata

pan-seared chicken breast with roasted tomatoes,
mushrooms, capers and lemon juice served over
linguine 23.50

Colossal Chicken Parmesan

crispy breaded chicken layered with marinara, fresh
mozzarella, parmesan and romano, roasted golden
brown - served with spaghetti + marinara 24.95

Wild Mushroom + Tomato Risotto

GS

baby bella, shiitake and oyster mushrooms, sundried
tomatoes and creamy risotto, topped with blackened
chicken breast 24.50

Char-Grilled Sirloin Cap Steak*

glazed with housemade chimichurri - served with
garlic mashed potatoes and sautéed fresh
vegetables 29.95

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 **GS** gluten sensitive

112525

– unconditional guarantee on all food and beverages

– a 20% service charge is added to parties of 8 or more. 100% goes to our service team

– 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*

BEVERAGES

BEER

DRAFT + MICROBREW

	PINT	23 OZ
Coors Light	5.95	8.95
Mac + Jack's African Amber	7.95	10.95
Manny's Pale Ale	7.95	10.95
Silver City Tropic Haze IPA	7.95	10.95
Elysian 'Space Dust' IPA	8.50	---

MAMA'S DRAFT SELECTIONS
ask your server for today's additional selections + pricing

BOTTLED

Bud Light	5.50
Peroni	6.95
Corona	6.95
Heineken	6.95
Widmer Hefeweizen	6.95
Black Butte Porter	6.95
Seasonal Cider Selection (can)	7.50

NON-ALCOHOL BEVERAGES

San Pellegrino Sparkling Water	
250ml	4.50 1 Liter 10.50
Lemonades	5.50 1 refill
Strawberry	
Mango	
Sweet Hibiscus	
Blood Orange + Pomegranate	
Root Beer, bottled	5.50
Root Beer Float	6.50
*Make it adult with vanilla vodka or dark rum	3.95

ITALIAN SODAS 5.50

Vanilla
Raspberry
Strawberry
Peach
Seasonal selection

WINE

WHITE

	6 OZ	9 OZ	BOTTLE
Mama's White	8.50	11.50	---
Chateau Ste Michelle "Mimi" Chardonnay, WA	9.95	12.95	34.95
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	---
Joel Gott Red Blend, WA	12.50	15.50	39.95
Browne Family Cabernet, WA	13.95	16.95	44.95
Columbia Crest Founder's Series Cabernet, WA	12.95	15.95	43.95
H3 Cabernet, WA	9.95	12.95	35.95
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
Waterbrook Syrah, WA	11.95	14.95	35.95

MOCKTAILS 6.95

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

COCKTAILS

MAMA'S FAVORITES

Raspberry Lemon Drop 13.95
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

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 12.95
blackberry brandy | bourbon | red wine
infused with fresh berries | citrus | apples

Old Fashioned 14.95
bourbon whiskey | orange | bitters

MULES

Pear 13.95
pear infused vodka | ginger | lime

Epic 13.95
do epic sh*t vodka | lime | ginger

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

MARTINIS

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

Cold Brew 10.95
cold brew | kahlua | simple syrup
pinnacle whipped cream vodka

Lemon Meringue 12.95
pinnacle whipped cream vodka | lemonade
limoncello | cream | graham cracker rim

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