Mamma Melina

RISTORANTE + PIZZERIA

Salads and soup

Bruschette **V** GFA **11.5**
Tomatoes, e.v. olive oil, garlic and basil over grilled bread

Calamari in umido GFA **18**
Sauteed Monterey calamari, garlic, olives, capers, white wine, tomatoes, bread crumbs

Burrata con marinara e melanzane **V** GFA **16**
Marinara, grilled eggplant, burrata, crostini

Passato di verdure V **10.5**
Seasonal vegetarian puree soup, e.v. olive oil drizzle

Insalata verde al balsamico Ve **11.5**
Baby lettuce with balsamic dressing

Insalata di barbabietole, caprino e noci V **15**
Beet salad with Washington goat cheese and walnuts

Mozzarella e pomodori V **14**
Vine-ripened tomato, fresh mozzarella, basil and e.v.o.o.

Cuore di romana V, GFA **starter 11.5 / entrée 15**
Romaine heart lettuce, homemade caesar dressing, shaved parmigiano and wood-fired crouton
Add chicken 8 **Add 4 Prawns 8** **Add steelhead 10**

Pastas

Rigatoni alla Bolognese GFA **21**
Artisan rigatoni, beef and pork Bolognese, San Marzano sugo

Gnocchi di patate con pomodoro e mozzarella V **20**
Homemade potato gnocchi, imported San Marzano tomatoes, mozzarella, parmigiano

Lasagnette **22**
Homemade pasta sheets layered with ground beef, pork, ricotta, mozzarella

Polpette **21**
Spicy homemade meatballs, pomodoro sauce, spaghetti rose, roasted vegetables

Brunch

Uova Pazza **19**
Organic farm eggs, homemade sugo, spicy sausage, bell pepper, chilies, grilled house bread

Omelette dell'orto V, GF **22**
Bell peppers, mushroom, spinach and mozzarella, served with house potatoes

Spaghetti alla carbonara GFA **22**
Spaghetti, pancetta, egg, grana parmigiano

Entrees

Salsiccia con polenta GF **19**
Grilled Italian sausage, creamy polenta, wild mushrooms, marsala reduction

Pollo marsala GFA **23**
Grilled organic chicken breast, homemade marsala mushroom sauce, roasted vegetables and potatoes

Paillard di pollo GF **23**
Grilled chicken paillard, arugula salad, citrus dressing, lemon beurre blanc, roasted vegetables and potatoes

Trota Salmonata GF **23**
Grilled Columbia River steelhead, white wine, lemon, capers, sundried tomatoes, roasted vegetables

Risotto ortolano V, GF **20**
Cannaroli rice, tomato, carrot, bell pepper, zucchini, mushroom, pecorino

Hamburger **17**
Lettuce, tomato, onion, mayonnaise, choice of roasted potatoes or mixed green salad. Add fresh mozzarella $2.

Pizzas *(Gluten Free Crust Available)*

Margherita **18.5**
Tomato, basil, mozzarella, parmigiano

Melina **19.5**
Black truffles, mozzarella, wild mushrooms, parmigiano

Bianca **21.5**
Mozzarella, ricotta, gorgonzola, olive oil, rosemary, parmigiano

Speck, caprine e rughetta **20.5**
Tomato, goat cheese, mozzarella, rucola, speck, parmigiano

Siciliana **20.5**
Pistachio pesto base, mozzarella, Italian chicken sausage, arugula, lemon dressing

Corydon **19.5**
Pepperoni, provolone, mozzarella, parmigiano

Pizza capricciosa **20.5**
Mozzarella, mushrooms, cotto ham, olives, artichoke

Pizza Calabria **20.5**
Mamma Lil's peppers, Calabrian salame, roasted sweet onion, mozzarella, parmigiano

Pizza all'uova GFA **21**
San Marzano passata, fried egg, Italian salame, parmigiano, mozzarella

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Due Corsi

2 Courses for $25- Choice of starter or dessert to accompany entrée. This menu is per person only. No takeout or substitutions please. Not valid with other special promotions

1st (Choose either one starter or one dessert)
Zuppa del giorno - Please ask your server about the soup of the day
Caprese - Vine ripened tomatoes, fresh mozzarella, basil and extra virgin
Bruschette – Tomatoes, e.v. olive oil, parmigiano Reggiano, garlic and basil over grilled bread
Cuore di romana* - Romaine heart, caesar dressing, shaved parmigiano and wood-fired crouton

2nd Course (choose one)
Salsiccia con polenta – Grilled Italian Sausage, creamy polenta, wild mushrooms, marsala reduction
Paillard di pollo - Grilled chicken paillard, arugula salad, citrus dressing, roasted vegetables and potatoes
Trota salmonata - Grilled Columbia river steelhead, white wine, lemon, capers, sundried tomatoes, and roasted vegetables
Risotto ortolano - Cannaroli rice, tomato, carrot, bell pepper, zucchini, mushroom, pecorino
Polpette – Spicy homemade meatballs, pomodoro sauce, spaghetti rose, roasted vegetables
Rigatoni alla bolognese - Beef and pork Bolognese, imported artisan Rigatoni
Spaghetti carbonara – Spaghetti, pancetta, egg yolk, pecorino
Gnocchi con Pomodoro e mozzarella - Potato gnocchi, imported san Marzano tomatoes, mozzarella, parmigiana
Uova Pazza – Organic farm eggs, homemade sugo, spicy sausage, bell pepper, chilies, grilled house bread
Pizza all'uova – San Marzano passata, fried egg, italian salame, parmigiano, mozzarella
Pizza margherita - Tomato, basil, mozzarella
Pizza corydon - Pepperoni, provolone and mozzarella
Pizza melina - Black truffles, fresh mozzarella, wild mushrooms

Dolce
(Choose either one starter or one dessert)
Tiramisu - Ladyfingers soaked in espresso, Kahlua, amaretto and layered with mascarpone cheese
Sorbetto - Please ask server for today's selection

Featured bar drinks

Red, white or rose	$8.5gl/$38btl
Sicilian blood orange prosecco	$13
Espresso Martini	$13
Italian Lemondrop	$14
Bloody Mary	$13

A 3.5% surcharge will be added to your bill to help offset the rising costs of goods. 100% of this surcharge is retained by the restaurant.

*Consuming under cooked or raw foods can cause food borne illness