

Mamma Melina

R I S T O R A N T E + P I Z Z E R I A

All menus are served Family Style. Host to make salad and dessert selection where applicable.

\$38 per person

First

Choice of:

Cuore di Romana

Romaine heart Caesar dressing, shaved parmigiano and wood-fired crouton

-or-

Insalata verde al balsamico

Organic baby lettuce with balsamic dressing

Second

Rigatoni alla Bolognese

Natural veal, pork and beef Bolognese

-and-

Orecchiette

Orecchiette, broccoli, wild mushrooms, cream and reggiano

Dolce

Choice of:

Tiramisu

Ladyfingers soaked in espresso, Kahlua, amaretto layered with mascarpone cheese

-or-

Olive Oil Cake

E.v.o.o, orange zest cake, mixed berry compote, homemade whipped cream

**All food and beverages are subject to a 20% gratuity, 3% banquet fee,
3% surcharge and sales tax.**

Please advise us of any allergies prior to your event.

Mamma Melina

R I S T O R A N T E + P I Z Z E R I A

\$42 per person

First

Grilled Vegetable Antipasto

Second

Choice of:

Cuore di Romana

Romaine heart Caesar dressing, shaved parmigiano and wood-fired crouton

-or-

Insalata verde al balsamico

Organic baby lettuce with balsamic dressing

Third

Pollo al marsala

100% natural, humanely raised chicken with orini marsala, seasonal wild mushrooms

-and-

Rigatoni al aurora

Rigatoni, sundried tomatoes, parmigiano, salsa rosa

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Mamma Melina

R I S T O R A N T E + P I Z Z E R I A

\$48 per person

First

Antipasto

Antipasto and wood fired rosemary and garlic focaccia

Second

Choice of:

Cuore di romana

Romaine heart caesar dressing, shaved parmigiano and wood fired crouton

-or-

Insalata verde al balsamico

Organic baby lettuce with balsamic dressing

Third

Gnocchi primavera

Housemade gnocchi, mixed vegetables, oven dried tomatoes in a primavera cream sauce

-and-

Pork tenderloin

Naturally raised pork tenderloin, prosciutto, pine nuts, marsala reduction

Dolce

Tiramisu

Ladyfingers soaked in espresso, kahlua, amaretto and layered with mascarpone cheese

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Mamma Melina

R I S T O R A N T E + P I Z Z E R I A

\$54 per person

First

Antipasto

An array of Italian cured meats, grilled vegetables and cheeses

Second

Choice of:

Insalata verde al balsamico

Organic baby lettuce with balsamic dressing

-or-

Cuore di romana

Romaine heart caesar dressing, shaved parmigiano and wood-fired crouton

Third

Bistecca di manzo

*Grilled RR Ranch, baseball cut top sirloin medallions, 'orini' marsala sauce
(Served medium rare only)*

-and-

Penne con salmone

Oregon smoked salmon, cream, chives, and asparagus

Dolce

Choice of:

Tiramisu

Ladyfingers soaked in espresso, kahlua, amaretto and layered with mascarpone cheese

-or-

Olive oil cake

Orange zest, EVOO cake, mixed berry compote, house made whipped cream

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3% surcharge and sales tax.***

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Mamma Melina

R I S T O R A N T E + P I Z Z E R I A

\$65 (per person)

First

Antipasto

An array of Italian cured meats, grilled vegetables and cheese

Second

Choice of:

Cuore di romana

Romaine heart caesar dressing, shaved parmigiano and wood-fired crouton

-or-

Insalata verde al balsamico

Organic baby lettuce with balsamic dressing

Third

Beef tenderloin

*Painted Hills Farms beef tenderloin, Barolo, pancetta reduction
(Served medium rare only)*

-and-

Seasonal Market fish

Dolce

Dolci Misti

Chef's whim

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