

Welcome to Mamma Melina

Happy Hour (served in the bar area only)

Sunday & Monday ALL DAY

Tuesday - Thursday 3-6 PM & 8-9 PM

Friday & Saturday 3-6 PM & 9-10 PM

50% off the bar menu items (**Does not include Pane con olio or Hamburger**)

Margherita, Marinara and Corydon pizza \$14

Bottle of house red, white or rose \$7gls / \$28btl

Sparkling rose' bottle \$40 (glass \$10)

Premium Champagne '**Veuve Clicquot**' Normally \$110 Special **\$65** (\$16 glass)

Draft beer \$6.75

Well drinks \$8

Aperol Spritz \$12

Signature happy hour cocktail:

Vodka, Sicilian blood orange martini \$8.50

One drink minimum per person (non-alcoholic ok)

We kindly ask for no substitutions

A 3% surcharge will be added to your bill to help offset the rising costs of goods.

100% of this surcharge is retained by the restaurant.

V - Vegetarian Ve - Vegan GF - Gluten Free GF - Gluten Free Available*

All bar food and pizza will be served 'as ready'

Bar Menu

Pane con olio	3
House made focaccia with olive oil and balsamic (<i>No discounts apply</i>)	
Polpette con polenta	15
Spicy house made meatballs, soft polenta, marinara	
Gnocchi al gorgonzola	24
Gnocchi, Italian sausage, gorgonzola, cream	
Cuore di romana* <i>GF*</i>	11
Romaine heart lettuce, caesar dressing, shaved parmigiano reggiano, wood-fired crouton	
Tortellini boscaioalla	23
Four cheese tortellini, peas, wild mushrooms, pancetta, salsa rosa	
Salsiccia con polenta <i>GF</i>	20
Italian sausage, soft gorgonzola polenta, wild mushroom, marsala reduction	
Spaghetti alla puttanesca <i>Ve GF*</i>	20
Olives, capers, grape tomato sugo, chili flakes	
Rigatoni al sugo di carne <i>GF*</i>	23
Rigatoni with beef and pork Bolognese	
Broccoli forti <i>V GF</i>	15
Sautéed broccoli, Mama Lil's peppers, slivered garlic, crushed chili, parmigiano reggiano	
Spaghetti all' ortolano <i>V GF*</i>	23
Organic grape tomatoes, goat cheese, arugula, burrata	
Hamburger*	19 (14 during Happy Hour)
8oz ground chuck, lettuce, tomato, onion, mayonnaise, choice of chips or mixed green salad. Add fresh mozzarella \$2 (served medium unless specified)	

Pizza

Margherita <i>V GF*</i>	19
Tomato, basil, fresh mozzarella	
Corydon <i>GF*</i>	20
Pepperoni, provolone, fresh mozzarella	
Marinara <i>Ve GF*</i>	17
San Marzano passata, garlic, oregano, evoo, basil Add anchovies \$2	

GF Crust \$7

**Consuming raw or undercooked foods could cause food borne illness*