

Lunch Menu

Salads and soup

Bruschette	11
<i>Tomatoes, e.v. olive oil, garlic and basil over grilled bread</i>	
Calamari alla plancia	14
<i>Marinated, grilled Monterey calamari, roasted plum tomatoes, house made chili oil</i>	
Burrata con marinara e melanzane	14
<i>Marinara, grilled eggplant, burrata, crostini</i>	
Passato di verdure	10
<i>Seasonal vegetarian puree soup, e.v. olive oil drizzle</i>	
Insalata verde al balsamico	half 6 / starter 11
<i>Baby lettuce with balsamic dressing</i>	
Insalata di barbabietole, caprino e noci	12
<i>Beet salad with Washington goat cheese and walnuts</i>	
Mozzarella e pomodori	14
<i>Vine-ripened tomato, fresh mozzarella, red onion, basil and e.v.o.o.</i>	
Cuore di romana	half 6 / starter 11 / entrée 14
<i>Romaine heart lettuce, homemade caesar dressing, shaved parmigiano and wood-fired crouton</i>	
Add chicken 8	Add 4 Prawns 8
Add steelhead	10

Pastas **19**

Rigatoni alla Bolognese
<i>Artisan rigatoni, beef and pork Bolognese, San Marzano sugo</i>
Gnocchi di patate con pomodoro e mozzarella
<i>Homemade potato gnocchi, imported San Marzano tomatoes, mozzarella, parmigiano</i>
Spaghetti alla carbonara
<i>Spaghetti, pancetta, egg, grana parmigiano</i>
Penne Siciliana
<i>Penne, roasted eggplant, smoked mozzarella, basil, San Marzano sugo</i>
Lasagnette
<i>Homemade pasta sheets layered with ground beef, pork, ricotta, mozzarella</i>
Polpette
<i>Spicy homemade meatballs, pomodoro sauce, spaghetti rose, roasted vegetables</i>

Entrees

Salsiccia con polenta	18
<i>Grilled Italian sausage, creamy polenta, wild mushrooms, marsala reduction</i>	
Pollo marsala	22
<i>Grilled organic chicken breast, homemade marsala mushroom sauce, roasted vegetables and potatoes</i>	
Paillard di pollo	22
<i>Grilled chicken paillard, arugula salad, citrus dressing, lemon beurre blanc, roasted vegetables and potatoes</i>	
Trota	22
<i>Grilled Columbia River steelhead, white wine, lemon, capers, sundried tomatoes, roasted vegetables</i>	
Risotto ortolano	19
<i>Cannaroli rice, tomato, carrot, bell pepper, zucchini, mushroom, pecorino</i>	
Hamburger	16
<i>Lettuce, tomato, onion, mayonnaise, choice of chips or mixed green salad. Add fresh mozzarella \$2.</i>	
Ryan's Scramble	16
<i>Three eggs, Italian sausage, onion, peppers, fontina, house potatoes</i>	

Pizzas

Margherita	16
<i>Tomato, basil, mozzarella, parmigiano</i>	
Melina	17
<i>Black truffles, mozzarella, wild mushrooms, parmigiano</i>	
Bianca	19
<i>Mozzarella, ricotta, gorgonzola, olive oil, rosemary, parmigiano</i>	
Speck, caprine e rughetta	18
<i>Tomato, goat cheese, mozzarella, rucola, speck, parmigiano</i>	
Siciliana	18
<i>Pistachio pesto base, mozzarella, Italian chicken sausage, arugula, lemon dressing</i>	
Corydon	17
<i>Pepperoni, provolone, mozzarella, parmigiano</i>	
Pizza capricciosa	18
<i>Mozzarella, mushrooms, cotto ham, olives, artichoke</i>	
Pizza Calabria	18
<i>Mamma Lil's peppers, Calabrian salame, roasted sweet onion, mozzarella, parmigiano</i>	

Mamma Melina

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

Due Corsi

2 Courses for \$22- 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 - 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

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	\$8gl/\$36btl
Sicilian blood orange prosecco	\$11
Espresso Martini	\$12
Italian Lemondrop	\$12
Bloody Mary	\$12

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.

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