

Mamma Melina
RISTORANTE + PIZZERIA

Seattle Restaurant Week Dinner Fall 2024

\$50 per person Sunday - Thursday

Please allow time to leisurely enjoy this menu

Antipasti

Insalata di parma GF

Spring mix, baked prosciutto, goat cheese, peppers, toasted almonds, red wine vinaigrette

Burrata e pomodori V GF

Vine ripened tomatoes, cucumber, celery, burrata, balsamic reduction, e.v.o.o.

Pizzetta ai formaggi e funghi V

Wood fired flatbread, ricotta, mozzarella, gorgonzola, oyster mushrooms, truffle oil

Passato di verdure V

Seasonal vegetarian puree soup

Main Course

Pesce alla griglia

Grilled ling cod, sun dried tomato piccata sauce, roasted potatoes and vegetables

Pollo parmigiana

Classic style chicken parmigiana, san marzano passata, fresh mozzarella, reggiano, spaghetti pomodoro

Linguni di mare GFA

Calamari, bay scallops, gulf shrimp in a tomato cream sauce

\$65 option

Filetto di manzo GF

Seasoned, seared grass fed beef tenderloin, Barolo pancetta reduction, arugula salad, roasted Yukon potato cake

Dolce

Tiramisu

Ladyfingers soaked in Café Vita espresso, Kahlua, and layered with mascarpone cheese

Raspberry sorbet

Olive oil cake

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

Cuore di cioccolata

Warm Belgian chocolate cake, vanilla ice cream

Featured wines

Red, white, rose \$12/\$44btl

Prosecco \$12gl/\$48btl

Sparkling Rose \$13.5gl/\$52btl

Featured cocktails \$16

Elderflower Lavender Fizz

Pomegranate Aperol Spritz

This menu is per person only. No substitutions or splits please.

V – Vegetarian

GF – Gluten Free

GFA – Gluten Free Available