

Mama Melrose's

APPETIZERS

Clams Oreganata

Oak-fired Clams cooked in Oregano-Butter with Italian Sausage over Toasted Focaccia 10.99

Crispy Calamari For Two

topped with Grilled Peppers and Onions served with Dipping Sauces 12.99

Mama's Antipasto for Two

Selection of Italian Meats, Cheeses, and Marinated Vegetables 14.99

Mixed Greens Salad

with Dried Cherry Vinaigrette, Candied Walnuts, fresh Pear, and imported Gorgonzola Cheese 7.49

Fresh Mozzarella and Vine-ripened Tomatoes

with Marinated Sweet Onions, Balsamic Drizzle, Basil-scented Olive Oil, and Sweet Basil Leaves 7.99

Caesar Salad

with crisp Romaine Lettuce, Caesar Dressing, and Herb Croutons 5.99

Vegetarian Minestrone

with Ditalini Pasta 5.49

ENTRÉES

Spaghetti con Vongole

Sautéed Clams and Pancetta tossed with Whole Wheat Spaghetti and White Clam Sauce 19.99

❖ *Vista Point Chardonnay* ❖

Charred Strip Steak

with Five-Cheese Baked Macaroni, Aged Balsamic-Shallot Butter, and Chianti Wine Reduction 28.99

❖ *Rosenblum Vintner's Cuvee Zinfandel* ❖

Penne alla Vodka

with Pancetta and Sweet Onions finished with Tomato-Basil Sauce, Cream, Vodka, and Pecorino Romano 16.99

Sierra Nevada Pale Ale

Oven-baked Chicken alla Parmigiana

over Spaghetti 17.99

Moretti Italian Beer

Hand-rolled Potato Gnocchi

with seasonal Roasted Vegetables in a Tomato Nage 18.99

❖ *Casa Grande Pinot Grigio* ❖

Wild Mushroom and Arugula Flatbread

with Balsamic Sweet Onions and Goat Cheese Pesto 11.99

Moretti Italian Beer

Grilled Chicken Flatbread

with House-made Ricotta Cheese, Spinach Oil, and Sweet Onion Relish 12.99

Sangria

Wood-grilled Tuna

over a seasonal Vegetable Risotto, Warm Vine-ripened Diced Red and Yellow Tomatoes, and Olive-Caper Butter 21.99

❖ *Lasorda Championship Series Chianti* ❖

Chicken Campanelle

Wood-grilled Chicken and Campanelle Pasta tossed with Broccoflower, Sun-dried Tomatoes, fresh Spinach, and Sweet Onions 18.99

With Shrimp 19.99

❖ *Infamous Goose Sauvignon Blanc* ❖

Pork Osso Buco

Braised in Red Wine and served over Fontina Polenta with seasonal Roasted Vegetables 21.99

❖ *Canyon Road Merlot* ❖

Piccata di Pesce

Fresh Fish Sautéed in a White Wine Lemon Butter Sauce with Caperberries, Spinach, and Whole Wheat Pasta 20.99

❖ *Antinori Bramito del Cervo Chardonnay* ❖

Carne D' Italia Flatbread

with Pepperoni, Italian Sausage, Pancetta, and spicy Marinara Sauce 12.99

❖ *Villa Antinori Toscana Rosso* ❖

Margherita Flatbread

with fresh Mozzarella, Tomato Sauce, Extra Virgin Olive Oil, and fresh Basil 11.99

Stella Artois

Mama Melrose's

NON-ALCOHOLIC SPECIALTY

Glowing Character Punch

Minute Maid Light Lemonade Punch served in a souvenir cup with a glowing Disney Character Light 6.49

Espresso 3.69	Café Mocha 4.69
Cappuccino 4.19	Frozen Cappuccino 4.69
Latte 4.19	

SPECIALTY DRINKS

Magical Star Cocktail

Light up your celebration with X-Fusion Organic Mango and Passion Fruit Liqueur, Parrot Bay Coconut Rum, Pineapple Juice, and a souvenir Multicolored Glow Cube 10.50

Mama's Margarita

Jose Cuervo Tradicional Tequila, Triple Sec, Lime Juice, Sweet-and-Sour, and Orange Juice 9.50

Bellini Cocktail

A refreshing combination of Sparkling Wine, White Peach, and Raspberry 7.25

Italian Surfer

Parrot Bay Coconut Rum, Amaretto, and Pineapple and Cranberry Juice 7.50

Superfruit Sangria

Eppa SupraFruta Red Sangria made from organically grown grapes and an organic blend of antioxidant-rich Pomegranate, Blueberry, Açai, and Blood Orange juices topped with VeeV Açai Spirit

Glass 8.00 1/2 Carafe 15.00 Full Carafe 25.00

WINE FLIGHTS

(Three 2-oz pours for tasting)

Bella Italia 15.00

Casa Grande Pinot Grigio delle Venezie, Veneto
Banfi Chianti Superiore DOCG, Tuscany
Verve Negroamaro di Salento IGT, Puglia

California Gold 14.00

Cupcake Vineyards Chardonnay, Central Coast
Canyon Road Merlot, California
Rosenblum Vintner's Cuvee Zinfandel, California

DRAFT BEER

Featuring Italian-brewed Moretti

BEVERAGES

Coca-Cola, Coca-Cola Zero, Diet Coke, Sprite, Minute Maid Light Pomegranate Lemonade, Barq's Root Beer 2.99

SPARKLING

Abbazia Prosecco, Veneto
9.00 39.00

Banfi Rosa Regale, Brachetto d'Acqui
DOCG, Piedmont 12.00 53.00

WHITE WINE

Dr. Loosen, *Dr. L.* Riesling, Mosel
9.00 39.00

Casa Grande Pinot Grigio delle Venezie,
Veneto 9.00 39.00

Infamous Goose Sauvignon Blanc,
Marlborough 9.00 39.00

Cantine Borghi, Vernaccia di San
Gimignano DOCG, Tuscany 9.00 39.00

DeValier Soave, Veneto
8.00 35.00

Tangent Ecclestone, San Luis Obispo County
10.00 45.00

Chalone Chardonnay, Monterey County
9.00 39.00

Vista Point Chardonnay, California
9.00 39.00

Cupcake Vineyards Chardonnay,
Central Coast 9.00 39.00

Antinori Bramito del Cervo Chardonnay,
Umbria 10.00 45.00

RED WINE

Lasorda *Championship Series* Chianti DOCG
Tuscany 9.00 39.00

Banfi Chianti Superiore DOCG, Tuscany
8.00 35.00

Verve Negroamaro di Salento IGT, Puglia
11.00 49.00

Canyon Road Merlot, California
9.00 39.00

Rosenblum Vintner's Cuvee Zinfandel,
California 9.00 39.00

Lasorda Montepulciano d'Abruzzo, Italy
9.00 39.00

Francis Ford Coppola Rosso Shiraz,
California 8.00 35.00

Villa Antinori Toscana Rosso, Tuscany
12.00 53.00

Estancia Cabernet Sauvignon, Paso Robles
9.00 39.00