

Mama Melrose's

APPETIZERS

Clams Oreganatta

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

Crispy Calamari For Two

topped with Peppers and Onions served with a side of spicy Marinara Sauce 12.99

Caesar Salad

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

Mixed Greens Salad

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

Mama's Antipasto for Two

Selection of Italian Meats, Cheeses, and Marinated Vegetables 14.99

Fresh Mozzarella and Vine-ripened Tomatoes

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

Vegetarian Minestrone

with Ditalini Pasta 5.49

ENTRÉES

Spaghetti con Vongole

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

❖ *Vista Pointe Chardonnay* ❖

Charred Strip Steak

with Italian Roasted Potatoes and Cipollini Onions, Aged Balsamic-Shallot Butter, and Chianti Wine Reduction 28.99

❖ *Rosenblum Vintner's Cuvee Zinfandel* ❖

Penne alla Vodka

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

Sierra Nevada Pale Ale

Oven-baked Chicken alla Parmigiana

over Spaghetti 16.99

Moretti Italian Beer

Carne D' Italia Flatbread

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

❖ *Villa Antinori Toscana Rosso* ❖

Wild Mushroom and Arugula Flatbread

with Balsamic Sweet Onions and Goat Cheese Pesto 11.99

Moretti Italian Beer

Grilled Chicken Flatbread

with Sun-dried Tomato Pesto, Pancetta, Asiago Cheese, and fresh Chives 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 over Campanelle Pasta tossed with Romanesco, Sun-dried Tomatoes, fresh Spinach, and Sweet Onions in a Four-Cheese Cream Sauce 17.99

With Shrimp 19.99

❖ *Infamous Goose Sauvignon Blanc* ❖

Oak-grilled Pork Chop

with Five-Cheese Baked Macaroni and Tomato Jam 21.99

❖ *Canyon Road Merlot* ❖

Goat Cheese-filled Ravioli

Poached in an Herb-Tomato Broth served with a Sweet Onion-Balsamic Relish 16.99

❖ *Casa Grande Pinot Grigio* ❖

Piccata di Pesce

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

❖ *Antinori Bramito del Cervo Chardonnay* ❖

Pizza Margherita

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

Stella Artios

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 3.39	Café Mocha 4.39
Cappuccino 3.89	Frozen Cappuccino 4.69
Latte 3.89	

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

Sangria

Quench your thirst with a taste from the Italian Riviera

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 Grand Pinot Grigio, delle Venezie
Banfi Chianti Superiore DOCG, Tuscany
Verve, Negroamaro di Salento, Puglia

California Gold 14.00

Cupcake Vineyards, Chardonnay
Canyon Road Merlot
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 2.69

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 9.00 39.00

Banfi Chianti Superiore DOCG, Tuscany 8.00 35.00

Verve, Negroamaro, 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

One Disney Wine & Dine Plan Entitlement – bottles only