Mama Mia Trattoria Launches Brunch

Starting February 23rd, find Italian American brunch specials at the west end of the Morrison Bridge.

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Italian sausage and fresh provolone.

Mama Mia's dining room.

After quietly gaining a following serving seasonal takes on Italian-American classic and high-quality cheap eats on their \$2-\$3-\$4 Happy Hour menu, Mama Mia is breaking into the weekend brunch **scene.** The new morning menu will be available Saturday and Sunday from 8 am to 1 pm, starting Saturday, February 23rd.

New brunch options will include:

- Fritattas: Caprese with housmade mozzarella, Sausage with artichoke and caramelized onions, and house-smoked Salmon with capers and cream cheese.
- Scrambles: Quatro Formaggi (provolone, gorgonzola, parmesan, and fontina), Dungeness Crab with spinach, and Pesto with in-house
- Baked eggs with housmade pomodoro sauce and red peppers
- **Brioche French toast** topped with caramelized applles and Polenta Panckakes
- Rosemary romano scones topped with house-made sausage gravy
- plus House-made granola and a whole lot more.

A full list of a.m. cocktails will accompany the brunch menu-think fresh-squeezed orange juice mimosas the "Portland Speciale" with caramel infused whiskey and Stumptown coffee, and a Bloody Mary with house-infused pepper vodka, fresh bloody mary mix, pickled veggies, and bacon.

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Mama Mia underwent a total menu overhaul in 2012 after an ownership shuffle, putting the focus on quality with housmade mozz, handcrafted pastas, sausage and sausages, and even from-scratch ice cream. With the launch of the new brunch menu, the neighborhood joint aims to give next-door Mother's Bistro & Bar a run for her money.

> Mama Mia Tratoria 439 SW 2nd Ave 503-295-6464

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