

Mama Mia!

Mama Mia Trattoria makes weekends all the sweeter

APR. 8, 2013 | [KAT AUDICK](#)

Mama Mia Trattoria is a local favorite for authentic southern Italian cuisine. Now, with the addition of their new weekend brunch, they're about to steal the show when it comes to breakfast, too.

With a slew of awesome eats and a list full of sinfully good morning cocktail concoctions, Mama Mia is looking to impress foodies all over town.

"Since most people don't think of Italian when they think of breakfast, we wanted a menu that was unique enough to bring people back," head chef Daniel Frosaker said.

Mama Mia Trattoria is a cornerstone establishment in downtown Portland. Nestled into the gorgeous, classically styled Waldo Building at Southwest Second Avenue and Washington Street, Mama Mia is one of the first food landmarks to welcome visitors into our fine city.

Their inviting grand dining room features gorgeous beveled mirror walls and a ceiling iced with stunning crystal chandeliers.

Open for service every Saturday and Sunday from 8 a.m. to 1 p.m., Mama Mia hopes the new brunch changes the way people think of traditional Italian. It features all of your breakfast favorites, done deliciously right with a classic Italian twist.

"I have enjoyed creating the new brunch menu," Frosaker said. "We tried to create some really interesting dishes for breakfast".

The best part of their weekend brunch? They have a wide variety of dishes to satisfy all your sweet and savory cravings at low prices that let you treat your taste buds without breaking the bank.

Everything on the menu is affordable, even for a tight student budget, with generous portions and well-chosen ingredients. (Breakfast entrees range from \$5.95 to \$11.95.)

Their Portland Speciale drink comes served in a tall pint glass brimming with caramel-infused whiskey and Stumptown coffee liqueur mixed into hot Stumptown coffee. Not only is it jaw-droppingly good, it also packs enough kick to cure any hangover.

As a charming added bonus, all patrons at Mama Mia's brunch are treated to a complimentary house-made pastry to tempt the palate with what's to come. Choose from warm and flaky fruit-filled or sweet cream danishes or a unique savory rosemary-romano scone.

Fresh and appetizing, these tasty delights are just the beginning of Mama Mia's handmade culinary adventure.

If you have a sweet tooth in the morning, look no further than Mama Mia's decadent griddle favorites. Their incredible brioche French toast is served up as thick, moist slabs of crispy house-made bread piled with luscious caramelized apples topped with syrup and butter. It's a flavor experience that's nothing short of heavenly.

Frosaker opts for a more savory breakfast.

"My favorite new dish is our bacon grittata," Frosaker said. "We bake the frittata with bacon, caramelizes onions, sage and a touch of mint. Just before we bake it, it is topped with ricotta cheese that browns nicely in the oven."

PSU post-baccalaureate English major Kerry Politzer recently started working for the restaurant, and she too has nothing but glowing recommendations when it comes to their food.

"My favorite brunch dish is the four-cheese frittata," Politzer said, "and the pasta bolognese knocks my socks off".

Mama Mia Trattoria presents Italian cuisine that shows the dedication and care that goes into every creation.

The staff arrives early every morning to prepare fresh baked breads, creamy mozzarella cheese and handmade sauces and pasta. Working with only the best locally sourced and sustainable products, each dish honors the ingredients it contains.

"By using fresh ingredients, we are able to create the Italian food that people remember, but with a robust flavor that people notice with their first bite," Frosaker said.

"I am able to take traditional Italian dishes that people know and love and enhance them with great fresh and local ingredients," Frosaker added. "It is fun to be able to try out new dishes and new ways of making our favorites better. We are always trying to improve."

Take a moment to treat yourself this weekend by heading over to Mama Mia Trattoria for brunch. Every item on their menu is so delightfully delicious, there's no way to choose wrong.

With such charming service and unforgettable flavors, you may just find yourself starting a new weekly tradition.



The table is set for brunch downtown Italian restaurant Mama Mia Trattoria which recently debuted a new breakfast. Photo by Kayla Nguyen.

Mama Mia Trattoria brunch

Every Saturday and
Sunday
8 a.m. - 1 p.m. 439
SW Second Ave. For
menu or more
information go to
mamiamiatrattoria.com
