



REAL HOME COOKING BY REAL ITALIAN MAMMAS

Regional Italian family recipes from our Mamas.

Discovering one of the twenty Italian regions at a time, each of our locations showcases a different area of Italy and its rich culinary traditions!

BENVENUTI IN LAZIO! DAJE!

Ciao Belli di Mamma, we can't wait to have you here!

How our group menu to share works:

1. We have two different options, find them below.
2. Choose one menu for the whole group. If you have any specific dietary requirement / allergy, get in touch with us by email and we arrange the menu accordingly :)
3. Confirm your menu choice by email at least 48h prior your booking.
4. We do it the Italian way, all dishes are to share just like in a big family! The mamas will place everything in the middle, so that all your guests can taste different recipes.
5. Unlimited pasta refills, because we are Italians.
6. Complimentary handmade bread basket included.

The following are **ALWAYS INCLUDED** in Mamma's set menu offer:

Prosecco 125ml
or soft drink

Mamma's mixed
starters board

Bread Basket

Mamma's Dessert
Selection

Single espresso
decaf + £ 0,50

Limoncello shot

Choose one menu for the group:

£49 pp SELECTION OF UNLIMITED PASTA

with a selection of three pasta to share & unlimited pasta refills*

£ 59 pp SELECTION OF UNLIMITED PASTA + MAIN

with a selection of three pasta to share
& unlimited pasta refills* + two mains to share

*Mamma will bring more pasta once you have finished what's on the table, we don't like to waste food!

Don't forget to tag us on Instagram @lamiamamalondon



UNLIMITED
PASTA
REFIL

£49 Mamma's Pasta Menu

WELCOME PROSECCO OR SOFT DRINK

MAMMAS STARTERS BOARD and BREAD BASKET

Daily changing mix of freshly made hot and cold delicacies including meat, fish, cheeses, baked and deep fried goodies.

A SAMPLE BOARD might include a yummy selection as the **example below** (recipes can't be ordered individually or outside the board)

ROMAN SUPPLI'

Roman rice balls stuffed with minced meat and mozzarella

FAGIOLI E COTICHE

Roman style beans and pork rind

TRIPPA ALLA ROMANA

Classic Roman tripe in tomato sauce

CAPONATA

Sauteed sweet and sour vegetables (pinenuts)

POLLO E PEPERONI

Chicken with sauteed peppers

SPIEDINO DI MERLUZZO

Fried cod and smoked cheese

BURRATA

with orange and chili marmalade

POLPETTE DI MANZO

Beef meatballs in a rich tomato sauce

SEPIE, PATATE E PISELLI

Cuttlefish, potato and peas stew

LAZIO: BIGOLI CACIO E PEPE

Known as "*the best cacio e pepe in town*" by Infatuation London, typical pasta from Rome with pecorino romano topped with crushed black pepper
(add sausage £ 3 / add truffle shaves £ 6)

LAZIO: RIGATONI ALLA ZOZZONA

Combines the most famous Roman dishes: Cacio e Pepe, carbonara and amatriciana, a very rich recipe made with guanciale, sausage, tomato sauce, pecorino cheese and egg yolk.

LAZIO: RIGATONI AL RAGU' DI CODA ALLA VACCINARA

Oxtail slow cooked ragu', a great example of "*cucina popolare*"

OR SWAP one of the above for **VEGAN Norma pasta (V)**

fried aubergines in a rich tomato sauce, a classic from Sicily!

DAILY CHANGING DESSERT

SHOT & ESPRESSO



UNLIMITED
PASTA &
MAIN
REFIL

£59 Mamma's Pasta & Main

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MAMMAS STARTERS BOARD and BREAD BASKET

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LAZIO: PORCHETTA E PATATE 🌿

Included in set menu / a la carte **£18,50**

Rolled pork belly roast stuffed with herbs and served with baked potatoes

LAZIO: GNOCCO DI SEMOLA ALLA ROMANA CON FONDUTA DI PECORINO AL TARTUFO

Included in set menu / a la carte **£17.50**

Roman semolina gnocco topped with pecorino and truffle fondue

DAILY CHANGING DESSERT
SHOT & ESPRESSO

A discretionary 13% service charge will be added to your bill, VAT included the standard rate.
If you have any allergies, please inform your waiter before ordering. GF= +£3.5