

## REAL HOME COOKING BY REAL ITALIAN MAMMAS

Diet guide:

VG – vegetarian / V – vegan / GF – Gluten free / Gluten free pasta is available on request at + £ 3,50

### REGIONAL SET MENU OFFER:

**£ 41 PASTA or PIZZA/ £ 47 MAIN/ £ 52 PASTA or PIZZA + MAIN**

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

**Welcome**  
Prosecco (125ml)  
or soft drink

**Mamma's mixed**  
starters board

**Dessert**

**Single espresso**  
decaf + £ 0,50



### Mamma's mixed starter board to share

(included in set menu for 2 people minimum or £ 16 per person A la Carte)

*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)**

**ARANCINI**  
*Fried rice balls stuffed with minced meat and mozzarella*

**CAPONATA**  
*Sauteed sweet and sour vegetables*

**BURRATA**  
*with orange and chilli marmalade*

**PANELLE**  
*Fried sicilian chickpea fritter*

**COUS COUS ALLA SICILIANA**  
*Sicilian couscous*

**POLPETTE DI MANZO**  
*Beef meatballs in a rich tomato sauce*

**FRITTATA MARIAROSA**  
*potato, onions and pecorino frittata*

**INSALATA DI ARANCE E FINOCCHII,**  
*fennel and orange salad*

**MERLUZZO FRITTO**  
*fried cod*

### Starters to share - sent to the table as soon as they are ready

**Burrata & Crudo di Parma £ 15,50**  
*Burrata and Parma ham and rocket*

**Parmigiana di melanzane (VG) £ 11,50**  
*Layers of aubergines, tomato sauce, mozzarella, basil  
And Parmesan cheese*

**Salumi e formaggi for 2 people (GF) £ 25,00**  
*Cured meats and cheeses*

**Montanarina £ 8,00**  
*Neapolitan classic: small disc of deep fried dough topped with fresh tomato sauce*

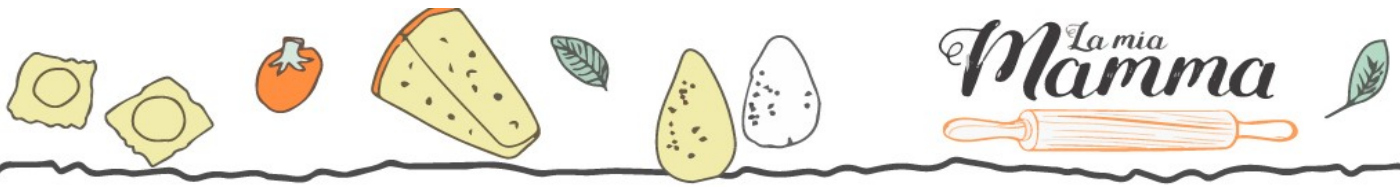
### Carpacci and Tartare

**Carpaccio di Sea Bass with 'Nduja Mayo £ 13,00**  
*Very thinly sliced raw sea bass, oregano, olive oil, 'nduja mayonnaise, micro rocket*

**Carpaccio di manzo con crema di Parmigiano, capperi, crostini, rucola £ 15,50**  
*Very thinly sliced raw beef with Parmesan cream, capers, croutons, rocket and shaved Parmesan*

**Carpaccio di gambero rosso con mousse di ricotta e mela verde £ 18,50**  
*Very thinly sliced raw red prawn with ricotta mousse and green apple*

**Tartare di tonno con avocado, salsa piccante di mango e mollica aromatizzata £ 14,50**  
*Tuna tartare with avocado, chilli mango salsa and aromatic breadcrumb*



## Pasta

(set menu add on / price a la carte)

### **SICILY: Rigatoni alla Norma (VG/V)**

Included in set menu / a la carte £ 16,00

*Rigatone pasta with fried aubergines Sicilian style, fresh tomato sauce and salted ricotta cheese (vegan version available without cheese)*

### **SICILY: Bigoli Bedda Madre con guanciale di maialino nero dei Nebrodi**

Included in set menu / a la carte £ 16,00

*Fresh bigoli long and thick pasta served with tomato sauce, onions, pecorino cheese & Nebrodi black pork cheek (guanciale) made from a typical breed of pig near Messina*

### **SICILY: Rigatoni con Polpettine**

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

*Rigatoni pasta with slow and tender beef Meatball*

### **SICILY: Rigatoni con pesto di pistacchio, ricotta e guanciale**

Set menu + £ 3,00 / a la carte £ 18,50

*Rigatoni pasta with handmade ricotta cheese, pistacchio pesto and guanciale pork cheek (or swap guanciale with Mazara red prawns tartare 40gr at + £ 15)*

### **Rigatoni con funghi, salsiccia, tartufo**

Set menu + £ 3,00 / a la carte £ 18,00

*Rigatoni pasta with mushrooms, Italian sausage, truffle oil & a touch of cream*

### **Neapolitan ziti alla Genovese**

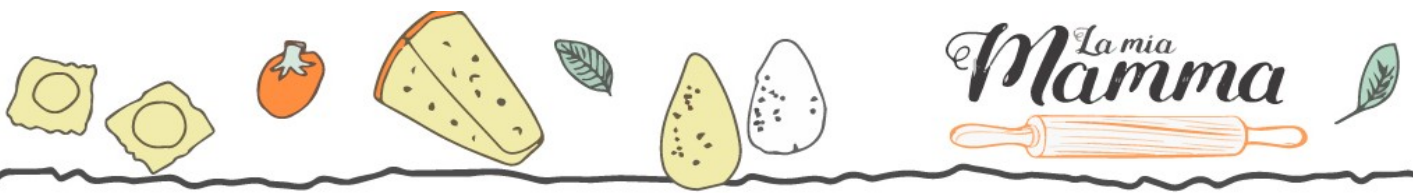
Included in set menu / a la carte £ 18,00

*Don't get fooled by the name, this typical Neapolitan pasta comes with a luscious sauce madewith 8h slow cooked onion, beef and Parmesan*

### **Roman bigoli Cacio e Pepe (VG)**

Included in set menu / a la carte £ 16,50

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



## Mains

(set menu add on / price a la carte)

### **SICILY: Melanzana alla Norma**

Included in set menu / A la carte £ 15,50

*Oven baked aubergine with confit tomatoes, aubergine chips, salted ricotta cheese and pea cream*

### **SICILY: Polletto marinato alle erbe con patate arrosto (GF)**

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

*Baby chicken marinated with herbs and served with roast potatoes*

### **SICILY: Costine di manzo al Nero D'Avola con pure' (GF)**

Set menu + £ 5,00 / a la carte £ 27,00

*Slow cooked beef ribs in Sicilian Nero D'Avola wine reduction with mash potato*

### **SICILY: Cotoletta di pesce spada e caponata**

Set menu + £ 3,50 / A la carte £ 21,00

*Breaded swordfish cutlet (Milanese style) with caponata (Sicilian style sweet and sour sauté veggies)*

### **Tagliata di entrecote e patate al forno (GF)**

Set menu + £ 7,00 / A la carte £ 25,00

*8oz (220gr) Rib eye served with roast potatoes (add peppercorn sauce + £ 2)*

### **Fritto Misto**

Included in set menu / A la carte £ 24,00

*Fried prawn, squid, cod, octopus, courgette, roast garlic mayo*

### **Spigola al Cartoccio (GF)**

Set menu + £ 3,00 / A la carte £ 22,00

*Oven baked sea bass cooked with capers, olives, cherry tomatoes and Italian herbs*

### **Insalata di burrata con pistacchio pesto pomodorini marinati (VG)(GF)**

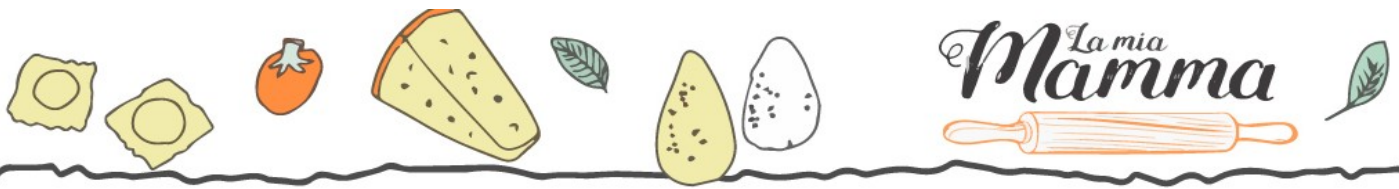
Included in set menu / A la carte £ 17,50

*Burrata salad with pistachio pesto and cherry tomatoes marinated in garlic, parsley and basil*

### **Panzanella con pesche grigliate, avocado e baby mozzarella (VG)**

Included in set menu / A la carte £ 16,50

*A rustic "bread salad" with chopped grilled peaches, avocado and baby mozzarella*



## Pizze

(set menu add on / price a la carte)

### **Bufalina**

Included in set menu / A la carte £ 13,00

*Mozzarella, buffalo mozzarella, tomato sauce and fresh basil*

### **Diavolina**

Included in set menu / A la carte £ 14,00

*Tomato sauce, mozzarella & spicy salami*

### **Fra Rosario**

Included in set menu / A la carte £ 15,00

*Wild fennel sausage, roast potatoes, rosemary, mozzarella (no tomato sauce)*

### **La Siciliana**

Included in set menu / A la carte £ 16,00

*Fried aubergine, tomato sauce, mozzarella, salted ricotta and fresh basil*

### **La Gianluca Vialli**

Included in set menu / A la carte £ 18,00

*Tomato sauce, mozzarella, stracciatella di burrata, spicy salami, spreadable spicy salami & chilli*

### **Mamma Anna**

Set menu + £ 4,00 / A la carte £ 18,00

*Stracciatella di burrata, 24 months aged Parma ham, tomato mozzarella, sprinkled with rocket*

### **Capricciosa Catanese**

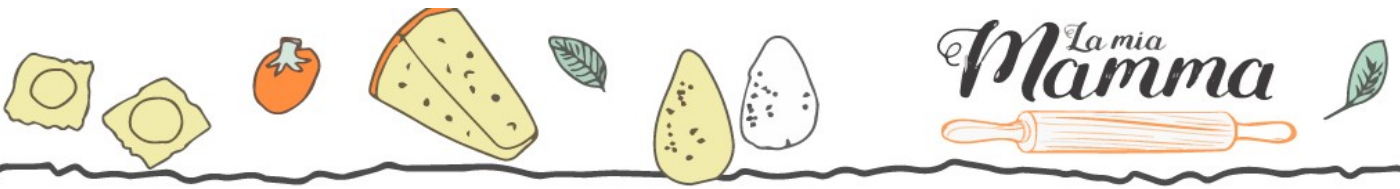
Set menu + £ 3,00 / A la carte £ 16,50

*Tomato, mozzarella, artichokes, cooked ham, egg, mushrooms, oregano*

### **La Tartufina**

Set menu + £ 5,00 / A la carte £ 22,00

*Mushrooms, gorgonzola, truffle sauce, grated black truffle, burrata's heart*



## Sides

**Patate al forno (VG)(GF) £ 5,00**

*Roasted potatoes*

**Patate fritte con fonduta di pecorino e tartufo (VG)(GF) £ 7,50**

*Chunky fries with pecorino fondue and truffle shaves*

**Garlic bread (add cheese + £1,50) £ 4,95**

*Freshly made and straight from our pizza oven*

**Insalata mista (VG)(GF) £ 4,00**

*Mix salad*

**Friarielli (VG)(GF) £ 7,00**

*Not broccoli but coming from the same family.  
Exceptionally flavorful, with a slightly bitter finish*

**Homemade bread basket £ 4,00**

## Desserts

**Dessert of the day £ 8,50**

*Please ask our team*

**Tiramisu' al Pistacchio £ 9,50**

*Mamma Anna's infamous pistachio tiramisu'*

**Cannolo Siciliano £ 8,50**

*Sicilian treat made with handmade ricotta  
nestled in a crispy biscuit shell*