



BENVENUTI IN LAZIO! DAJE!

Regional Italian family recipes from our Mammas.

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!

The following are **ALWAYS INCLUDED in any of Mamma's set menus:**

Prosecco 125ml Mamma's mixed starters board Handmade bread basket Dessert Selection Single espresso or decaf + £ 0,50

Choose one menu for the group:

£ 49pp PASTA

three different pasta recipes to share and unlimited refill

£ 59pp PASTA + MAIN

three different pasta recipes to share
+ two mains to share

How our group menu to share works:

- Choose one menu for the whole group.
- Confirm your menu choice by email at least 48h prior your booking.
- In case of dietary requirement / allergy, get in touch with us by email and we arrange the menu accordingly.
- We do it the Italian way, all dishes are to share just like in a big family! The mammas will place everything in the middle, so that all your guests can taste different recipes.



£ 49 pp Mamma's Pasta Menu

GLASS OF 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
Sautéed sweet and sour vegetables (pinenuts)

POLLO E PEPERONI
Chicken with sautéed 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

SEPPIE, PATATE E PISELLI
Cuttlefish, potato and peas stew

SELECTION OF 3 PASTA TO SHARE

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: AMATRICIANA

A classic Roman recipe made with guanciale (cured pork cheek), a rich tomato sauce and a touch of Pecorino Romano cheese.

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 **VEGETARIAN or VEGAN Norma pasta (V)**

fried aubergines in a rich tomato sauce and salted ricotta cheese
a classic from Sicily!

DAILY CHANGING DESSERT

ESPRESSO



£ 59 pp Mamma's Pasta & Main

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MAINS TO SHARE

LAZIO: PORCHETTA E PATATE

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

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

Roman semolina gnocco topped with pecorino and truffle fondue

DAILY CHANGING DESSERT & ESPRESSO