



REAL HOME COOKING BY REAL ITALIAN MAMMAS

“Whenever I’m missing home and my mother, I know where to go”

Stanley Tucci, Searching for Italy
season 2, episode 4



Filming with Stanley Tucci

Our Mammas join the team with their recipe book, which has been passed down for generations. They do all the preparation with the same care and love they have when cooking at home for their family. Since they are not professional chefs, the Mammas are supported by a team of professionals in order to run a successful and busy shift. The passion for cooking has always revolved around their family, and you might as well throw that diet out the window - you'll always be too skinny to mamma's eye.

VIAGGIO ITALIANO MENU: THE BEST OF, SINCE 2018

Introducing our limited-edition Viaggio Italiano menu, celebrating our journey since 2018 in King's Rd, Chelsea. Our mammas have selected their favorite dishes from across Italy, creating a heartfelt collection of beloved recipes. This menu is more than just food; it's a love letter to the memories we've shared around the table.

HOW OUR MENU WORKS

We have 3 set menus you can choose from which cover the regional residency of the moment and **includes a welcome drink, mixed starters to share, pasta and/or main**. Single dishes from Mamma's set menu can also be ordered without the set menu. The a la carte menu is offering recipes from all over Italy with a modern twist.

TIPPING.

An optional service charge is already included in your bill and is shared with the whole team. If you decide to leave something extra, it will go directly to the waiter taking care of you today.

AS SEEN ON:

ShortList
STANLEY
TUCCI
SEARCHING FOR
ITALY



GENTE

Tg2 Rai

THE INFATUATION
YOUR RESTAURANT DECIDER

EATER

THE TIMES
MEDIASET
TGCOM24

Daily Mail
la Repubblica.it
Evening Standard.
CORRIERE DELLA SERA



THE FIRST RESTAURANT RUN BY ITALIAN MAMMAS

VIAGGIO ITALIANO MENU

A lovingly handpicked collection of Mamma's "best of" recipes shared from all the regions we've celebrated since our opening in 2018.

Mamma's SET MENU experience (must be ordered by the whole table)

£ 41 PASTA / £ 47 MAIN / £ 52 PASTA + MAIN

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

Prosecco	Mamma's mixed starters board	Mamma's Dessert Selection	Single espresso (decaf + £ 0,50)
125ml or soft drink			

Wine Pairing Experience: a paired wine (125ml) with each course and limoncello at the end. Mon-Fri 12-6pm included with set menu; after 6pm £16pp (2 pairings) / £20pp (3 pairings)

STARTER TO SHARE

sent to the table as soon as they are ready

MAMMAS MIXED STARTERS BOARD TO SHARE (min 2 ppl)

included in the set menu / A la carte £ 18 pp

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

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

RAGU' DI CARNE DELLA MAMMA
Slow cooked pork and beef ragu'

MAZZAFRISSA SARDA
Sardinian semolina cream with honey & carasau bread

PAPPA AL POMODORO
Warm rustic Tuscan tomato and bread mush

SALAME & PECORINO
Salame with pecorino and caponata

SEPPIE, PATATE E PISELLI
cuttlefish, potatoes and peas stew

POLENTA FRITTA & PECORINO
Fried polenta with Pecorino

The recipes above can't be ordered individually or outside the board

OLIVES

£ 4.50

ARANCINO CACIO E PEPE

£ 14.50

MONTANARA

Neapolitan fried dough with:

Sicilian arancino filled with rice, cacio e pepe sauce and truffle shaves

- Slow cooked tomato sauce
- Tomato sauce & Parmesan
- Beef & caramelised onions

£ 8.50

£ 9.00

£ 12.00

PARMIGIANA DI MELANZANE

£ 12.50

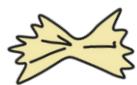
Layers of aubergine with tomato sauce, basil and Parmesan Cheese

BURRATA E CRUDO

£ 15.50

CARPACCIO DI GAMBERI ROSSI £ 17.50
Red Prawn Carpaccio, Maldon salt and olive oil

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 pasta available at = +£3.50



PASTA



All our pasta is Fresh Egg Pasta. GF option is available for most of our pastas at + £ 3.50
 Most of our pasta come with Parmesan cheese on top
 (set menu add on / price a la carte)

RIGATONI ALLA CARBONARA (LAZIO)

Included in set menu / a la carte **£17.00**

The most traditional recipe comes with guanciale (pork cheek), black pepper, pecorino romano cheese and beaten eggs. Expect a bold flavour thanks to the nature of its ingredients and the saltiness of pecorino and guanciale.

CAVATELLI AL PISTACCHIO CON GUANCIALE E RICOTTA (SICILY)

Included in set menu / a la carte **£ 20.00**

Rustic cavatelli pasta served with pistachio pesto, creamy ricotta, crispy guanciale (pork cheek) (available vegan / vegetarian)

ZITI ALLA GENOVESE (CAMPANIA)

Included in set menu / a la carte **£ 20.50**

Don't be fooled by the name, this traditional recipe hails from Naples.
 Handmade thick and long pasta with a luscious 8h cooked beef and caramelised onions sauce

RIGATONI ALLA NORMA (SICILIA) (VG)

Included in set menu / a la carte **£ 16.00**

Rigatone pasta with fried aubergines, fresh tomato sauce and dried salted ricotta cheese (vegan available).

BIGOLI CACIO E PEPE (LAZIO)

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

Roman-style pasta with Pecorino Romano cheese and freshly cracked black pepper
 Add fennel sausage + £ 3 / truffle shaves + £ 6 / Pork Cheek +£ 3 (Gricia)
Not Available Gluten Free

IETTETE 'A MARE (SICILIA)

Set menu + £ 3.00 / a la carte **£ 25.00**

A seafood lover's dream featuring calamarata pasta with calamari ragu' in prawn bisque covered with red prawn carpaccio.

CHITARRINA TERAMANA CON POLPETTINE (ABRUZZO)

Included in set menu / a la carte **£ 18.50**

Hand-cut fresh egg pasta served with ragu' teramano made with a rustic tomato sauce and hand-rolled beef meatballs
Not Available Gluten Free

CALAMARATA AI 5 POMODORI E STRACCIATELLA (PUGLIA)

Included in set menu / a la carte **£ 18.50**

Calamarata wide tube-shaped pasta with a five tomatoes sauce including cherry tomatoes, beefsteak tomatoes, San Marzano, Pachino, Camone. Topped with stracciatella di burrata (burrata's creamy heart), extra virgin olive oil and fresh basil

HANDMADE FILLED PASTA OF THE DAY

Set menu + £ 3.50 / a la carte **price on request**

Made by the Mammas daily, only 10 portions per day available

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SECONDI - MAIN COURSES

(set menu add on / price a la carte)



CONTROFILETTO (TOSCANA)

Set menu + £ 7 / a la carte £ 32.00

Ribeye served with Tuscan olive oil, sea salt and triple cooked potatoes

BRSATO DELLA DOMENICA (TOSCANA)

Set menu + £ 5 / a la carte £ 28.00

18 hours slow-cooked Italian style beef brisket, served with Mazza Frissa

RAGU DELLA MAMMA CON POLENTA (ABRUZZO)

Included in set menu / a la carte £ 22.50

Slow cooked Ragù Della Mamma (beef, pork sauce) in a rich tomato sauce, served on a bed of Polenta and a slice of bread.

TONNO CON ZUCCHINE ALLA SCAPECE (CAMPANIA)

Included in set menu / a la carte £ 22.00

Seared tuna steak with marinated courgettes and onion marmalade

ORATA AL CARTOCCIO (SICILIA)

Set menu + £ 3 / a la carte £ 22.50

Oven baked Sea Bream with potatoes, capers, olives and cherry tomatoes.

MELANZANA ALLA TOSCANA CON FONDUTA (VEGETARIAN)

Included in the set menu / a la carte £ 18.50

Aubergine boat filled with pappa al pomodoro (Tuscan bread and tomato mush) and crispy aubergine chips with pecorino cheese fondue



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SIDES



PATATE ARROSTO £ 7.00

Tripled cooked roasted potatoes with rosemary, sea salt and olive oil

INSALATA MISTA £ 4.50

Mix Salad

TOMATO SALAD £ 5.00

Mix Salad tomato salads

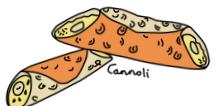
FOCACCIA BREAD £ 4.00

Homemade Focaccia Bread

FRIARIELLI £7.00

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

DESSERTS



TIRAMISU' AL PISTACCHIO £ 10.00

Mamma Anna's infamous pistachio tiramisu'

TIRAMISU' CLASSICO £ 9.00

The classic Tiramisu made as per tradition.

SEMIFREDDO ALLE MANDORLE £ 8.50

Almond semifreddo with a delicate caramel sauce and toasted almonds

DESSERT OF THE DAY £ 8.50

Please ask our team

DID YOU KNOW?

All the famous chefs praise their moms for being their inspiration, what would happen if a whole restaurant was taken over by a group of Italian mothers?!

Ready to find the answer to such a big and tasty dilemma, Peppe Corsaro launched a casting call on **Facebook back in 2018** looking for brave mothers who'd cook their regional recipes to hungry Londoners. Since the first opening in Chelsea in 2018, so many mammas joined the adventure and fed their "**belli di mamma**" in King's Rd Chelsea, Hollywood Rd Chelsea and Kensington Park Rd in Notting Hill!

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SPECIALS



Mamma's Special dishes of the week.
Try them until they last! **It's a limited availability menu**

STARTERS

ARANCINO DI MARE

A la carte **£ 15.50**

Seafood arancino, saffron and peas

TUNA TARTARE

A la carte **£ 15.50**

Chunky red tuna tartare with smoked aubergine.

POLPETTE DI PESCE (5)

A la carte **£ 10.00**

Freshly made salmon and pecorino balls with hints of rosemary.

PASTAS

MALLOREDDUS ALLA CAMPIDANESE (SARDEGNA)

Included in set menu / a la carte **£ 16.50**

Malloreddus typical tiny shell-shaped pasta with Italian pork sausages, saffron, tomato sauce and pecorino cheese. - **GF AVAILABLE**

PACCHERI GENOVESE NAPOLETANA DI TONNO (CAMPANIA)

Included in set menu / a la carte **£ 19.50**

A delightful twist on the traditional Neapolitan Genovese sauce, combining succulent tuna with rich, 8h slow-cooked, caramelised onions.

RIGATONI ALLA BOLOGNESE (EMILIA ROMAGNA)

Set menu **+ £3** / a la carte **£ 20.00**

World famous dish, prepared the most authentic way with fresh egg pasta, 8h slow cooked beef and pork ragu' and Parmigiano Reggiano

MAINS

PORCETTO SARDO CON PATATE (SARDEGNA)

included in the set menu **+ £ 7** / a la carte **£ 28,00**

Roasted suckling pig served with roasted potatoes



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