

Ciao

Ciao

2023

with the Mammamas

King's Rd, Chelsea
Hollywood Rd, Chelsea
Kensington Pk Rd, Notting Hill



New Year's Eve with the Mammamas!

There's no need to pre-order!

Tables from three guests and above & groups will receive all the recipes to share. The Mammamas will cook all the courses included in the menu proportionally to the number of guests and will place them in the centre so that everyone can enjoy a selection of different flavours!

Tables for two guests will choose at the restaurant one pasta, one main and a dessert per person! The mixed starters board is already included and to share.

Welcome Prosecco (125 ml) or Aperol Spritz (125 ml)

OR swap with:

Champagne flute + £ 10

Pre order a Champagne bottle and save £ 10

Mamma's mixed starter board to share

The Mammamas will cook a yummy selection of different recipes for you to try! Discover their mix of freshly made hot and cold delicacies including meat, fish, cheeses, baked and deep fried goodies.

A sample board might include:

ARANCINI DI PESCE

Fried rice balls stuffed with fish ragu' and mozzarella

CAPONATA (V)

Sauteed sweet and sour vegetables

BURRATA (VG)

with smoked salmon

SALSICCIA E FRIARIELLI

Italian sausage and Neapolitan wild greens similar to broccoli

GAMBERI ALLA

*CATALANA
Cold prawns salad*

LENTICCHIE E

COTECHINO

Good luck NYE ritual with lentils and pork trotter

VELLUTATA DI ZUCCA,

*CAPRINO E NOCI (VG)
Squash veloute' with goat cheese and walnuts*

SEPIE E PATATE

Cuttlefish and potato

Diet guide:

VG – vegetarian / V – vegan / GF – Gluten free

Gluten free pasta is available on request at + £ 3,50

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.

Pasta

Cavatelli con ragú di polpette e fonduta di Parmigiano Reggiano 24 mesi
Cavatelli pasta with meatballs ragú and 24 months aged Parmesan fondue

Gnocchi con crema di scampi, porro fritto e bottarga
Gnocchi with scampi cream, fried leeks and bottarga (mullet roe)

Bigoli cacio e pepe al tartufo (available without truffle)
Known as "the best cacio e pepe in town" by Infatuation London, typical pasta from Rome with pecorino romano (salty cheese) topped with crushed black pepper.

Mains

Pulled pork roll with duck fat and roast potatoes
Juicy pulled pork infused with thyme and cooked in duck fat, served as a roll with roasted potatoes

Caciucco
This traditional fisherman's stew from the port town of Livorno in Tuscany is a seafood-lover's dream! Packed with octopus, squid, mussels, clams and langoustines.

OR Mamma's vegan option

Arrosto vegano con castagne, tartufo e salsa ai funghi porcini
Vegan roast with chestnuts, truffle and a rich porcini sauce

Desserts & Espresso coffee

Selezione della mamma con: pandoro e Nutella cheesecake,
Salame al cioccolato, Croccante alle mandorle, panettone pudding.
Pandoro Christmas cake and Nutella cheesecake, "salame" made with dark chocolate and biscuits, Croccante alle mandorle (almond nouga with chocolate) and Christmas panettone pudding

Add an extra side:

Patate al forno (VG)(GF) £ 5,00
Roasted potatoes

Insalata mista (VG)(GF) £ 4,00
Mix salad

Patate fritte con fonduta di pecorino e
tartufo (VG)(GF) £ 7,50
Chunky fries with pecorino fondue and truffle shaves

Friarielli (VG)(GF) £ 7,00
Not broccoli but coming from the same family. Exceptionally flavourful, with a slightly bitter finish

Homemade bread basket £ 4,00

HOW THE MENU WORKS:

Welcome drink

+

Mixed starters

+

Pasta

+

Main

+

Dessert & Espresso

If booking for 2 guests:

once at the restaurant choose one pasta and one main everything else is included!

If booking for 3 guests and above & groups:

we will bring all pasta and all mains listed (dishes to share).

LATE BOOKINGS & WALK INS:

We are happy to take late bookings after 25th December and walk ins but please note that we cannot guarantee the availability of the special dishes on the menu and we reserve the right to suggest different recipes.

SEATING TIME:

From 6.30 pm to 8.45 pm: £ 79 per person

2h slot seatings, please note the table return time when booking.

Kids under 14 years old can book all slots until 7.45 pm. More info in the T&Cs.

From 8.45 till close: £ 95 per person

You are invited to spend with us the midnight countdown.

The venues are over 14 years old after 9 pm.

Live music from 9 pm.

For any further information, please get in touch with the restaurant:

reservations@lamiamamma.co.uk (King's Rd Chelsea)
nottinghill@lamiamamma.co.uk (Notting Hill)

T&Cs

Dietary requirements:

- Gluten free & allergies: we would like to advise that all food is prepared in the same kitchen and we can never guarantee that any products are 100% free from cross contamination.
- In case of special requests, we would need to receive them by 18th December. Any last minute dietary requests will be subject to availability and at the discretion of our kitchen.

Booking Policies:

- A deposit for £ 50 per person will be taken at the point of reservation and will be **non refundable**. Deposit will be deducted from your final bill.
- We are happy to take late bookings after 25th December and walk ins but please note that we cannot guarantee the availability of the special dishes on the menu and we reserve the right to suggest different recipes.
- Kids **under 14 years old welcomed at all booking slots until 7.45 pm**. We don't have a kids set menu but we can prepare fresh pasta with tomato sauce a la carte on request.
- **Slots after 7.45 pm are for over 14 years old only. We don't have any kids set menu.**
- **From 9 pm the venue is over 14 years old only.** Bookings with kids are kindly invited to make sure to respect the leaving time indicated at the moment of booking if the reserved time is before 8.45 pm.
- **From 9 pm tables are invited to stay till closure** (live music from 9 pm and countdown at midnight).
- In case of cancellation or decrease in party size, the deposit is non-refundable or redeemable.
- All menus are inclusive of 20% VAT. A discretionary service charge of 13% will be added to your bill.
- Terms & Conditions Apply.

Other details:

- If you wish to add another guest(s) onto your table this will be subject to availability and at the discretion of reservations. Please email this request as soon as you are aware of changes to the size of your party at and we'll review that request and accommodate only where possible.
- Any dietary requirements will need to be received no later than 18th December.
- Any last minute dietary requests will be subject to availability and at the discretion of our kitchen.
- Gluten Free requests: please let us know in advance if you wish to swap for gluten free pasta (where possible) at an extra charge of £ 3,50. Although we do our best not to contaminate food, we would like to inform you that our restaurant is not gluten free and there might be traces of it.
- The A la Carte menu is not available from 6.30 pm.
- No kids menu is available (only pasta with fresh tomato sauce for kids under 14 years old during the first seating – 6.30 pm to 8.45 pm).
- There's an over 14 years old policy from 9 pm.
- The venue has a strict no corkage policy during Christmas Eve and NYE.
- We are unable to provide celebratory cakes.
- The venue reserves the right to remove any guests whose conduct is considered inappropriate.
- Please note pictures and video may be recorded and uploaded for marketing purposes on our social media channels and website.
- We reserve the right to amend the menu.