



**REAL HOME COOKING.**  
**20 Italian Regions, 20 Mammams cooking for you.**

**Embark on an Italian culinary journey focusing on one of the Italian regions every 3 months.**

**This season we are hosting a mamma from Marche!**

Our Mammams DO ALL THE FOOD PREPARATION. They are not professional chef so they require the help of a team of professional in order to run a successful and busy shift. Most of our pasta is freshly handmade daily, and our sizzling Grill adds an intense flavour to our fresh ingredients.

### **Welcome to Marche!**

This wonderful region sits in central Italy and is rich with an exciting variety of rolling hills, medieval towns and beautiful beaches! Surrounded by so many well travelled regions such as Tuscany, Emilia Romagna and Lazio, Marche is a hidden gem which, we assure you, will keep surprising you with its lavish food traditions, history and breath taking landscapes!

Given such a perfect combination of hills and beach, Marche is a proud agricultural region which goes along with a deep seafood tradition. Expect juicy pasta dishes, grilled meats, fish stews, truffle based delicacies and loads of irresistible bites!

### **Meet our Mammams**

Our mammams flown all the way to London with their recipe book that has been passed down for generations.

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 our "imported" mamma's eye.

#### **Diet guide:**

**V – vegetarian / VG – vegan / GF – Gluten free / AV.GF – available gluten free**

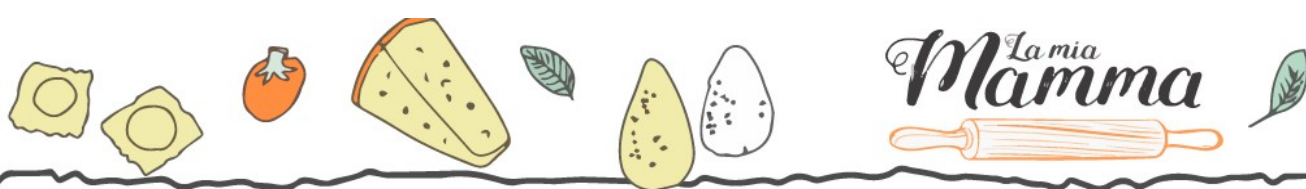
**Gluten free pasta is available on request at + £2**

**Gluten free pizza base is available on request at + £3**

**If you have any allergies, please inform your waiter.**

If you wish to order any pastas or desserts which are not part of the mammams menu it can be done with a price difference.

A complimentary 12.5% service charge will be added to your bill, VAT included the standard rate.



## Mamma's festive menu

Build your own Mamma's menu (2 people min.)

### Limited offer:

Aperol Spritz (125 ml), dessert and single espresso (decaf + £0,50) are always included

**Aperol Spritz, festive antipasti to share & pasta OR pizza £ 35 p.p**

**Aperol Spritz, festive antipasti to share & main £ 40 p.p**

**Aperol Spritz, festive antipasti to share, pasta OR pizza & main £ 45 p.p**

## Daily antipasti selection for 2 people

We'll bring you several mixed antipasti to share depending on mamma's mood!

### Pasta

**Most of our pastas are handmade daily from our Mamas**

**Gnocchetti con ragù Marchigiano + £3 (AV.GF)**

*Small gnocchetto pasta with pork, beef and chicken ragout*

**Pappardelle al ragù di papera (add ricotta + £2)(AV.GF)**

*Pappardelle pasta with 5h slow cooked goose ragout*

**Cannelloni di scrippelle ricotta e spinaci (V)**

*Cannelloni made with crepes filled with handmade ricotta cheese and spinach*

**Garganelli Ceci e Vongole (AV.GF)**

*Characteristic pasta from Marche with clams, tomato, chickpeas and parsley sauce*

**Spaghetti Mare e Monti + £3 (AV.GF)**

*Spaghetti with mushrooms, prawn, squid and datterino tomato*

### Mains

**Coniglio alla cacciatora (GF)**

*Rabbit cooked with capers, black olives and tomato*

**Brodetto di pesce + £3 (AV.GF)**

*Fish soup made with the catch of the day, monkfish, prawns, mussels, calamari, shrimps, capsicum, Italian herbs a hint of chilli and served with aromatic bread*

**Stoccafisso all'Anconetana (GF)**

*Salted cod with saffron, potato and raisins*

**Costoletta di agnello impanato e fritto su crema di piselli e menta + £3**

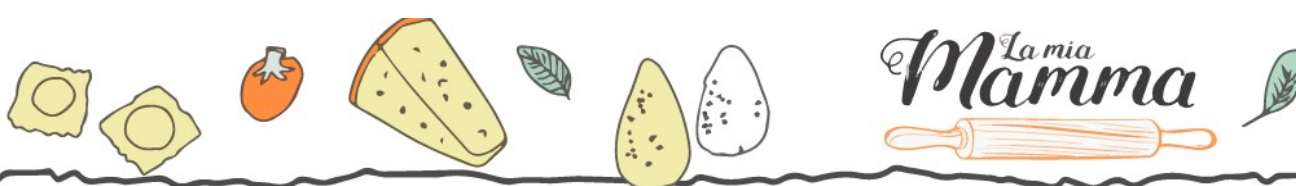
*Breaded lamb cutlet with mint and garden peas cream*

**A SCELTA: polenta con ragù di funghi (VG/GF) o ragù Marchigiano (GF)**

*Choose between soft polenta served with Porcini mushroom ragout or with Marchigiano ragout (meat). Although polenta is famous in the North of Italy, people from Marche enjoy it their own way!*

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**If you have any allergies, please inform your waiter before ordering.**



## A la carte Menu from all over Italy

### Antipasti

**Mamma's mixed starters board, different every day! ..... £ 14,00**

*A freshly made mix hot and cold bites including meat, fish, cheeses, charcuteries, baked and deep fried goodies*

**Parmigiana di melanzane (VG) ..... £ 9,75**

*Layers of aubergines, tomato sauce, mozzarella, basil and parmesan cheese*

**Beef carpaccio (AV.GF)..... £ 14,00**

*with radicchio, walnut, honey mustard dressing, bread chips*

**Burrata, choice of (GF)**

*San Marzano tomatoes, basil sauce / Parma ham & rocket .....£ 12,00 / £ 13,50*

**Tuna Tartare (AV.GF)..... £ 13,00**

*Avocado, Burrata's heart (stracciatella), crispy bread, almond and citrus dressing*

### Pasta

**Cacio e pepe (V) (add sausage + £3 / add truffle + £5)..... £ 15,00**

*Typical pasta from Rome with pecorino cheese topped with crushed black pepper "The best cacio e pepe in London" by The Infatuation*

**Busiate al pesto di pistacchi, ricotta e guanciale (AV.GF)..... £ 16,00**

*Sicilian pasta with pistachio pesto, handmade ricotta and crunchy guanciale (pork cheek)*

**Spaghetti patate e cozze (AV.GF)..... £ 18,00**

*Fresh spaghetti, mussels, potato cream, parsley and chilli*

**Ziti alla Genovese (AV.GF)..... £ 15,00**

*Long pasta with 7h slow cooked beef in caramelized onion and Parmesan*

### Mains from the grill

**Seppia grigliata con crema di patate e porri, olive verdi e olive nere (GF)... £ 18,00**

*Grilled cuttlefish served with leeks, potato cream and green & black olives*

**Grigliata mista di pesce del giorno (GF)..... £ 24,00**

*Grilled mixed fish of the day served with a fresh mixed salad*

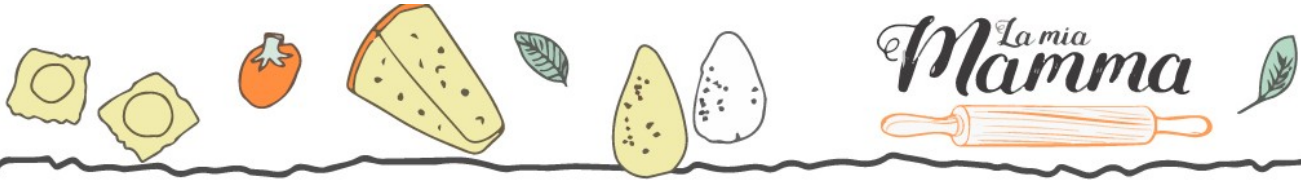
**Bistecca di tonno "mbriaco" con datterino e cipolla, capperi and Marsala (GF) £ 22,00**

*Tuna steak with datterino tomatoes, onion capers and Marsala wine*

**Tagliata di controfiletto con patate al forno (add mushroom sauce +£2)(GF) £ 23,00**

*8 ounce sirloin steak served with roast potatoes*

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## Pizzas - included in Mamma's regional set menu

La Marchigiana.....	£ 16,50
<i>Ragout from Marche and pecorino di fossa cheese fondue</i>	
Tartufo e salsiccia (Mamma's set menu + £5) .....	£ 21,00
<i>Potatoes, sausage, rosemary and truffle</i>	
Zucca, stracciatella e porri (V / vegan available) .....	£ 14,95
<i>Handmade fior di latte cheese, pumpkin cream, rocket, handmade burrata's heart (stracciatella) and crispy leeks (vegan without fior di latte and burrata's heart)</i>	
La cacciatora .....	£ 16,00
<i>Burrata's heart (stracciatella), salame cacciatora, tomato sauce</i>	
Bufalina (V) .....	£ 12,00
<i>Handmade mozzarella, buffalo mozzarella, tomato sauce and fresh basil</i>	

## Salads

Insalata con formaggio di capra, barbabietola e noci (VG/GF) .....	£ 12,00
<i>Rocket, goat cheese, beetroot and walnuts</i>	
Insalata con burrata, cime di rapa, patate e ceci (VG/GF).....	£ 14,00
<i>Mixed salad with handmade burrata, chickpeas, sautéed turnip greens, potatoes and croutons</i>	

## Sides

Grilled vegetables (VG)(GF).....	£ 4,50
Roasted potatoes (VG)(GF).....	£ 4,50
French beans with datterino tomatoes & fresh basil (VG)(GF).....	£ 5,00
Homemade bread basket.....	£ 3,00

## Desserts

Mamma's dessert of the day .....	£ 6,50
<i>Ask your waiter</i>	
Tiramisu' al pistacchio .....	£ 8,00
<i>Mamma Anna's infamous pistachio tiramisu'</i>	
Mattonella al tiramisu'.....	£ 7,00
<i>A dessert from our childhood! Traditional biscuits soaked in coffee then layered in mascarpone cream</i>	

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