



IMPORTING ITALIAN MAMMAS TO COOK THEIR REGIONAL HOMEMADE RECIPES IN LONDON!

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

This season we are discovering LAZIO

Our Mammas DO ALL THE FOOD PREPARATION. They are not professional chefs so they require the help of a team of professionals 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 Lazio!

The most famous city is Rome of course, the Italian capital with its timeless beauty, nestled in a region generous with DOC wines, seasonal greens, fresh fish and high quality cheeses and meat.

While in other areas of Italy imported spices and new recipes were indulged, Lazio region focused on "cucina popolare", comfort food aimed to get on everyone's table and not only to a selected circle. There's a great pride and sense of community when it comes to a cacio e pepe, a dish, among the others, that features traditional simple ingredients but requires skills and passion to get to perfection.

We will walk you through a gastronomic tour that will showcase the most intimate recipes which are considered a true heritage to protect. Most of them you'll probably taste for the first time, since they are hard to find outside this region.

We can't wait to know what has tickled your taste buds more!

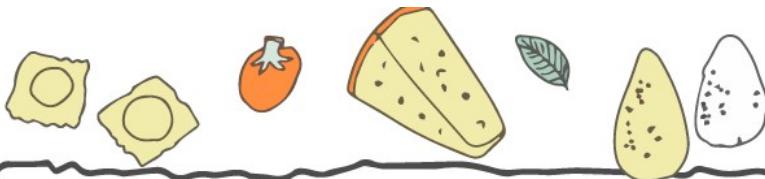
Meet our Mammas

Our mammas flew 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:

VG – vegetarian / V – vegan / GF – Gluten free
Gluten free pasta is available on request at + £2



Mamma's home cooked menu

Limited offer:

Aperol Spritz (125 ml), dessert and single espresso (decaf + £0.50) are always included

Aperol Spritz, Antipasti to share & pasta £35 p.p

Aperol Spritz, Antipasti to share & main £40 p.p

Aperol Spritz, Antipasti to share, pasta & main £45 p.p

Daily changing 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

LAZIO: Bigoli Cacio e Pepe (VG)

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 sausage £ 3)

LAZIO: Rigatone all'Amatriciana

Guanciale (pork cheek), tomato, a hint of chilli, Pecorino cheese.

LAZIO: Mezzi paccheri alla Gricia (also available without pork)

Guanciale (pork cheek) perfectly paired with Pecorino cheese

LAZIO: Rigatone al ragu' di coda alla vaccinara

Oxtail slow cooked ragu', a great example of "cucina popolare"

LAZIO: Tonnarello alla carbonara

No description needed. We'll just say that cream, mushroom or whatever evil ingredients are banned

Rigatoni alla Norma

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

Ziti alla Genovese

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

Rigatoni Pesto di pistacchi e ricotta

Rigatoni pasta with handmade ricotta cheese, pistachio pesto (add guanciale pork cheek or prawns at + £4)

Mains

LAZIO: Porchetta e patate

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

LAZIO: Saltimbocca alla romana

Veal rolls stuffed with Italian Parma ham, sage and cooked in white wine.

LAZIO: Coda alla vaccinara con crostini

Oxtail stew with aromatic croutons

Merluzzo in crosta di erbe con vellutata di pastinaca e verdure croccanti

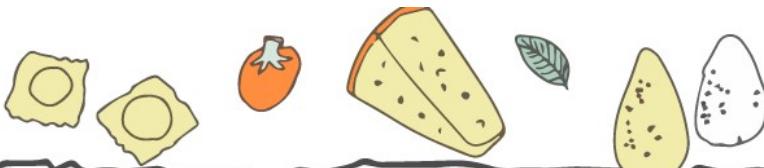
Cod in herbs crust with parsnip veloutée and crispy vegetables

Gnocco di semola alla romana con friarielli

Roman semola gnocco topped with wild broccoli

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

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



A la carte Menu from all over Italy

Antipasti

Parmigiana di melanzane (VG)	£ 10,50
<i>Layers of aubergines, tomato sauce, mozzarella, basil and parmesan cheese</i>	
Salumi e formaggi (GF)	£ 20,00
<i>Cured meats and cheeses</i>	
Carpaccio di Sea Bass with 'Nduja Mayo.....	£ 13,00
<i>Very thinly sliced raw sea bass, oregano, olive oil, 'nduja mayonnaise, micro rocket</i>	
Carpaccio di manzo con crostini, cipolle caramellate e crema di carciofini.....	£ 14,50
<i>Very thinly sliced raw beef with croutons, caramelized onions and artichoke cream</i>	
Tartare di tonno con avocado, emulsione di cetriolo, cipolla caramellata e polvere di olive.....	£ 14,50
<i>Tuna tartare with avocado, cucumber emulsion, caramelized red onion and olive powder</i>	

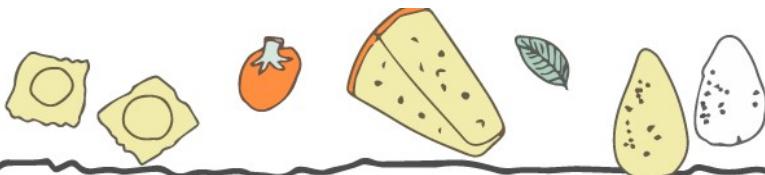
Mains

Tagliata di entrecote con patate al forno (GF).....	£ 23,00
<i>8oz (220gr) Rib eye served with roast potatoes. (Add bearnaise sauce +£2)</i>	
Fritto Misto	£ 18,50
<i>Fried prawn, squid, cod, octopus, courgette, roast garlic mayo</i>	
Insalata di tonno della mamma	£ 15,50
<i>Pan fried tuna, green beans, cherry tomato, black olives, running boiled eggs and our secret signature dressing</i>	

Sides

Patate al forno (VG)(GF).....	£ 4,50
<i>Roasted potatoes</i>	
Insalata mista (VG)(GF).....	£ 4,00
<i>Mix salad</i>	
Friarielli (VG)(GF).....	£ 5,00
<i>Wild broccoli</i>	
Homemade bread basket.....	£ 3,00

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Desserts

Dessert of the day £ 6,50

Ask your waiter

Tiramisu' al pistacchio £ 8,50

Mamma Anna's infamous pistachio tiramisù

Maritozzi con Mascarpone e nutella, pistacchio o panna £ 8,00

Roman sweet pastry filled with mascarpone cream and Nutella or with pistachio or with whipped cream

BUON APPETITO!

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