



REAL HOME COOKING BY REAL ITALIAN MAMMAS



REGNO DELLE DUE SICILIE YOU TRAVEL BACK IN TIME

Before Italy was Italy, the South was a kingdom. Regno delle Due Sicilie stretched from Naples to Palermo, a land shaped by Greeks, Arabs, Spanish and Bourbons, each leaving something behind... especially in the kitchen.

This menu is our way of bringing that world back to the table. Because the Mammamas know something history books don't: recipes are the real time machines. Passed down by voice, by memory, by "quanto basta", they carry centuries of stories in every bite.

You'll taste it everywhere. In the sweet and sour punch of caponata, born from Arab influences in Sicily. In the slow-cooked depth of ragù napoletano, where patience is the main ingredient. In ziti alla Genovese, confusingly named and proudly Neapolitan, cooked for hours until onions melt into pure magic. Even in a humble arancino, once a portable feast for travellers crossing the island.

And then there's Norma, a pasta so good it was named after a Bellini opera. Because in the South, food isn't just food. It's theatre, it's culture.

So take your time. Share, argue, dip bread where you shouldn't, order too much. The Mammamas wouldn't have it any other way.



A discretionary 13% service charge will be added to your bill, VAT included the standard rate.
Please note that dishes may contain ingredients not listed on the menu. Cross-contamination may occur. If you have any allergies, please inform your waiter before ordering. GF pasta available at +£3.50

MAMMA'S SET MENU EXPERIENCE

The best way to try everything! Must be ordered by the whole table
min 2 guests, the following are **ALWAYS INCLUDED**

Prosecco 125ml or soft drink

Mamma's mixed starters board & bread basket

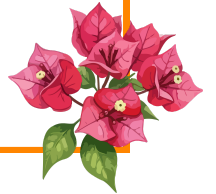
PASTA or PIZZA £ 39

MAIN £ 45

PASTA or PIZZA + MAIN £ 50

Mamma's Dessert Selection

Single espresso (decaf + £ 0,50)



STARTER BOARD TO SHARE

included in the set menu / A la carte **£ 18 pp, minimum 2 people**

MAMMAS MIXED STARTERS BOARD TO SHARE

sent to the table as soon as they are ready, a sample board will include
hot and cold, fish, meat, cheeses, fried and baked. Bread basket included.

MAZZA CALABRA

Creamy semolina, salty
pecorino cheese & Nduja
flavoured honey

RAGÙ NAPOLETANO

Slow-cooked Neapolitan meat
ragu with mixed fried meats.

PARMIGIANA

Layers of aubergine with
tomato sauce, basil and
Parmigiano Reggiano

POLPETTE DELLA NONNA

Beef meatballs in a rich
tomato sauce and Parmesan
cheese.

PECORINO DI FILIANO

Pecorino cheese from
Basilicata with Caponata and
Capocollo (cured meat)

CROCCHETTE ALLA 'NDUJA

Golden potato croquettes
with spicy 'nduja and
cacio e pepe sauce

NIBBLES

BREAD & FOCACCIA £ 4.95

Freshly made focaccia bread served
with olive oil & balsamic vinegar.

GREEN OLIVES £ 5.00

Marinated giant green
Mediterranean olives

GARLIC BREAD £ 4.95

Hot straight from our pizza oven.
Add mozzarella for + 2

STARTERS



MONTANARINA

Neapolitan fried dough with:

- Slow cooked tomato sauce **£ 8.50**
- Slow cooked beef & onion ragu **£ 12.00**

PANZEROTTO

£ 10.50

Deep-fried golden and crisp pizza dough, shaped into
a crescent filled with tomato and mozzarella

FRITTATINA DI PASTA CLASSICA

£ 10.50

Fried pasta fritter with peas, béchamel sauce &
cooked ham

PARMIGIANA DI MELANZANE

£ 12.50

Layers of aubergine with tomato sauce, basil
and Parmigiano Reggiano

ARANCINO CACIO E PEPE

£ 14.50

Large Sicilian rice ball filled with Cacio e Pepe
sauce and truffle shaves.

BEEF CARPACCIO

£15.50

Caramelised onions, marinated artichoke and
lemon zest

CARPACCIO DI GAMBERI ROSSI

£ 17.50

Red Prawn Carpaccio, Maldon salt and olive
oil

BURRATA WITH A CHOICE OF

■ CAPONATA

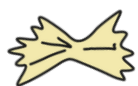
sweet and sour vegetable Sicilian style

£ 14.50

■ PROSCIUTTO CRUDO

Parma Ham

£ 15.50



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)

IETTETE 'A MARE (SICILIA)

Set menu + £ 5.00 / 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

ZITI ALLA GENOVESE (CAMPANIA)

Included in set menu / a la carte £ 18.50

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

CAVATELLI AL PISTACCHIO CON GUANCIALE E RICOTTA (SICILY)

Included in set menu / a la carte £ 18.50

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

CALAMARATA AI 5 POMODORI E STRACCIATELLA (PUGLIA)

Included in set menu / a la carte £ 18.50

Squared 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

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)**
Mentioned as the "best cacio e pepe in London" by Infatuation London
Not Available Gluten Free

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)

RIGATONI AL RAGU DEL CONTADINO (CALABRIA)

Included in set menu / a la carte £ 18.50

Rigatoni pasta with wild fennel pork sausages, saffron, tomato sauce and pecorino cheese.

SECONDI - MAIN COURSES

(set menu add on / price a la carte)

COSTINE DI MANZO BRASATE (ABRUZZO)

Set menu + £ 7 / a la carte £ 34.00

18 hours slow-cooked beef ribs, served with mazzafrissa and red wine reduction

SALSICCIA E FRIARIELLI (CAMPANIA)

Included in set menu / a la carte £ 22.50

Classic Neapolitan dish with pork sausage and Friarielli, Neapolitan broccoli rabe, known for its distinctive bitter taste and deep, savoury flavour.

SPEZZATINO D'AGNELLO (PUGLIA)

Included in set menu / a la carte £ 25.50

Slow-cooked lamb stew with herbs, potatoes and Mediterranean flavors.

TONNO CON ZUCCHINE ALLA SCAPECE (CAMPANIA)

Set menu + £ 5 / a la carte £ 23.50

Seared tuna steak with marinated courgettes and onion marmalade

RAGÙ NAPOLETANO (CAMPANIA)

Included in set menu / a la carte £ 22.50

Slow-cooked Neapolitan meat ragu served with toasted rustic bread.

ORATA AL CARTOCCIO (SICILIA)

Set menu + £ 3 / a la carte £ 22.50

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



HAPPY HOUR

EVERYDAY FROM 4 PM TILL 6 PM

2 COCKTAILS AT £ 15

(excluding bank holidays and match days)

Order one cocktail and Mamma will double it!

Valid on all cocktails.

T&Cs apply, ask the team.

PIZZE

CHOOSE YOUR STYLE:

Crispier: slightly thinner base, perfect if you like a little crunch

Neapolitan: soft, airy dough with a fluffy, perfect to fold, crust

Our sourdough is freshly made and left it proofing for 48h.

GF option is available for most of our pizzas

(set menu add on / price a la carte)

BUFALINA

Included in set menu / a la carte **£ 13.00**

Mozzarella, buffalo mozzarella, tomato sauce and fresh basil

DIAVOLINA

Included in set menu / a la carte **£ 14.00**

Tomato sauce, mozzarella & spicy salami

THE HOLLYWOOD

Included in set menu / a la carte **£ 18.00**

Tomato sauce, mozzarella, spicy salami, finished with hot chilli honey and grated Parmesan on the crust.

MIRIAM

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

Mozzarella, spicy salami, burrata's heart

CALZONE

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

Folded pizza with cooked ham, ricotta, mozzarella, mushrooms black pepper and tomato sauce

LA SICILIANA

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

Fried aubergine, tomato, mozzarella, salted ricotta and fresh basil

LA GIANLUCA VIALLI

Included in set menu / a la carte **£ 18.00**

Tomato sauce, mozzarella, stracciatella di burrata, Spicy salami, spreadable spicy salami ('Nduja) & chilli

MAMMA ANNA

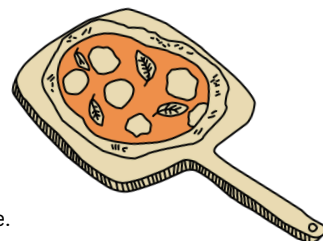
Set menu + **£ 4** / a la carte **£ 18.00**

Stracciatella di burrata, 24 months aged Parma ham, tomato, mozzarella, sprinkled with rocket

BURRATA E PESTO

Set menu + **£ 4** / a la carte **£ 18.00**

Margherita with stracciatella di burrata and basil pesto



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ORTOLANA

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

Tomato sauce, mozzarella, courgettes, mushrooms, sun dried tomatoes & pesto (contains nuts)

TARTUFINA

Set menu + **£ 5** / A la carte **£ 22.00**

Mushrooms, gorgonzola, truffle sauce, grated black truffle, stracciatella di burrata.

LA NAPOLETANA

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

Mozzarella, tomato sauce, anchovies, capers

LA PIZZA BACIATA

Set menu + **£ 2** / a la carte **£ 18.50** / not available in Neapolitan style

Pizza baciata, crispy on the outside, soft inside, baked folded then opened and filled with mozzarella, mortadella, stracciatella (burrata's heart) & Bronte pistacchio

VEGAN TRUFFLY

Set menu + **£ 2** / a la carte **£ 16**

Vegan mozzarella, mushrooms, rockets, tomato sauce, truffle oil, basil



SIDES



PATATE TRIPLA FRITTURA

£ 5.00

Triple cooked roasted potatoes

FRIARIELLI

£ 7.00

Friarielli, Neapolitan broccoli rabe, known for its distinctive bitter taste and deep, savoury flavour

INSALATA MISTA

£ 4.00

Mix Salad



DESSERTS



TIRAMISU' AL PISTACCHIO £ 9.50

Mamma Anna's infamous pistachio tiramisu'

TIRAMISU' CLASSICO £ 8.50

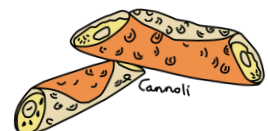
The classic Tiramisu made as per tradition.

CANNOLI SICILIANI £ 8.50

Sicilian treat made with handmade ricotta nestled in a crispy biscuit shell

DESSERT OF THE DAY £ 8.50

Please ask our team



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