



LA MIA MAMMA X FISH AND BUBBLES

La mia **Mamma** **AMMARE**

SUMMER IS NOT OVER, IT JUST MOVED TO CHELSEA
Exclusive residency

The Mammamas are guardians of tradition,
cooking from their family recipe book with love and devotion.

Fish and Bubbles are the rule-breakers from the
Southern Italian coastal villages, daring to pair
fish with cheese and reinventing classics with bold flair.

This season, their worlds collide in a limited edition takeover:

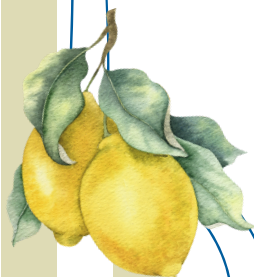
Mamma's timeless classic dishes
meet the disruptive creativity of Fish and Bubbles.

In Italian dialect, **AMMARE** means "to the beach."

With one "m," **AMARE** means "to love."

This menu is both.

Limited time only, welcome to Chelsea's summer.





LA MIA MAMMA X FISH AND BUBBLES

LA MIA MAMMA AMMARE

MENU EXPERIENCE

**125ml Prosecco + Mamma's starters to share + Granita or Lemon sorbet
+ CHOOSE FROM**

Pasta Experience £ 45 per person

Main Experience £ 48 per person

Pasta & Main Experience £ 55 per person

Redeem £ 18 pp fish counter credit when you swap your main with anything from the fish counter

SWAP the dessert with sgroppino at + 4 pp

Please note that the mamma's menu will apply to the whole table to share, minimum 2 people.

MAMMA'S STARTERS TO SHARE

SAMPLE SELECTION: ALL INCLUDED in the set menu or £ 18 per person a la carte

Cannot be ordered individually.

Seppie, patate e piselli, cuttlefish, potatoes and peas stew

Spiedino di merluzzo, cod and smoked mozzarella in a light tempura batter

Caponata di pesce spada, swordfish caponata with sauteed sweet and sour vegetables

Zuppa di cozze, mussels cooked in white wine and served with toasted aromatic bread.

Mazzafrissa sarda, typical creamy semolina, milk cooked to porridge-like consistency

Bianchetti fritti, fried white bates with signature herbs

STARTERS A LA CARTE

POLPETTE DI PESCE (5)

Freshly made salmon and pecorino balls with hints of rosemary.

12.5

ARANCINO DI MARE

Seafood arancino, saffron and peas

15.5

TUNA TARTARE

Chunky red tuna tartare with smoked aubergine.

15.5

POLIPETTI ALLA LUCIANA

Baby octopus in rich tomato sauce, chilli and fresh parsley

16.5

BURRATA CON CAPONATA DI SPADA

Burrata with swordfish in sweet and sour sauteed vegetables

16.5

ARANCINO CACIO E PEPE

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

14.5

CARPACCIO DI GAMBERI ROSSI

Red Prawn Carpaccio, Maldon salt and olive oil

17.5

PARMIGIANA

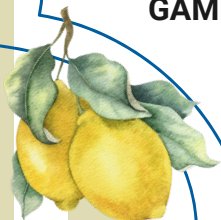
layers of aubergine, tomato sauce and parmesan

14.5

GAMBERO ROSSO RED PRAWN

3 X 15 / 6 x 25 / 12 x 45

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





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PASTA

DI MARE E DI TERRA - from the sea and the land

Mamma's classics regional Italian recipes with the daring touch of Fish and Bubbles

Gluten free pasta available at + 3.5

GENOVESE NAPOLETANA DI TONNO with tuna

OR GENOVESE DI CARNE CLASSICA with beef

A delightful twist on the traditional Neapolitan genovese sauce, combining succulent tuna or juicy beef with a rich, 8h slow-cooked caramelised onions.

EXPERIENCE / A LA CARTE

included / 19.5

included / 20.5

BIGOLI CACIO E PEPE CON COZZE with mussels, Ischia style

OR BIGOLI CACIO E PEPE CLASSICO

included / 18.5

included / 17.5

Roman-style pasta with Pecorino Romano cheese and freshly cracked black pepper with a cheeky twist: mussels. Traditional recipe without mussels available.

Upgrade your classic cacio e pepe with fennel sausage + £ 3 / truffle shaves + £ 6

DI MARE - from the sea

Fish and Bubbles signature dishes from the sea brought to La mia Mamma

TONNARELLI FRUTTI DI MARE

+ 2 / 27.5

Tonnarelli long pasta with seafood (catch of the day) in cherry tomato sauce.

LINGUINE ALLE VONGOLE

+ 2 / 25

Linguine (dry pasta) with fresh clams tossed in garlic, parsley and white wine.

Upgrade with bottarga, mullet roe, also known as "Italian caviar" +2

IETTETE 'A MARE

+ 3 / 25

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

DI TERRA - from the land

La mia Mamma's must try classics from the land

RIGATONI ALLA NORMA (vegan available without cheese)

included / 16.5

Rigatone pasta with fried aubergines, fresh tomato sauce and salted ricotta cheese.

MALLOREDDUS ALLA CAMPIDANESE (GF available)

included / 16.5

Typical tiny shell-shaped pasta with Italian pork sausages saffron, tomato sauce and pecorino cheese.

APERIFISH

From 3pm-6 pm, £ 22 per person
(not available on Saturdays)

Glass of prosecco, fried seafood & street food served on a board by the meter

CUOPPO

TAKE AWAY ONLY from 12 -6 pm, £ 15

**Typical Neapolitan fried fish
(catch of the day) served in a paper cone.**



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MAINS

DI MARE - from the sea

EXPERIENCE / A LA CARTE

ORATA AL CARTOCCIO

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

included / 22

BISTECCA DI TONNO CON ZUCCHINE ALLA SCAPECE

Grilled tuna steak, medium rare, with marinated zucchini in vinegar, mint and onion jam.

+ 5 / 26.5

ZUPPA DI COZZE

Fresh mussels cooked in white wine and served with toasted aromatic bread.

included / 18

MERLUZZO ALLA PIZZAIOLA

Cod cooked in a rich tomato sauce with oregano, chilli, garlic, olives and capers.

included / 20

FRITTO MISTO

A deep-fried selection of fried catch of the day in our secret mix of flavours, served with chips and Sicilian chickpea fritters (panelle)

included / 22

GRIGLIATA MISTA DI MARE

Grilled fish selection - catch of the day

+ 5 / 28

DI TERRA - from the land

MELANZANA ALLA TOSCANA CON SARDE FRITTE (VG/ V available)

Aubergine boat filled with pappia al pomodoro (Tuscan bread and tomato mush) and crispy fried sardines. Available vegetarian / vegan.

included / 18.5

RIBS COSTINE DI MANZO CON MAZZA FRISSA

Juicy beef ribs, slow-cooked in red wine, served with a creamy semolina & cheese mash

+ 7 / 35

SIDES

ZUCCHINE ALLA SCAPECE 5

courgettes with mint and vinegar

PATATE ARROSTO 5

Triple cooked potatoes

MIXED SALAD 5

olives, cherry tomatoes and Italian classic vinagrette

TOMATO SALAD 5

OLIVES 4.5 / HANDMADE BREAD 4.5

DESSERTS

TIRAMISU' AL PISTACCHIO 10

Mamma Anna's infamous pistachio tiramisu'

TIRAMISU' CLASSICO 8.5

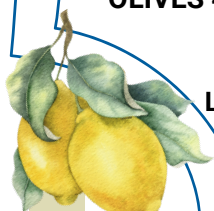
The classic Tiramisu made as per tradition.

CANNOLO 8.5

Sicilian cannolo filled with sweet ricotta cream, pistachio crumble and chocolate flakes

DESSERT OF THE DAY 8.5

Please ask our team



If you enjoyed this limited edition residency, post it, brag it and tag us at:

La mia Mamma IG @lamiamammalondon / **Fish and Bubbles** IG @fishandbubbleslondon

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