



## BENVENUTI IN LAZIO! DAJE!

**Regional Italian family recipes from our Mamas.**

Discovering one of the twenty Italian regions at a time, each of our locations showcases a different area of Italy and its rich culinary traditions!

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The following are **ALWAYS INCLUDED** in any of Mamma's set menus:

Prosecco 125ml or soft drink    Mamma's mixed starters board    Handmade bread basket    Dessert Selection    Single espresso or decaf + £ 0,50

### Choose one menu for the group:

**£ 39pp PASTA**

three different pasta recipes to share

**£ 49pp PASTA + MAIN**

three different pasta recipes to share  
+ two mains to share

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### How our group menu to share works:

- Choose one menu for the whole group.
- Confirm your menu choice by email at least 48h prior your booking.
- In case of dietary requirement / allergy, get in touch with us by email and we arrange the menu accordingly.
- We do it the Italian way, all dishes are to share just like in a big family! The mamas will place everything in the middle, so that all your guests can taste different recipes.

Don't forget to tag us on Instagram **@lamiamammalondon**



# £ 39<sub>pp</sub> Mamma's Pasta Menu

## GLASS OF PROSECCO OR SOFT DRINK

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### MAMMAS STARTERS BOARD and BREAD BASKET

**Daily changing** mix of freshly made hot and cold delicacies including meat, fish, cheeses, baked and deep fried goodies.

A SAMPLE BOARD might include a yummy selection as the example below (recipes can't be ordered individually or outside the board)

**ROMAN SUPPLI'**  
Roman rice balls stuffed with minced meat and mozzarella

**FAGIOLI E COTICHE**  
Roman style beans and pork rind

**TRIPPA ALLA ROMANA**  
Classic Roman tripe in tomato sauce

**CAPONATA**  
Sautéed sweet and sour vegetables (pinenuts)

**POLLO E PEPERONI**  
Chicken with sautéed peppers

**SPIEDINO DI MERLUZZO**  
Fried cod and smoked cheese

**BURRATA**  
with orange and chili marmalade

**POLPETTE DI MANZO**  
Beef meatballs in a rich tomato sauce

**SEPPIE, PATATE E PISELLI**  
Cuttlefish, potato and peas stew

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## SELECTION OF 3 PASTA TO SHARE

### LAZIO: BIGOLI CACIO E PEPE

Known as "*the best cacio e pepe in town*" by Infatuation London, typical pasta from Rome with pecorino romano topped with crushed black pepper  
(add sausage £ 3 / add truffle shaves £ 6)

### LAZIO: AMATRICIANA

A classic Roman recipe made with guanciale (cured pork cheek), a rich tomato sauce and a touch of Pecorino Romano cheese.

### LAZIO: RIGATONI AL RAGU' DI CODA ALLA VACCINARA

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

### **OR SWAP one of the above for VEGETARIAN or VEGAN Norma pasta (V)**

fried aubergines in a rich tomato sauce and salted ricotta cheese  
a classic from Sicily!

## DAILY CHANGING DESSERT

### ESPRESSO



# £ 49<sub>pp</sub> Mamma's Pasta & Main

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## MAINS TO SHARE

### LAZIO: PORCHETTA E PATATE

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

### LAZIO: GNOCCO DI SEMOLA ALLA ROMANA CON FONDUTA DI PECORINO AL TARTUFO

Roman semolina gnocco topped with pecorino and truffle fondue

## DAILY CHANGING DESSERT & ESPRESSO

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. GF= +£3.5