



Ciao Belli di Mamma, we can't wait to have you here!

How our group menu to share works:

1. We have two different options, find them below.
2. Choose one menu for the whole group. If you have any specific dietary requirement / allergy, get in touch with us by email and we arrange the menu accordingly :)
3. Confirm your menu choice by email at least 48h prior your booking.
4. 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.
5. **Unlimited pasta refills, because we are Italians.**
6. **Complimentary handmade bread basket included.**

All our menu options include:

welcome drink,
mixed daily changing starters to share,
bread basket,
desserts to share,
after dinner shot,
Italian espresso.

Choose one menu for the group:

£ 49 pp SELECTION OF UNLIMITED PASTA
with a selection of three pasta to share
& **unlimited pasta refills***

£ 59 pp SELECTION OF UNLIMITED PASTA + MAIN
with a selection of three pasta to share
& **unlimited pasta refills* + two mains to share**

**Mamma will bring more pasta once you have finished what's on the table,
we don't like to waste food!*

Don't forget to tag us on Instagram @lamiamammalondon

Gluten free pasta is available on request at + £ 3,50
Vg = vegetarian / V = vegan / GF = gluten free

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.



£ 49 pp Mamma's Menu with PASTA

Welcome Prosecco or soft drink

Antipasti selection & bread basket

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

A sample board might include:

ARANCINI

Rice balls stuffed with minced meat and mozzarella

RAGU' NAPOLETANO

Slow cooked meat and tomato sauce from Naples

FRITTATA MARIAROSA

potato, onions and pecorino frittata (VG)

CAPONATA (V)

Sauteed sweet and sour vegetables

POLPETTE DI MANZO

Beef meatballs in a rich tomato sauce

VELLUTATA (VG)

Potato and leeks voloute' with walnuts

BURRATA (VG)

with pistachio pesto

SEPRE E PATATE

Cuttlefish and potato

Pasta to share with UNLIMITED refills

Bigoli Bedda Madre con guanciale di maialino nero dei Nebrodi

Fresh bigoli long pasta served with tomato sauce, onions, pecorino cheese & Nebrodi black pork cheek (guanciale) made from typical breed of pig near Messina

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 fennel sausage £ 3 / truffle shaves £ 6)

Rigatoni alla Norma (VG/V)

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

Daily changing desserts selection

Shot & Espresso coffee

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.



£ 59 pp Mamma's Menu with PASTA & MAIN

Welcome Prosecco or soft drink

Antipasti selection & bread basket

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

A sample board might include:

ARANCINI

Rice balls stuffed with minced meat and mozzarella

RAGU' NAPOLETANO

Slow cooked meat and tomato sauce from Naples

FRITTATA MARIAROSA

potato, onions and pecorino frittata (VG)

CAPONATA (V)

Sauteed sweet and sour vegetables

POLPETTE DI MANZO

Beef meatballs in a rich tomato sauce

VELLUTATA (VG)

Potato and leeks voloute' with walnuts

BURRATA (VG)

with pistachio pesto

SEPPE E PATATE

Cuttlefish and potato

Pasta to share with UNLIMITED refills

Bigoli Bedda Madre con guanciale di maialino nero dei Nebrodi

Fresh bigoli long pasta served with tomato sauce, onions, pecorino cheese & Nebrodi black pork cheek (guanciale) made from typical breed of pig near Messina

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

Daily changing desserts selection

Shot & Espresso coffee



Mains to share

Costine di manzo al Nero D'Avola con pure' (GF)+ £5

Slow cooked beef ribs in Sicilian Nero D'Avola wine reduction with mash potato

Polletto marinato alle erbe con patate arrosto (GF)

Baby chicken marinated with herbs and served with roast potatoes

OR SWAP ONE DISH WITH VEGETARIAN / VEGAN:

Melanzana alla Norma

Oven baked aubergine with confit tomatoes, aubergine chips, salted ricotta cheese and pea cream (vegan version available without cheese)

Daily changing desserts selection

Shot & Espresso coffee