



REAL HOME COOKING BY REAL ITALIAN MAMMAS

Regional Italian family recipes from our Mamas.

VIAGGIO ITALIANO MENU BATTERSEA

A collection of the “best of” recipes from Mamma’s showcased region since our opening in 2018. Let us take you on a tour of the most intimate Italian family recipes

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 mammas 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.

The following are **ALWAYS INCLUDED** in Mamma’s set menu offer:

Prosecco 125ml or soft drink	Mamma’s mixed starters board	Bread Basket
Mamma’s Dessert Selection	Single espresso decaf + £ 0,50	Limoncello shot

Choose one menu for the group:

£49 pp SELECTION OF PASTA REFILL

with a selection of three pasta to share & unlimited pasta refills*

£ 59 pp SELECTION OF PASTA REFILL + 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**

£49 Mamma's Pasta Menu

WELCOME PROSECCO OR SOFT DRINK

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)

**RAGU' DI CARNE
DELLA MAMMA**

Slow cooked meat
ragu' served with bread

PAPPA AL POMODORO

Warm rustic Tuscan
tomato and bread mush

PARMIGIANA

Layers of aubergine with
tomato sauce, basil and
Parmigiano Reggiano

MAZZAFRISSE SARDA

Sardinian semolina cream
served with honey and
carasau bread

SALAME & PECORINO

Salame with pecorino
and caponata

**LARDO DI COLONNATA
E POLENTA FRITTA**

Lard served with
fried polenta and honey

ABRUZZO: CHITARRINA TERAMANA CON POLPETTINE

Maccheroni served with ragu' teramano, tomato sauce and hand-rolled meatballs

EMILIA ROMAGNA: TAGLIATELLE ALLA BOLOGNESE

World famous dish, prepared the most authentic way with fresh egg pasta,
8h slow cooked beef and pork ragu' and Parmigiano Reggiano

LAZIO: BIGOLI CACIO E PEPE

Roman-style pasta with Pecorino Romano cheese and freshly cracked black pepper
Add fennel sausage + £ 3 / truffle shaves + £ 6

or SWAP one of the above for one the following vegetarian / vegan options

CAMPANIA: PASTA MISTA, PATATE E PROVOLA

Typical Neapolitan pasta cooked with potatoes and smoky provola cheese
Available vegan without cheese

SICILY: CAVATELLI AL PISTACCHIO CON RICOTTA

Rustic cavatelli pasta served with pistachio pesto, creamy ricotta and lemon zest
Available vegan without cheese

DAILY CHANGING DESSERT

SHOT & ESPRESSO

£ 59 Mamma's Pasta & Main

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with potatoes & provola cheese. Available vegan without cheese

SICILY: CAVATELLI AL PISTACCHIO CON RICOTTA

with pistachio pesto, ricotta and lemon zest. Available vegan without cheese

SICILIA: ORATA AL CARTOCCIO

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

SARDEGNA: AGNELLO IN UMIDO

Lamb stew with potatoes, aromatic herbs and white wine

or SWAP one of the above for the vegetarian / vegan option

VEGETARIAN: MELANZANA ALLA TOSCANA CON FONDUTA

Aubergine boat filled with pappa al pomodoro (Tuscan bread and tomato mush) and
crispy aubergine chips with pecorino cheese fondue

DAILY CHANGING DESSERT

LIMONCELLO SHOT & ESPRESSO