



Ciao Belli di Mamma, we can't wait to have you here!
Please let us know by email which menu you'd like to have
for the table and we will do the rest!

Choose among our three menu based on

Selection of three pasta to share (£ 40 pp)
selection of three mains to share (£ 45 pp)
Selection of three pasta & three mains to share (£ 50 pp)

All the above menu include:

welcome drink,
antipasti to share,
two sides of your choice to share,
desserts to share,
after dinner shot,
Italian espresso.

We do it the Italian way, all dishes are to share just like in a
big family! The mammas will cook a little bit of everything in
your selection and will place it in the middle, so that all your
guests can taste different recipes.

Let us know your preferences by email and get ready
to celebrate with the Mammas!

Don't forget to tag us on
Instagram @lamiamammalondon

A complimentary 12.5% service charge will be added to your
bill, VAT included the standard rate. If you have any allergies,
please inform your waiter before ordering.



£ 40 Mamma's Menu

Welcome Prosecco or Aperol Spritz

Daily antipasti selection

We'll bring you several mixed antipasti to share depending on mamma's mood and you get to choose 2 side dishes for the table!

Pasta to share

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 sausage £ 3)

Rigatone all'Amatriciana

Guanciale (pork cheek), tomato, a hint of chilli, Pecorino cheese.

Rigatone al ragu' di coda alla vaccinara

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

You can switch one of the above options for Pasta alla Norma (VG)

Pasta with aubergines and salted ricotta cheese (vegan available without ricotta cheese)

Desserts selection

After dinner shot

Espresso coffee



£ 45 Mamma's Menu

Welcome Prosecco or Aperol Spritz

Daily antipasti selection

We'll bring you several mixed antipasti to share depending on mamma's mood and you get to choose 2 side dishes for the table to share!

Mains to share

Gnocco di semola alla romana con friarielli (VG)
Breaded and aubergines, served with saffron mashed potatoes, sun blushed tomatoes and basil oil

Porchetta e patate
Rolled pork belly roast stuffed with aromatic herbs and served with baked potatoes

Coda alla vaccinara con crostini
Oxtail stew with aromatic croutons

Desserts selection

After dinner shot

Espresso coffee



£ 50 Mamma's Menu

Welcome Prosecco or Aperol Spritz

Daily antipasti selection

We'll bring you several mixed antipasti to share depending on mamma's mood and you get to choose 2 side dishes for the table!

Pasta to share

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 sausage £ 3)

Rigatone all'Amatriciana

Guanciale (pork cheek). tomato. a hint of chilli, Pecorino cheese.

Rigatone al ragu' di coda alla vaccinara

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

You can switch one of the above options for Pasta alla Norma (VG)

Pasta with aubergines and salted ricotta cheese (vegan available without ricotta cheese)

A decorative border surrounds the central text area, featuring various Italian food items and ingredients. At the top, there are tomatoes, a whole pizza, an olive branch, bread slices, a coffee cup, a cinnamon stick, a cookie cutter, and more cinnamon sticks. On the left side, there are mushrooms, a wedge of cheese, a grater, a tomato, a fried egg, an olive branch, a pile of seeds, a chili pepper, a head of cauliflower, and a pear. At the bottom, there is a bottle of oil, a lemon, a lime, a whole pizza, and more lemons. On the right side, there are dumplings, a spoon, a bottle of oil, an olive branch, a wedge of cheese, a Moka pot, a head of cauliflower, and tomatoes.

Mains to share

Gnocco di semola alla romana con friarielli (VG)
Breaded and aubergines, served with saffron mashed potatoes, sun blushed tomatoes and basil oil

Porchetta e patate
Rolled pork belly roast stuffed with aromatic herbs and served with baked potatoes

Coda alla vaccinara con crostini
Oxtail stew with aromatic croutons

Desserts selection

After dinner shot

Espresso coffee