



REAL HOME COOKING BY REAL ITALIAN MAMMAS



REGNO DELLE DUE SICILIE YOU TRAVEL BACK IN TIME

Before Italy was Italy, the South was a kingdom. Regno delle Due Sicilie stretched from Naples to Palermo, a land shaped by Greeks, Arabs, Spanish and Bourbons, each leaving something behind.. especially in the kitchen.

This menu is our way of bringing that world back to the table. Because the Mammamas know something history books don't: recipes are the real time machines. Passed down by voice, by memory, by "quanto basta", they carry centuries of stories in every bite.

You'll taste it everywhere. In the sweet and sour punch of caponata, born from Arab influences in Sicily. In the slow-cooked depth of ragù napoletano, where patience is the main ingredient. In ziti alla Genovese, confusingly named and proudly Neapolitan, cooked for hours until onions melt into pure magic. Even in a humble arancino, once a portable feast for travellers crossing the island. And then there's Norma, a pasta so good it was named after a Bellini opera. Because in the South, food isn't just food. It's theatre, it's culture.

So take your time. Share, argue, dip bread where you shouldn't, order too much. The Mammamas wouldn't have it any other way.





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MAMMA'S GROUP EXPERIENCE

The best way to try everything! The following are **ALWAYS INCLUDED**

Prosecco 125ml or soft drink

Mamma's mixed starters board & bread basket

Mamma's Dessert selection

Limoncello and Espresso

£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



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.

* 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**

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



£ 49 MAMMA'S PASTA MENU

WITH UNLIMITED PASTA REFILL

WELCOME PROSECCO OR SOFT DRINK

MAMMAS STARTERS BOARD and BREAD BASKET

sent to the table as soon as they are ready, a sample board will include hot and cold, fish, meat, cheeses, fried and baked. Bread basket included.

MAZZA CALABRA

Creamy semolina, salty pecorino cheese & Nduja flavoured honey

RAGÙ NAPOLETANO

Slow-cooked Neapolitan meat ragu with mixed fried meats.

PARMIGIANA

Layers of aubergine with tomato sauce, basil and Parmigiano Reggiano

POLPETTE DELLA NONNA

Beef meatballs in a rich tomato sauce and Parmesan cheese.

PECORINO DI FILIANO

Pecorino cheese from Basilicata with Caponata and Capocollo (cured meat)

CROCCHETTE ALLA 'NDUJA

Golden potato croquettes with spicy 'nduja and cacio e pepe sauce

PASTA SELECTION

BIGOLI CACIO E PEPE (LAZIO)

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 per portion / add truffle shaves £ 6 per portion)

RIGATONI AL RAGU DEL CONTADINO (CALABRIA)

Rigatoni pasta with wild fennel pork sausages, saffron, tomato sauce and pecorino cheese.

RAGU' DI CODA ALLA VACCINARA (LAZIO)

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

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

fried aubergines in a rich tomato sauce, a classic from Sicily!

DAILY CHANGING DESSERT SELECTION TO SHARE

SHOT & ESPRESSO

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£ 59 MAMMA'S PASTA + MAINS

WITH UNLIMITED PASTA REFILL

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MAINS

SALSICCIA E FRIARIELLI (CAMPANIA)

Classic Neapolitan dish with pork sausage and Friarielli, Neapolitan broccoli rabe, known for its distinctive bitter taste and deep, savoury flavour.

RAGÙ NAPOLETANO (CAMPANIA)

Slow-cooked Neapolitan meat ragu served with toasted rustic bread.

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