



REAL HOME COOKING BY REAL ITALIAN MAMMAS

VIAGGIO ITALIANO MENU

A lovingly handpicked collection of Mamma's "best of" recipes shared from all the regions we've celebrated since our opening in 2018.

Mamma's SET MENU experience (must be ordered by the whole table)

£ 41 PASTA or PIZZA / £ 47 MAIN / £ 52 PASTA or PIZZA + MAIN

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

Prosecco 125ml or soft drink	Mamma's mixed starters board	Mamma's Dessert Selection	Single espresso (decaf + £ 0,50)
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STARTER TO SHARE

sent to the table as soon as they are ready

MAMMAS MIXED STARTERS BOARD TO SHARE

included in the set menu / A la carte £ 18 pp

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

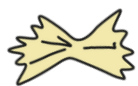
A SAMPLE BOARD might include a yummy selection as the **example below**
(recipes can't be ordered individually or outside the board)

RAGU' DI CARNE DELLA MAMMA Slow cooked meat ragu' served with bread	PAPPA AL POMODORO Warm rustic Tuscan tomato and bread mush	INSALATA SARDA Sardinian fregola, datterino tomatoes, green olives, basil pesto (nuts), Parmigiano and creamy stracciatella.
MAZZAFRISSA SARDA Sardinian semolina cream served with honey and carasau bread	SALAME & PECORINO Salame with pecorino and caponata (nuts)	FINOCCHI E ARANCE Fennel, Sicilian orange, fresh mint and olives salad

The recipes above can't be ordered individually or outside the board

OLIVES	£ 4.50	GARLIC BREAD	£ 5.00
BRUSCHETTA (4 pieces)	£ 8.50	GF + £ 3.50 / Add cheese + £ 2	
MONTANARA Neapolitan fried dough with: slow cooked tomato sauce	£ 8.50	ARANCINO CACIO E PEPE	£ 14.50
beef & caramelised onions sauce	£ 12.00	Sicilian arancino filled with rice, cacio e pepe sauce and truffle shavings	
BURRATA WITH CHOICE OF:		PARMIGIANA DI MELANZANE	£ 12.50
• Sliced Parma ham	£ 15.50	Layers of aubergine with tomato sauce, basil and parmesan cheese	
• Roasted vegetables	£ 14.50	CARPACCIO DI VITELLO	£ 16.00
TARTARE DI TONNO	£ 15.00	Thinly sliced veal served cold with wild rocket, parmesan shaving and balsamic glaze	
Red tuna tartare with smoked aubergine mousse			

A discretionary 13% service charge will be added to your bill, VAT included at the standard rate. **GF pasta available at = +£3.50**
ALLERGIES & INTOLERANCES If you have a food allergy, intolerance or coeliac disease, please inform a member of our management team before ordering. **Full allergen information is available on request. We use multiple allergens in our kitchen and, although procedures are in place to minimise cross contact, we cannot guarantee the complete absence of traces of allergens.**



PASTA

Most of our pasta is fresh egg pasta and comes with parmesan cheese (contains egg) on top.
GF option is available for most of our pastas at + £ 3.50
(set menu add on / price a la carte)

TONNO DA MAMMA (CAMPANIA)

Included in set menu / a la carte **£ 18.00**

Tonnarelli pasta with traditional Neapolitan-style puttanesca sauce, made with cherry tomatoes, capers, olives, garlic, chilli and seared tuna.

CAVATELLI AL PISTACCHIO CON GUANCIALE E RICOTTA (SICILY)

Included in set menu / a la carte **£ 18.50**

Rustic cavatelli pasta served with pistachio pesto, creamy ricotta, crispy guanciale and lemon zest (**available vegan / vegetarian**) (**contains nuts**)

ZITI ALLA GENOVESE (CAMPANIA)

Included in set menu / a la carte **£ 18.00**

Don't be fooled by the name, this traditional recipe hails from Naples.
Handmade thick and long pasta with a luscious 8h cooked beef and caramelised onions sauce

HOMEMADE TAGLIATELLE DEL PESCATORE (CAMPANIA)

Set menu + £ 3.50 / a la carte £ 27.00

A seafood lover's dream featuring handmade tagliatelle pasta with squid and cuttlefish ragu' cooked in prawn bisque, fresh prawns and mussels

BIGOLI CACIO E PEPE (LAZIO)

Included in set menu / a la carte **£ 17.50**

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

TAGLIATELLE ALLA BOLOGNESE (EMILIA ROMAGNA)

Set menu + **£ 3.50** / a la carte **£ 20.00**

Pork and beef world famous 8 h slow cooked ragu', prepared the most authentic way with fresh egg pasta and parmesan cheese

CHITARRINA TERAMANA CON POLPETTINE (ABRUZZO)

Included in set menu / a la carte **£ 18.50**

Hand-cut fresh egg pasta served with ragu' teramano made with a rustic tomato sauce and hand-rolled beef meatballs

PACCHERO AI 5 POMODORI E STRACCIATELLA (PUGLIA)

Included in set menu / a la carte **£ 18.50**

Pacchero wide tube-shaped pasta with a five tomato sauce including cherry tomatoes, beefsteak tomato, San Marzano, Pachino, Camone. Topped with stracciatella di burrata (creamy burrata's heart), extra virgin olive oil and fresh basil
Add guanciale pork cheek + £ 3

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SECONDI - MAIN COURSES

(set menu add on / price a la carte)



CONTROFILETTO (TOSCANA)

Set menu + £ 7 / a la carte £ 32.00

Ribeye served with Tuscan olive oil and sea salt and triple cooked potatoes
Add pecorino & black pepper sauce + £ 3.50 / pecorino & truffle + £ 6.50

COSTINE DI MANZO BRASATE (TOSCANA)

Set menu + £ 7 / a la carte £ 32.00

18 hours slow-cooked beef ribs, served with mashed potatoes
and red wine reduction

MAMMA'S GARDEN SALAD (TOSCANA)

Included in set menu / a la carte £ 21.00

Pan-fried chicken, baby potatoes, green beans, garden peas,
datterino tomatoes, soft-boiled egg, pickled red onion, capers, mixed leaves and
basil pesto mayonnaise (**contains nuts**).

PORCHETTA CON PATATE ARROSTO (LAZIO)

Included in set menu / a la carte £ 22.00

Slow-roasted porchetta with garlic and herbs, served with crispy roasted potatoes

TONNO CON ZUCCHINE ALLA SCAPECE (CAMPANIA)

Included in set menu / a la carte £ 22.00

Seared tuna steak with marinated courgettes and onion marmalade

ORATA AL CARTOCCIO (SICILIA)

Set menu + £ 3 / a la carte £ 22.00

Oven baked sea bream with potatoes, capers, olives and cherry tomatoes.

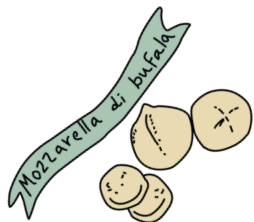
MELANZANA ALLA TOSCANA CON FONDUTA (VEGETARIAN)

Included in the set menu / a la carte £ 18.50

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



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PIZZE

Our sourdough is freshly made and left to proof for 48h.
All pizza are topped with **parmesan cheese (contains egg)**
GF option is available for most of our pizzas

(set menu add on / price a la carte)

BUFALINA

Included in set menu / a la carte **£ 13.00**

Mozzarella, buffalo mozzarella, tomato sauce and fresh basil

DIAVOLINA

Included in set menu / a la carte **£ 14.00**

Tomato sauce, mozzarella & spicy salami

FRA ROSARIO

Included in set menu / a la carte **£ 15.00**

Wild fennel sausage, roasted potatoes, rosemary, mozzarella (no tomato sauce)

LA SICILIANA

Included in set menu / a la carte **£ 16.00**

Fried aubergine, tomato, mozzarella, salted ricotta and fresh basil

LA GIANLUCA VIALLI

Included in set menu / a la carte **£ 18.00**

Tomato sauce, mozzarella, stracciatella di burrata, spicy salami
spreadable spicy salami & chilli

MAMMA ANNA

Set menu + **£ 4** / a la carte **£ 18.00**

Stracciatella di burrata, 24 months aged Parma ham, tomato,
mozzarella, sprinkled with rocket

CAPRICCIOSA CATANESE

Set menu + **£ 3** / a la carte **£ 16.50**

Tomatoe, mozzarella, artichokes, cooked ham, egg, mushrooms and oregano

TARTUFINA

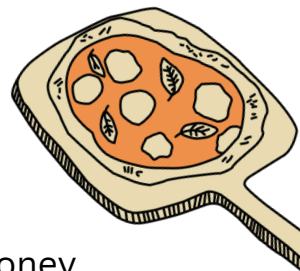
Set menu + **£ 5** / A la carte **£ 22.00**

Mushrooms, gorgonzola, truffle sauce, grated black truffle,
stracciatella di burrata.

THE NOTTING

Included in set menu / a la carte **£ 16.50**

Tomato sauce, mozzarella, spicy salami, finished with hot chilli honey





SIDES



PATATE ARROSTO £ 7.00

Tripled cooked roasted potatoes with rosemary, sea salt and olive oil

INSALATA MISTA £ 4.00

Mixed salad

VERDURE AL FORNO £ 7.95

Roasted vegetables

FAGIOLI ALL'UCCELLETTO £ 4.95

Cannellini beans with tomato, sage and extra virgin olive oil

FOCACCIA BREAD £ 4.00

Homemade Focaccia Bread

GARLIC BREAD £ 5.00

Homemade Garlic Bread
Add cheese + £ 2 / GF + £ 3.50

DIPS

ROAST GARLIC AND PARSLEY £ 2.50

HOT CHILLI HONEY DIP £ 2.50

'NDUJA MAYO DIP £ 2.50

Order 3 Dips

£ 5.50

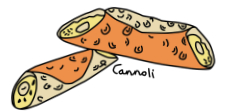
DESSERTS

TIRAMISU' AL PISTACCHIO £ 9.50

Mamma Anna's infamous pistachio tiramisu' (nuts)

TIRAMISU' CLASSICO £ 8.50

The classic tiramisù made according to tradition (nuts)



SEMIFREDDO ALLE MANDORLE £ 8.50

Almond semifreddo with a delicate caramel sauce and toasted almonds (nuts)

DESSERT OF THE DAY £ 8.50

Please ask our team

DID YOU KNOW?

All the famous chefs praise their moms for being their inspiration, what would happen if a whole restaurant was taken over by a group of Italian mothers?!

Ready to find the answer to such a big and tasty dilemma, Peppe Corsaro launched a casting call on **Facebook back in 2018** looking for brave mothers who'd cook their regional recipes to hungry Londoners. Since the first opening in Chelsea in 2018, so many mammas joined the adventure and fed their "**belli di mamma**" in King's Rd Chelsea, Hollywood Rd Chelsea and Kensington Park Rd in Notting Hill!

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