



LA MIA MAMMA X FISH AND BUBBLES
LA MIA MAMMA AMMARE

SUMMER IS NOT OVER, IT JUST MOVED TO CHELSEA
Exclusive residency

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. Complimentary handmade bread basket included.

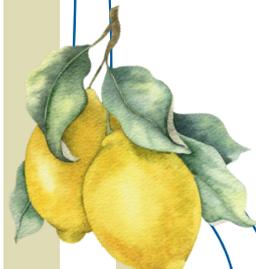
All our menu options include:

Welcome Prosecco or soft drink,
mixed daily changing starters to share,
bread basket,
desserts to share,
Italian espresso.

Choose one menu for the group:

£ 49 pp SELECTION OF 3 PASTA
with a selection of three unlimited pasta to share

£ 59 pp SELECTION OF 3 PASTA + 2 MAIN
with a selection of three unlimited pasta to share
+ two mains to share



Don't forget to tag us on Instagram @lamiamamalondon
Gluten free pasta is available on request at + £ 3,50
Vg = vegetarian / V = vegan / GF = gluten free



LA MIA MAMMA X FISH AND BUBBLES

LA MIA MAMMA AMMARE

£ 49 PASTA MENU

WELCOME PROSECCO OR SOFT DRINK ANTIPASTI SELECTION & BREAD BASKET

a sample selection might include

Seppie, patate e piselli, cuttlefish, potatoes and peas stew

Spiedino di merluzzo, cod and smoked mozzarella in a light tempura batter

Caponata di pesce spada, swordfish caponata with sauteed sweet and sour vegetables

Zuppa di cozze, mussels cooked in white wine and served with toasted aromatic bread.

Mazzafrissa sarda, typical creamy semolina, milk cooked to porridge-like consistency

Bianchetti fritti, fried white bates with signature herbs

OR SWAP THE ABOVE STARTER SELECTION WITH

FRIED FISH BY THE METER AT £ 2.5 PER PERSON

fried seafood street food and chips, served on a long board by the meter

A SELECTION OF 3 PASTA TO SHARE

GENOVESE NAPOLETANA DI TONNO with tuna

OR GENOVESE DI CARNE CLASSICA with beef

A delightful twist on the traditional Neapolitan genovese sauce, combining succulent tuna or juicy beef with a rich, 8h slow-cooked onion sauce.

BIGOLI CACIO E PEPE CON COZZE with mussels

OR BIGOLI CACIO E PEPE CLASSICO (V available)

Roman-style pasta with Pecorino Romano cheese and freshly cracked black pepper with a special twist: mussels. Traditional recipe without mussels available.

Upgrade your classic cacio e pepe with fennel sausage + £ 3 / truffle shaves + £ 6

MALLOREDDUS ALLA CAMPIDANESE (GF available)

Typical tiny shell-shaped pasta with Italian pork sausages saffron, tomato sauce and pecorino cheese.

OR SWAP one with vegetarian / vegan option

RIGATONI ALLA NORMA (vegan available without cheese)

Rigatone pasta with fried aubergines, fresh tomato sauce and salted ricotta cheese.

DAILY CHANGING DESSERTS TO SHARE & 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





LA MIA MAMMA X FISH AND BUBBLES
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£ 59 PASTA & MAIN MENU

WELCOME PROSECCO OR SOFT DRINK

ANTIPASTI SELECTION & BREAD BASKET

a sample selection might include

Seppie, patate e piselli, *cuttlefish, potatoes and peas stew*

Spiedino di merluzzo, *cod and smoked mozzarella in a light tempura batter*

Caponata di pesce spada, *swordfish caponata with sauteed sweet and sour vegetables*

Zuppa di cozze, *mussels cooked in white wine and served with toasted aromatic bread.*

Mazzafriusa sarda, *typical creamy semolina, milk cooked to porridge-like consistency*

Bianchetti fritti, *fried white bates with signature herbs*

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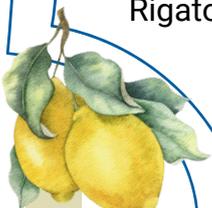
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A SELECTION OF 2 MAINS TO SHARE

ORATA AL CARTOCCIO

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

MELANZANA ALLA TOSCANA CON SARDE FRITTE (VG/ V available)

Aubergine boat filled with pappa al pomodoro (Tuscan bread and tomato mush) and crispy fried sardines. Available vegetarian / vegan.

or SWAP one dish with:

GRIGLIATA MISTA DI MARE

Grilled fish selection of tuna, caldari, prawns, swordfish

DAILY CHANGING DESSERTS TO SHARE

& ESPRESSO COFFEE



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