

#### THE FIRST RESTAURANT RUN BY 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)

## STARTER TO SHARE

sent to the table as soon as they are ready

#### MAMMAS MIXED STARTERS BOARD TO SHARE (min 2 ppl)

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.

<u>A SAMPLE BOARD</u> 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

**MAZZAFRISSA SARDA** 

Sardinian semolina cream served with honey and carasau bread SALAME & PECORINO

Salame with pecorino and caponata

**PARMIGIANA** 

Layers of aubergine with tomato sauce, basil and Parmigiano Reggiano

LARDO DI COLONNATA E POLENTA FRITTA

Lard served with fried polenta and honey

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

OLIVES MONTANARA Neapolitan fried dough with:	£ 4.50	ARANCINO CACIO E PEPE Sicilian arancino filled with rice, cacio e pepe sauce and truffle shaves	£ 14.50
- Slow cooked tomato sauce	£ 8.50	PARMIGIANA DI MELANZANE	£ 12.50
- Tomato sauce & Parmesan	£ 9.00	Layers of aubergine with tomato sauce, basil and Parmigiano Reggiano	
- Beef & caramelised onions sauce	£ 12.00		
	C 1	VITELLO TONNATO	£ 16.00
BURRATA E CRUDO  Burrata and sliced Parma ham	£ 15.50	Thinly sliced veal served cold with a creamy tuna & caper sauce	
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All our pasta is Fresh Egg Pasta. GF option is available for most of our pastas at + £ 3.50 (set menu add on / price a la carte)

#### PASTA MISTA, PATATE E PROVOLA (CAMPANIA)

Included in set menu / a la carte £ 16.50

Typical Neapolitan pasta (mixed pasta shapes) cooked with creamy potatoes and melted smoky provola cheese

Add guanciale pork cheek + £ 3 (available vegan without cheese)

#### 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 (pork cheek) (available vegan / vegetarian)

#### **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

#### RIGATONI ALLA NORMA (SICILIA)

Included in set menu / a la carte £ 16.00

Rigatone pasta with fried aubergines, fresh tomato sauce and salted ricotta cheese (vegan available without cheese).

#### **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 shaves + £ 6

#### TAGLIATELLE ALLA BOLOGNESE (EMILIA ROMAGNA)

Set menu + £ 3.50 / a la carte £ 20.00

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

#### 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 tomatoes sauce including cherry tomatoes, beefsteak tomatoe, San Marzano, Pachino, Camone. Topped with stracciatella di burrata (burrata's creamy heart), extra virgin olive oil and fresh basil

#### HANDMADE FILLED PASTA OF THE DAY

Set menu **+ £ 3.50** / a la carte **price on request** Made by the Mammas daily, only 10 portions per day available

## **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

#### COSTINE DI MANZO BRASATE (TOSCANA)

Set menu **+ £ 7** / a la carte **£ 32.00** 18 hours slow-cooked beef ribs, served with creamy mazza frissa

#### **AGNELLO IN UMIDO (SARDEGNA)**

Included in set menu / a la carte £ 22.50 Lamb stew with potatoes, aromatic herbs and white wine

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



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## MADE IN ITALY PIZZA

Made in Italy's pizza legacy with its incredible 48h slow fermented sourdough, easy to digest and with the finest Italian flours.

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

#### 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

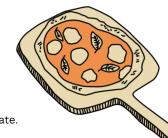
#### **TARTUFINA**

Set menu **+ £ 5** / A la carte **£ 22.50** Mushrooms, gorgonzola, truffle sauce, grated black truffle, stracciatella di burrata.

#### **ORTOLANA**

Included in set menu / A la carte £ 16.00

Tomato sauce, mozzarella, mixed peppers, mushrooms, sun blushed tomatoes & pesto (contains Parmesan & nuts)





## **PIZZE**

## Made in Italy's pizza legacy with its incredible 48h slow fermented sourdough, easy to digest and with the finest Italian flours. GF option is available for most of our pizzas

(set menu add on / price a la carte)

#### **MIRIAM**

Included in set menu / a la carte £ 16.00 Mozzarella, spicy salami, burrata's heart

#### **VEGAN TRUFFLY**

Included in set menu / a la carte £ 16.00 Vegan mozzarella, mushrooms, truffle paste, rockets, truffle oil

#### **CALZONE**

Included in set menu / a la carte £ 16.50

Calzone with cooked ham, ricotta, mozzarella, mushrooms, black pepper and tomato sauce

#### HOLLANDAISE CARBONARA

Set menu + £ 3 / a la carte **£ 17.50** Guanciale pork cheek, Hollandaise-Carbonara sauce, Egg

#### **BURRATA E PESTO**

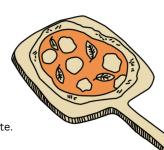
Included in set menu / A la carte £ 18.00 Margherita with burrata's heart and pesto

#### CAPRICCIOSA CATANESE

Set menu + £ 3 / a la carte £ 16.50 Tomatoe, mozzarella, artichokes, cooked ham, egg, mushrooms and oregano

#### THE NORTHCOTE

Included in set menu / A la carte **£ 16.00**Tomato sauce, mozzarella, mushrooms & Parma ham









FAGIOLI ALL'UCCELLETTO

Cannellini beans with tomato, sage

**PATATE ARROSTO** 

£ 7.00

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

**INSALATA MISTA** 

Mix Salad

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£ 4.00

FOCACCIA BREAD

and extra virgin olive oil

£ 4.00

£4.95

Homemade Focaccia Bread

**GARLIC BREAD** 

£4.95

Homemade Garlic Bread Add cheese + £ 1.50

## **DESSERTS**

#### TIRAMISU' AL PISTACCHIO £ 9.50

Mamma Anna's infamous pistachio tiramisu'

#### TIRAMISU' CLASSICO £ 8.50

The classic Tiramisu made as per tradition.



#### SEMIFREDDO ALLE MANDORLE £ 8.50

Almond semifreddo with a delicate caramel sauce and toasted almonds

#### **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!