



La mia Mamma



Embark on an Italian culinary journey focusing on one of the Italian regions every 3 months.

This season we have *EMILIA ROMAGNA*.

REAL HOME COOKING.

20 Italian Regions, 20 Mammamas cooking for you.

Our Mammamas DO ALL THE FOOD PREPARATION. Most of our pasta is freshly handmade daily, and our sizzling Grill adds an intense flavour to our fresh ingredients.

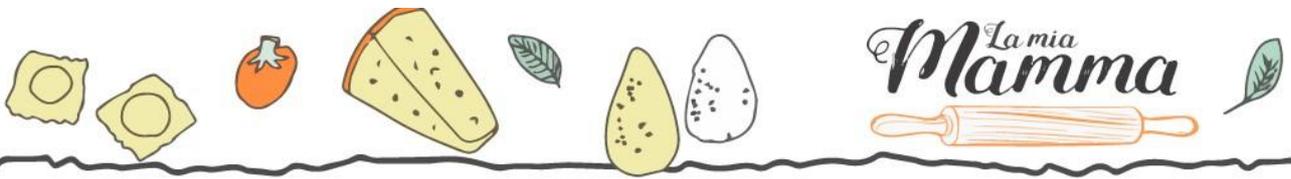
Discover the fat city: Bologna

*Emilia Romagna is known as “La Grassa” (the fat) for obvious reasons. Welcome to the homeland of the most authentic fresh pasta such as tortellini and all the quintessentially Italian food you might recall: **Parmigiano Reggiano, Balsamic Vinegar, Parma Ham, Lasagne, Tagliatelle and Ragu’ alla Bolognese.** Now relax, enjoy a glass of Lambrusco while we’ll bring your taste buds on a very special tour through our Italian “food valley”.*

Meet our Mammamas

Our mammamas flown all the way to London with their recipe book that has been passed down for generations.

The passion for cooking has always revolved around their family, and you might as well throw that diet out the window - you’ll always be too skinny to our “imported” mamma’s eye.



Mamma's Menu

***Build your own from Mamma's menu (2 people min.)
dessert and espresso are always included!***

***Antipasti to share & pasta £28 p.p
Aperol Spritz, Antipasti to share & main £33 p.p
Aperol Spritz, Antipasti to share, pasta & main £38 p.p***

Daily antipasti selection for 2 people

We'll bring you several mixed antipasti to share depending on mamma's mood!

Pasta

Most of our pastas are handmade daily from our Mammass

Tagliatelle alla Bolognese

Tagliatelle with Original recipee, beef & pork Bolognaise sauce

Gramigna salsiccia e funghi

Short squiggly tubes of pasta with sausage and mushroom, less known dish which is very popular in Bologna's homes

Maltagliati con fagioli

Irregular pasta shapes with beans, it literally means "badly cut"

Lasagna del giorno

Ask your waiter for the Lasagna of the day

Tortelloni ricotta e spinaci

Ricotta cheese and spinach filled pasta in a butter and sage sauce

Mains

Cotoletta di maiale alla bolognese

Pork breaded cutlet the Bolognese style with Parma Ham and Parmigiano Reggiano

Pollo al Parmigiano

Chicken cooked in a parmesan sauce, roast potatoes

Rana pescatrice al forno con patate

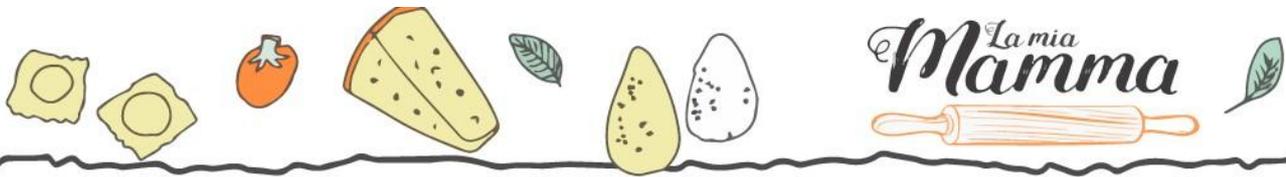
Monkfish Mamma's style with potatoes

Spiedini di gamberi e calamari

Breaded Shrimp and squid skewers typical from Romagna's seacoast, mixed salad

Cotoletta di funghi e mozzarella

Oyster Mushroom breaded cutlet with mozzarella, mixed salad



A la carte Menu from all over Italy

Antipasti

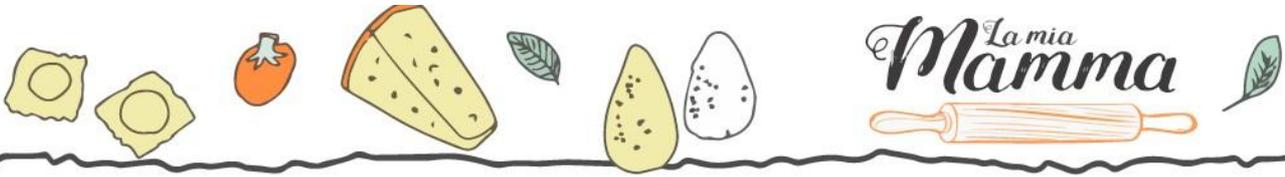
Parmigiana di melanzane	£ 9,00
<i>Layers of aubergines, tomato sauce, mozzarella, basil and parmesan cheese</i>	
Salumi e formaggi	£ 18,00
<i>Cured meats and cheeses</i>	
Carpaccio di spigola	£ 13,00
<i>Sea Bass carpaccio with sun-dried tomatoes, rocket and lemon dressing</i>	
Tartare di tonno con avocado	£ 13,00
<i>Tuna tartare, crushed avocado, chilli, citrus dressing and crunchy bread crumb</i>	

Pasta and risotto

Risotto of the day	£ P.O.R
<i>Ask your waiter</i>	
Pasta alla Norma	£ 12,00
<i>Pasta with aubergines and salted ricotta cheese</i>	
Cacio e pepe	£ 12,00
<i>Pasta with pecorino cheese topped with crushed black pepper</i>	

Mains from the Robata grill

Tonno alla griglia con Scarola in padella	£ 21,00
<i>Grilled tuna steak in, served with sautéed escarole</i>	
Tagliata di carne con patate al forno	£ 22,00
<i>8 ounce rib eye steak served with roast potatoes</i>	
Spigola alla griglia (2 ppl to share) (500grammi)	£ 29,00
<i>Whole Grilled sea bass with mixed salad and grilled vegetables (1lb 8oz)</i>	
Salmone alla griglia con friarielli	£ 18,00
<i>Grilled salmon on a bed of wild broccoli</i>	



Sides

Verdure grigliate	£ 4,00
<i>Grilled vegetables</i>	
Patate al forno	£ 4,00
<i>Roasted potatoes</i>	
Friarielli saltati	£ 4,00
<i>Pan fried wild broccoli</i>	
Insalata mista	£ 4,00
<i>Mix salad</i>	
Home made bread basket	£ 3,00

Salads

Insalata ortolana	£ 9,00
<i>Sun-dried tomatoes, aubergines, onions, tuna</i>	

Desserts

Dessert of the day	£ 5,50
<i>Ask your waiter</i>	
Tiramisu' al pistacchio	£ 5,50
<i>Pistachio tiramisu topped with caramelized pistachios</i>	
Cannolo siciliano	£ 5,50
<i>Most popular Sicilian dessert made with crispy pastry stuffed with creamy sweet homemade ricotta cheese</i>	

BUON APPETITO!