



REAL HOME COOKING BY REAL ITALIAN MAMMAS

Hollywood Rd 2025

How our group menu to share works:

1. We have 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.

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

Prosecco 125ml or soft drink	Mamma's mixed starters board	Bread Basket
Mamma's Dessert Selection	Single espresso decaf + £ 0,50	Limoncello shot

Choose one menu for the group:

All the above + **3 different PASTA to share**
£ 49 pp

All the above + **3 different MAINS to share**
£ 59 pp

All the above + **3 PASTA & 2 MAINS to share**
£ 65 pp

Gluten free pasta is available on request at + £ 3,50
Vg = vegetarian / V = vegan / GF = gluten free



Mamma's 3 PASTA menu

£ 49 per person

GLASS OF PROSECCO OR SOFT DRINK

FESTIVE STARTERS BOARD and BREAD BASKET

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

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

ROMAN SUPPLI'

Roman rice balls stuffed with minced meat and mozzarella

FAGIOLI E COTICHE

Roman style beans and pork rind

TRIPPA ALLA ROMANA

Classic Roman tripe in tomato sauce

CAPONATA

Sauteed sweet and sour vegetables (pinenuts)

POLLO E PEPERONI

Chicken with sauteed peppers

SPIEDINO DI MERLUZZO

Fried cod and smoked cheese

BURRATA

with orange and chili marmalade

POLPETTE DI MANZO

Beef meatballs in a rich tomato sauce

SEPPIE, PATATE E PISELLI

Cuttlefish, potato and peas stew

SELECTION OF 3 PASTA TO SHARE

LAZIO: BIGOLI CACIO E PEPE

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 / add truffle shaves £ 6)

LAZIO: AMATRICIANA

A classic Roman recipe made with guanciale (cured pork cheek), a rich tomato sauce and a touch of Pecorino Romano cheese.

LAZIO: RIGATONI AL RAGU' DI CODA ALLA VACCINARA

Oxtail slow cooked ragu', a great example of "*cucina popolare*"

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

fried aubergines in a rich tomato sauce and salted ricotta cheese
a classic from Sicily!

FESTIVE DESSERT SELECTION, SHOT & ESPRESSO

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



Mamma's 3 MAINS menu

£ 59 per person

GLASS OF PROSECCO OR SOFT DRINK

FESTIVE STARTERS BOARD and BREAD BASKET

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

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Chicken with sauteed peppers

SPIEDINO DI MERLUZZO

Fried cod and smoked cheese

BURRATA

with orange and chili marmalade

POLPETTE DI MANZO

Beef meatballs in a rich tomato sauce

SEPPIE, PATATE E PISELLI

Cuttlefish, potato and peas stew

SELECTION OF 3 MAINS TO SHARE

LAZIO: PORCHETTA E PATATE

Rolled pork belly roast stuffed with herbs and served with baked potatoes

LAZIO: CODA ALLA VACCINARA CON CROSTONE ALL'AGLIO

Oxtail stew with aromatic croutons

LAZIO: GNOCCO DI SEMOLA ALLA ROMANA CON FONDUTA DI PECORINO AL TARTUFO (vegetarian)

Roman semolina gnocco topped with pecorino and truffle fondue

FESTIVE DESSERT SELECTION

SHOT & ESPRESSO

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Mamma's 3 PASTA & 2 MAINS menu

£ 65 per person

GLASS OF PROSECCO OR SOFT DRINK

FESTIVE STARTERS BOARD and BREAD BASKET

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Fried cod and smoked cheese

BURRATA
with orange and chili marmalade

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

fried aubergines in a rich tomato sauce and salted ricotta cheese, a classic from Sicily!

MAINS TO SHARE

LAZIO: PORCHETTA E PATATE

Rollled pork belly roast stuffed with herbs and served with baked potatoes

LAZIO: CODA ALLA VACCINARA CON CROSTONE ALL'AGLIO

Oxtail stew with aromatic croutons

or SWAP one of the above for the vegetarian / vegan option

LAZIO: GNOCCO DI SEMOLA ALLA ROMANA CON FONDUTA DI PECORINO AL TARTUFO

Roman semolina gnocco topped with pecorino and truffle fondue

FESTIVE DESSERT SELECTION, SHOT & ESPRESSO

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