



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

## 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.

**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

**PARMIGIANA**  
Layers of aubergine with tomato sauce, basil and Parmigiano Reggiano

**MAZZAFRISSE SARDA**  
Sardinian semolina cream served with honey and carasau bread

**SALAME & PECORINO**  
Salame with pecorino and caponata

**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

£ 4.50

### ARANCINO CACIO E PEPE

£ 14.50

### MONTANARA

Neapolitan fried dough with:

- Slow cooked tomato sauce
- Tomato sauce & Parmesan
- Beef & caramelised onions sauce

£ 8.50

£ 9.00

£ 12.00

### PARMIGIANA DI MELANZANE

£ 12.50

Layers of aubergine with tomato sauce, basil and Parmigiano Reggiano

### BURRATA E CRUDO

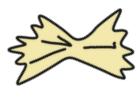
£ 15.50

### VITELLO TONNATO

£ 16.00

Burrata and sliced Parma ham

Thinly sliced veal served cold with a creamy tuna & caper sauce

 **PASTA** 

**All our pasta is Fresh Egg Pasta. GF option is available for most of our pastas at + £ 3.50**  
**Most of our pasta come with Parmesan cheese on top**  
**(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

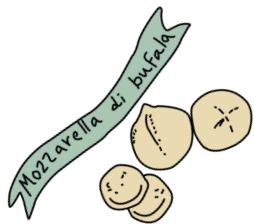
Oven baked Sea Bream with potatoes, capers, olives and cherry tomatoes.

## 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





# 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

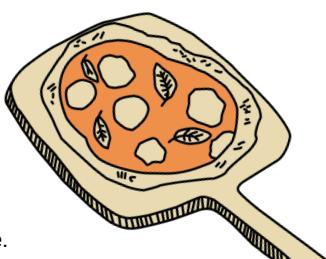
Set menu + **£ 5** / A la carte **£ 22.50**

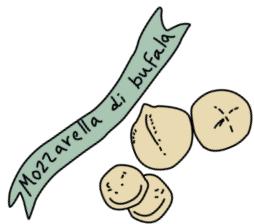
Mushrooms, gorgonzola, truffle sauce, grated black truffle, stracciatella di burrata.

## 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.**

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(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**

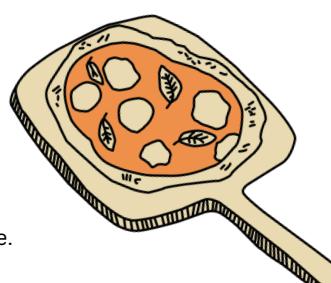
Set menu + £ 3 / a la carte **£ 16.50**

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





# SIDES



## PATATE ARROSTO £ 7.00

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

## INSALATA MISTA £ 4.00

Mix Salad

## FAGIOLI ALL'UCCELLETTO £ 4.95

Cannellini beans with tomato, sage and extra virgin olive oil

## FOCACCIA BREAD £ 4.00

Homemade Focaccia Bread

## GARLIC BREAD £ 4.95

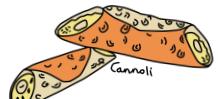
Homemade Garlic Bread

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!