



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)
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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

MAZZAFRISSA 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

MONTANARA

Neapolitan fried dough with:

- Slow cooked tomato sauce £ 8.50

- Tomato sauce & Parmesan £ 9.00

- Beef & caramelised onions sauce £ 12.00

BURRATA E CRUDO £ 15.50

Burrata and sliced Parma ham

ARANCINO CACIO E PEPE £ 14.50

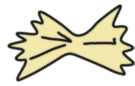
Sicilian arancino filled with rice, cacio e pepe sauce and truffle shaves

PARMIGIANA DI MELANZANE £ 12.50

Layers of aubergine with tomato sauce, basil and Parmigiano Reggiano

VITELLO TONNATO £ 16.00

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 Mammass 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

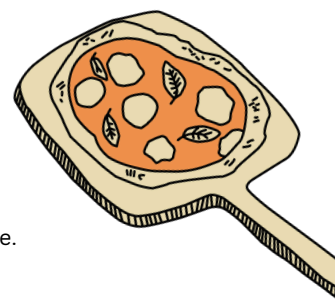
Set menu + **£ 5** / A la carte **£ 22.50**

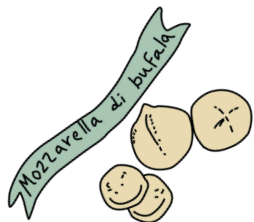
Mushrooms, gorgonzola, truffle sauce, grated black truffle, stracciatella di burrata.

ORTOLANA

Included in set menu / A la carte **£ 16.00**

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





PIZZE

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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

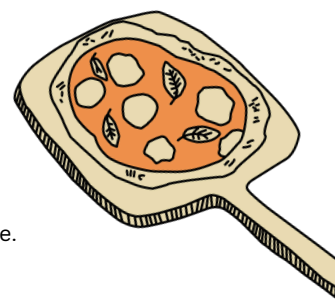
Set menu + £ 3 / a la carte **£ 16.50**

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**

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

FAGIOLI ALL'UCCELLETTO**£ 4.95**

Cannellini beans with tomato, sage and extra virgin olive oil

INSALATA MISTA**£ 4.00**

Mix Salad

FOCACCIA BREAD**£ 4.00**

Homemade Focaccia Bread

GARLIC BREAD**£ 4.95**Homemade Garlic Bread
Add cheese + £ 1.50

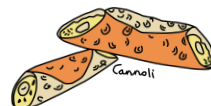
DESSERTS

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!
