



BATTERSEA, Northcote Rd

FLASH DEAL

3 COURSE PARTY MENU FROM £ 39

ends on 12.02.2026

to redeem enter in the booking notes "JANUARY DEAL"

**PARTY
LIKE
AN ITALIAN
MAMMA**

BIRTHDAY PERKS INCLUDED

If you are celebrating by February 12th 2026!

T&Cs below





IT'S YOUR BIRTHDAY!

BIRTHDAY PERSON EATS FOR FREE

FREE BOTTLE OF PROSECCO EVERY 7 GUESTS

FREE SHOT FOR THE BIRTHDAY PERSON

BIRTHDAY CANDLE & SONG CELEBRATION

We know how winter birthdays sometimes get lost between Christmas leftovers and New Year resolutions.
Rude.

So this is Mamma's way of saying:
we see you, we love you and you deserve
a proper Italian style party with big tables, loud cheers and
a memorable festa!

HOW TO REDEEM MAMMA'S BIRTHDAY PERKS!

- Book your party from **7 guests up**
- Type in the booking notes "BIRTHDAY PERKS"
- Choose from one of our discounted party set menu below

T&CS:

- Birthday Perks valid for all birthdays in **December, January and by February 12th**. Bring your ID to confirm the date of birth & redeem the birthday pack.
 - Birthday person eats free (enjoys a complimentary party menu).
Drinks and service charge excluded.
 - On **NEW bookings** placed from 15.01.26, for any date until **February 12th 2026**.
 - Not valid in conjunction with other offers, **not valid on existent bookings**. Offer ends on 12.02.2026
 - We reserve the right to amend the offer, T&Cs apply.
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JANUARY EXCLUSIVE

ends on 12.02.2026

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~~£ 49~~ £ 39_{pp}

PASTA SELECTION - 3 COURSE MENU

UPGRADE AT + £ 2 pp FOR BOTTOMLESS PASTA & LIMONCELLO SHOT

GLASS OF PROSECCO OR SOFT DRINK

5 STARTERS TO SHARE and BREAD BASKET

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

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

**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

ALL 3 PASTA TO SHARE

Most of our pasta come with Parmesan on top

ABRUZZO: CHITARRINA TERAMANA CON POLPETTINE

Maccheroni served with ragu' teramano, tomato sauce and hand-rolled meatballs

EMILIA ROMAGNA: TAGLIATELLE ALLA BOLOGNESE

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

LAZIO: BIGOLI CACIO E PEPE

Roman-style pasta with Pecorino Romano cheese and freshly cracked black pepper
Add fennel sausage + £ 3 / truffle shaves + £ 6

or SWAP one of the above for one the following vegetarian / vegan options

CAMPANIA: PASTA MISTA, PATATE E PROVOLA

Typical Neapolitan pasta cooked with potatoes and smoky provola cheese
Available vegan without cheese

SICILY: CAVATELLI AL PISTACCHIO CON RICOTTA

Rustic cavatelli pasta served with pistachio pesto, creamy ricotta and lemon zest
Available vegan without cheese

DESSERT SELECTION, ESPRESSO COFFEE

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





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~~£ 59~~ £ 49_{pp}

PASTA + MAINS - 4 COURSE MENU

WINE & LIMONCELLO UPGRADE (for the whole group) at + £ 5 pp

An additional glass of red or white wine per person with your pasta course
& Limoncello shot with desserts

GLASS OF PROSECCO OR SOFT DRINK

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continues



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2 MAINS TO SHARE

SICILIA: ORATA AL CARTOCCIO

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

SARDEGNA: AGNELLO IN UMIDO

Lamb stew with potatoes, aromatic herbs and white wine

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

VEGETARIAN: MELANZANA ALLA TOSCANA CON FONDUTA

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

DESSERT SELECTION

ESPRESSO COFFEE

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