



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 / £ 47 MAIN / £ 52 PASTA + 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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 Wine Pairing Experience (125ml): a paired wine with each course and limoncello at the end. 
Mon-Fri 12-6pm included with set menu; after 6pm £16pp (2 pairings) / £20pp (3 pairings)

STARTER TO SHARE

MAMMAS MIXED STARTERS BOARD TO SHARE (min 2 ppl)

sent to the table as soon as they are ready

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

FINOCCHI E ARANCE
Fennel, Sicilian orange, fresh mint and olives salad

MAZZAFRISSA SARDA
Sardinian semolina cream with honey & carasau bread

INSALATA SARDA
Sardinian fregola, datterino tomatoes, green olives, basil pesto, Parmigiano and creamy straciatella.

SALAME & PECORINO
Salame with pecorino and caponata

The recipes above can't be ordered individually or outside the board

OLIVES	£ 4.50	ARANCINO CACIO E PEPE	£ 14.50
MONTANARA <i>Neapolitan fried dough with:</i>		Sicilian arancino filled with rice, cacio e pepe sauce and truffle shaves	
- Slow cooked tomato sauce	£ 8.50	PARMIGIANA DI MELANZANE	£ 12.50
- Tomato sauce & Parmesan	£ 9.00	Layers of aubergine with tomato sauce, basil and Parmigiano Reggiano	
- Beef & caramelised onions	£ 12.00	FREGOLA SARDA	£ 14.50
BURRATA WITH A CHOICE OF:		Traditional Sardinian fregola with cherry tomatoes, basil pesto, green olives, Parmigiano and straciatella di burrata	
• Parma Ham	£ 15.50		
• zucchini scapece, onion jam	£ 14.50		
TUNA TARTARE	£15.50		
Chunky red tuna tartare with avocado			

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 pasta available at +£3.50



PASTA



All our pasta is Fresh Egg Pasta. GF option is available for most of our pastas at + £ 3.50
(set menu add on / price a la carte)

Most of our pasta come with Parmesan cheese on top

TONNO DA MAMMA (CAMPANIA)

Included in set menu / a la carte **£ 18.00**

Tonnarelli pasta with traditional Neapolitan-style puttanesca sauce, made with cherry tomatoes, capers, olives, garlic, chilli and seared tuna.

CAVATELLI AL PISTACCHIO CON GUANCIALE E RICOTTA (SICILIA)

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 **£ 18.50**

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) (VG)

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

Rigatone pasta with fried aubergines, fresh tomato sauce and salted ricotta cheese (vegan available).

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** / Pork Cheek + **£ 3**
Not Available Gluten Free

PACCHERO DEL PESCATORE (CAMPANIA)

Set menu + **£ 3.50** / a la carte **£ 27.00**

A seafood lover's dream featuring calamarata pasta with squid and cuttlefish ragu' cooked in prawns bisque, fresh prawns and mussels

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
Not Available Gluten Free

HAND-MADE TORTELLONI ALLA GRICIA (LAZIO)

set menu + **£ 3.50** / a la carte **£ 18.00**

Mamma's favorite dish

Tortelloni filled with Pecorino Romano sauce and black pepper, served with a traditional Gricia sauce and crispy guanciale (pork cheek). **Not Available Gluten Free**

MAMMA CHE QUADROTTI (SICILIA)

Set menu + **£ 3.50** / a la carte **£ 18.50**

Quadrotti pasta filled with ricotta, parmigiano, fried aubergines and basil pesto, in a five-tomato and butter sauce. **Not Available Gluten Free**

SECONDI - MAIN COURSES



CONTROFILETTO (TOSCANA)

Set menu + **£ 7** / a la carte **£ 32.00**

Ribeye served with Tuscan olive oil and sea salt and triple cooked potatoes

BEEF BRISKET (TOSCANA)

Set menu + **£ 5** / a la carte **£ 28.00**

18 hours slow-cooked beef brisket, served with Mazza Frissa

MAMMA'S GARDEN (TOSCANA)

Included in set menu / a la carte **£ 21.00**

Pan-fried chicken, baby potatoes, green beans, garden peas, datterino tomatoes, soft-boiled egg, pickled red onion, capers, mixed leaves and basil mayonnaise.

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 **£ 22.50**

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



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If you have any allergies, please inform your waiter before ordering. GF= +£3.5

TIPPING. A service charge is already included in your bill and is shared with the whole team.
If you decide to leave something extra, it will go directly to the waiter taking care of you today.



SIDES



PATATE ARROSTO £ 7.00
Tripled cooked roasted potatoes
with rosemary, sea salt and olive oil

INSALATA MISTA £ 4.00
Mix leaf Salad

ZUCCHINE SCAPECE £6.00
Marinated scapece courgettes
and red onion jam

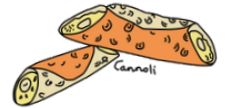
FOCACCIA BREAD £ 4.00
Home-made Focaccia Bread

FRIARIELLI £7.00
Not broccoli but coming from the
same family. Exceptionally
flavorful, with a slightly bitter finish.

TOMATO SALAD £ 5.00
seasonal tomato salad

DESSERTS

TIRAMISU'ALPISTACCHIO £ 10.00
Mamma Anna's infamous pistachio tiramisu'



TIRAMISU'CLASSICO £ 9.00
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 mamas joined the adventure and fed their "**belli di mamma**" in King's Rd Chelsea, Hollywood Rd Chelsea and Kensington Park Rd in Notting Hill!

TIPPING. An optional service charge is already included in your bill and is shared with the whole team. If you decide to leave something extra, it will go directly to the waiter taking care of you today.