



Ciao Belli di Mamma, we can't wait to have you here!

### How our group menu to share works:

1. We have three different options, find them below.
2. Choose one menu for the whole group. If you have any specific dietary requirement, get in touch with us by email and we will make sure all guests are fed and happy :)
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 mamas will place everything in the middle, so that all your guests can taste different recipes.

### All our menu include:

welcome drink,  
mixed daily changing starters to share,  
two sides of your choice to share,  
desserts to share,  
after dinner shot,  
Italian espresso.

### Choose one for the group:

**£ 40 pp SELECTION OF PASTA**  
with a selection of three pasta to share

**£ 45 pp SELECTION OF MAINS**  
with selection of three mains to share

**£ 50 pp SELECTION OF PASTA + MAIN**  
selection of three pasta & three mains to share

Get ready to celebrate with the Mamas!

Don't forget to tag us on  
Instagram @lamiamammalondon

A complimentary 12.5% service charge will be added to your bill, VAT included the standard rate. If you have any allergies, please inform your waiter before ordering.



## £ 40 Mamma's Menu

Welcome Prosecco or Aperol Spritz

### Daily antipasti selection

We'll bring you several mixed antipasti to share depending on mamma's mood and you get to choose 2 side dishes for the table!

### Pasta to share

#### Malloreddus al ragu' di cinghiale

*Malloreddus typical tiny shell pasta with 8h slow cooked wild boar ragu'*

#### Culurgiones Ogliastrini (VG) + £ 2,50

*Authentic pasta dumpling from Sardinia filled with potato pecorino and mint and served with rustic tomato sauce*

#### Malloreddus alla campidanese

*Malloreddus typical tiny shell pasta with pork sausages, saffron, tomato sauce and pecorino cheese*

You can switch one of the above options for Pasta alla Norma (VG)

*Pasta with aubergines and salted ricotta cheese (vegan available without ricotta cheese)*

### Desserts selection

### After dinner shot

### Espresso coffee





## £ 45 Mamma's Menu

Welcome Prosecco or Aperol Spritz

### Daily antipasti selection

We'll bring you several mixed antipasti to share depending on mamma's mood and you get to choose 2 side dishes for the table to share!

### Mains to share

**Porceddu sardo con patate e riduzione al Mirto**  
*Roasted suckling pig served with roast potatoes and Mirto liqueur reduction*

**Spezzatino d'agnello in umido alla Sarda sfumato in Cannonau**  
*Lamb stew Sardinian style in sun dried tomatoes, thyme and herbs with a Cannonau red wine twist*

**Melanzana alla Sarda con fonduta di pecorino (V / VG)**  
*Aubergine boat filled with tomatoes, garlic and herbs served with pecorino cheese fondue (vegan without cheese fondue)*

### Desserts selection

After dinner shot

Espresso coffee



## £ 50 Mamma's Menu

Welcome Prosecco or Aperol Spritz

### Daily antipasti selection

We'll bring you several mixed antipasti to share depending on mamma's mood and you get to choose 2 side dishes for the table!

### Pasta to share

#### Malloreddus al ragu' di cinghiale

*Malloreddus typical tiny shell pasta with 8h slow cooked wild boar ragu'*

#### Culurgiones Ogliastrini (VG) + £ 2,50

*Authentic pasta dumpling from Sardinia filled with potato pecorino and mint and served with rustic tomato sauce*

#### Malloreddus alla campidanese

*Malloreddus typical tiny shell pasta with pork sausages, saffron, tomato sauce and pecorino cheese*

#### You can switch one of the above options for Pasta alla Norma (VG)

*Pasta with aubergines and salted ricotta cheese (vegan available without ricotta cheese)*





## Mains to share

### **Porceddu sardo con patate e riduzione al Mirto**

*Roasted suckling pig served with roast potatoes and  
Mirto liqueur reduction*

### **Spezzatino d'agnello in umido alla Sarda sfumato in Cannonau**

*Lamb stew Sardinian style in sun dried tomatoes,  
thyme and herbs with a Cannonau red wine twist*

### **Melanzana alla Sarda con fonduta di pecorino (V / VG)**

*Aubergine boat filled with tomatoes, garlic and herbs  
served with pecorino cheese fondue (vegan without  
cheese fondue)*

## Desserts selection

## After dinner shot

## Espresso coffee