



# REAL HOME COOKING BY REAL ITALIAN MAMMAS

## King's Rd

### How our group menu to share works:

1. We have different options, find them below.
2. Choose one menu for the whole group. If you have any specific dietary requirement / allergy, get in touch with us by email and we arrange the menu accordingly :)
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 mammas will place everything in the middle, so that all your guests can taste different recipes.
5. Complimentary handmade bread basket included.

The following are **ALWAYS INCLUDED** in Mamma's set menu offer:

Prosecco 125ml or soft drink	Mamma's mixed starters board	Bread Basket
Mamma's Dessert Selection	Single espresso decaf + £ 0,50	Limoncello shot

### Choose one menu for the group:

All the above + **3 different PASTA to share**  
£ 49 pp

All the above + **3 different MAINS to share**  
£ 59 pp

All the above + **3 PASTA & 2 MAINS to share**  
£ 65 pp

Gluten free pasta is available on request at + £ 3,50  
Vg = vegetarian / V = vegan / GF = gluten free



# Mamma's 3 PASTA menu

£ 49 pp

WELCOME PROSECCO OR SOFT DRINK

---

## STARTERS BOARD and BREAD BASKET

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

**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

---

## SELECTION OF 3 PASTA TO SHARE

### **ABRUZZO: CHITARRINA TERAMANA CON POLPETTINE**

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

### **SICILY: RIGATONI ALLA NORMA (VG)**

Rigatone pasta with fried aubergines, fresh tomato sauce and salted ricotta cheese  
Available vegan without cheese

### **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**

### **SICILY: CAVATELLI AL PISTACCHIO CON RICOTTA**

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

---

## DESSERTS SELECTION, SHOT & ESPRESSO

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= +£3.5



# Mamma's 3 MAINS menu

£ 59 pp

WELCOME PROSECCO OR SOFT DRINK

---

## STARTERS BOARD and BREAD BASKET

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

**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

---

## SELECTION OF 3 MAINS TO SHARE

**ABRUZZO: RAGU DELLA MAMMA CON POLENTA**

Slow cooked ragu' in a rich tomato sauce, served with Polenta

**SICILIA: ORATA AL CARTOCCIO**

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

**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

---

## DESSERTS SELECTION

## SHOT & ESPRESSO

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= +£3.5





# Mamma's 3 PASTA & 2 MAINS menu

£ 65 pp

## WELCOME PROSECCO OR SOFT DRINK STARTERS BOARD 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)

**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

## SELECTION OF 3 PASTA TO SHARE

**ABRUZZO: CHITARRINA TERAMANA CON POLPETTINE**

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

**SICILY: RIGATONI ALLA NORMA (VG)**

Rigatone pasta with fried aubergines, fresh tomato sauce and salted ricotta cheese  
Available vegan without cheese

**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

**SICILY: CAVATELLI AL PISTACCHIO CON RICOTTA**

with pistachio pesto, ricotta and lemon zest. Available vegan without cheese

## SELECTION OF 2 MAINS TO SHARE

**ABRUZZO: RAGU DELLA MAMMA CON POLENTA**

Slow cooked ragu' in a rich tomato sauce, served with Polenta

**SICILIA: ORATA AL CARTOCCIO**

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

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, SHOT & ESPRESSO

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= +£3.5