



Regional homemade recipes cooked by Italian Mammamas!  
This residency we are showcasing: SARDEGNA!

**£ 39 PASTA / £ 44 MAIN / £ 49 PASTA & MAIN**

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

**Welcome Prosecco 125ml or soft drink**

**Mamma's mixed starters board**

*Add Mamma's dessert selection of the day and Single espresso at + £ 5*

## STARTERS TO SHARE

*sent to the table as soon as they are ready*

### MAMMAS MIXED STARTERS BOARD TO SHARE

*(included in set menu for 2 people minimum or £ 18 per person A la Carte)*

*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)**

#### **SALAME E PECORINO**

Wild boar salame with carasau music bread, pecorino cheese and tangerine marmalade

#### **MAZZA FRISSA**

Typical creamy semolina, milk cooked to porridge-like consistency.

#### **PARMIGIANA**

Layers of fried aubergine, mozzarella, fresh tomato sauce and Parmesan cheese

#### **FREGOLA ZAFFERANO E SALSICCIA**

Sardinian giant cous cous with saffron and Italian sausage

#### **RAGU' DELLA MAMMA**

Mamma's slow cooked pork ragu' with pecorino cheese

#### **CAPONATA**

Sweet and sour sautéed vegetables

#### **PETTOLE E CAPOCOLLO £ 10,50**

*Puffy balls of fried risen dough served with capocollo pork cured meat*

#### **BURRATA E BOTTARGA £ 15,50**

*Burrata cheese with mulled roe, marinated tomato salad and music bread*

#### **PARMIGIANA DI MELANZANE (VG) £ 12,50**

*Layers of aubergines, tomato sauce, mozzarella basil and Parmesan*

#### **CARPACCIO DI MANZO CON MAIONESE ALLE ERBE, TARALLO E CIPOLLA CAMELLATA £ 15,50**

*Very thinly sliced raw beef with herb mayo, crumble tarallo and caramelized onion*

#### **SALUMI E FORMAGGI (GF) £ 25,00**

*Cured meats and cheeses*

#### **TARTARE DI TONNO, STRACCIATELLA, CACIO E PEPE, CARASAU £ 15,00**

*Red chunky tuna tartare, stracciatella di burrata, cacio e pepe sauce and music bread*

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



# PASTA

All our pasta is Fresh Egg Pasta. GF option is available for most of our pastas at + £ 3.5  
(set menu add on / price a la carte)

**SARDEGNA: MALLOREDDUS ALLA CAMPIDANESE** (GF available)

included in the set menu / a la carte £ 16,50

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

**SARDEGNA: MALLOREDDUS AL RAGU' DI CINGHIALE** (GF available)

included in the set menu / a la carte £ 17,50

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

**SARDEGNA: FREGOLA AI FRUTTI DI MARE E ZAFFERANO**

included in the set menu / a la carte £ 19,50

*Sardinian pasta shaped like giant cous cous with mix sea food (catch of the day) and saffron*

**SARDEGNA: CULURGIONES OGLIASTRINI** (VG)

included in the set menu at + £3 / a la carte £ 22,00

*Handmade pasta dumpling from Sardinia filled with potato, pecorino cheese and mint served with rustic tomato sauce*

**MALLOREDDUS AL PESTO DI PISTACCHIO E GUANCIALE**

(VG / V & GF available)

included in the set menu at + £ 3 / a la carte £ 18,50

*Malloreddus pasta served with pistachio pesto, ricotta and guanciale (pork cheek) (VG or VEGAN on request)*

**RIGATONI ALLA NORMA** (VG / V available)

included in the set menu / a la carte £ 16,00

*Rigatone pasta with fried aubergines, fresh tomato sauce and salted ricotta cheese (vegan available without cheese).*

**ZITI ALLA GENOVESE** (GF available)

included in the set menu / a la carte £ 18,00

*Neapolitan pasta with a luscious sauce made with 8h slow cooked onion, beef and Parmesan*

**BIGOLI CACIO E PEPE** (VG)

included in the set menu / a la carte £ 17,50

*Known as "the best cacio e pepe in town" by Infatuation London, typical pasta from Rome with pecorino cheese topped with crushed black pepper (add fennel sausage £ 3 / truffle shaves £ 6)*

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## SECONDI - MAIN COURSES

(set menu add on / price a la carte)

### **SARDEGNA: PORCETTO SARDO CON PATATE**

(GF available)

included in the set menu + £ 7 / a la carte £ 28,00

*Roasted suckling pig served with roasted potatoes*

### **SARDEGNA: SPEZZATINO D'AGNELLO IN UMIDO ALLA SARDA SFUMATO IN CANNONAU**

included in the set menu / a la carte £ 21,50

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

### **SARDEGNA: CINGHIALE IN UMIDO (GF)**

included in the set menu / a la carte £ 21,50

*Typical stew with wild boar marinated in Cannonau red wine, saffron, sun  
dried tomatoes, juniper berries and laurel*

### **SARDEGNA: MELANZANA ALLA SARDA CON FONDUTA DI PECORINO**

(VG/ V & GF available)

included in the set menu / a la carte £ 18,50

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

### **SARDEGNA: ORATA AL CARTOCCIO (GF)**

Included in the set menu / A la carte 22,00

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

### **TAGLIATA DI ENTRECOTE CON PATATE AL FORNO (GF available)**

Set menu +£7 / a la carte £ 32,00

*8oz (220gr) Rib eye served with roast potatoes.*

### **COSTINE DI MANZO CON PURE' (GF)**

Set menu + £7 / a la carte £ 32,00

*Slow cooked beef ribs in Primitivo wine reduction with mash potato*

### **PANZANELLA CON PESCHE GRIGLIATE E STRACCIATELLA (VG)**

Included in the set menu / a la carte £ 16,50

*A rustic "bread salad" with chopped grilled peaches, avocado and  
stracciatella (burrata's heart).*

## SIDES

Triple cooked potatoes (VG) £ 5,00

Sautéed turnip tops (VG)(GF) £ 7,00

Mix salad (VG)(GF) £ 4,00

Homemade bread basket £ 4,00

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## REAL HOME COOKING BY REAL ITALIAN MAMMAS

*"Whenever I'm missing  
home and my mother,  
I know where to go"*

Stanley Tucci, Searching for Italy  
season 2, episode 4



*Filming with Stanley Tucci*

Our Mammias join the team with their recipe book which has been passed down for generations. They do all the preparation with the same care and love they have when cooking at home for their family. Since they are not professional chefs, the Mammias are supported by a team of professionals in order to run a successful and busy shift. The passion for cooking has always revolved around their family, and you might as well throw that diet out the window - you'll always be too skinny to mamma's eye.

### Welcome to Sardegna!

Sardegna is an astonishing island rich in treasures such as heavenly beaches, dramatic landscapes and a very ancient culinary tradition that reflects the deep history of this land! The second largest island of the Mediterranean holds the highest rate of centenarians in the world, and we can understand why :)

Starters will feature a delicious mix of colorful veggies, meat and fish. Slow cooked wild boar and fish will be enjoyed as a first course or as a main, while pork will be served in the most authentic way: Porcetto Sardo! To finish, an interesting array of desserts has to be paired with the traditional Mirto liqueur made with berries and leaves.

### How our menu works:

We have 3 set menus you can choose from which cover the regional residency of the moment and **includes a welcome drink, mixed starters to share, pasta and/or main**. Single dishes from Mamma's set menu can also be ordered without the set menu. The a la carte menu is offering recipes from all over Italy with a modern twist.

### AS SEEN ON:

ShortList

STANLEY  
TUCCI  
SEARCHING FOR  
ITALY



Daily Mail

la Repubblica.it

Evening Standard.

GENTE



EATER



CORRIERE DELLA SERA

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