



REAL HOME COOKING BY REAL ITALIAN MAMMAS

Battersea 2025

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**

£ 39 pp LUNCH Monday to Friday - order by 5 pm

£ 49 pp DINNER from 5 pm & ALL DAY Saturday & Sunday

All the above + **3 different MAINS to share**

£ 49 pp LUNCH Monday to Friday - order by 5 pm

£ 59 pp DINNER from 5 pm & ALL DAY Saturday & Sunday

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

£ 55 pp LUNCH Monday to Friday - order by 5 pm

£ 65 pp DINNER from 5 pm & ALL DAY Saturday & Sunday

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



Mamma's 3 PASTA menu

£ 39 pp LUNCH Monday to Friday - order by 5 pm
£ 49 pp DINNER from 5 pm & ALL DAY Saturday & Sunday

WELCOME PROSECCO OR SOFT DRINK

FESTIVE 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

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

FESTIVE 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

£ 49 pp LUNCH Monday to Friday - order by 5 pm
£ 59 pp DINNER from 5 pm & ALL DAY Saturday & Sunday

WELCOME PROSECCO OR SOFT DRINK

FESTIVE STARTERS BOARD and BREAD BASKET

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

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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

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

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

FESTIVE DESSERTS SELECTION

SHOT & ESPRESSO

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Mamma's 3 PASTA & 2 MAINS menu

£ 55 pp LUNCH Monday to Friday - order by 5 pm

£ 65pp DINNER from 5 pm & ALL DAY Saturday & Sunday

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(recipes can't be ordered individually or outside the board)

RAGU' DI CARNE DELLA MAMMA

Slow cooked meat
ragu' served with bread

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Warm rustic Tuscan
tomato and bread mush

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tomato sauce, basil and
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served with honey and
carasau bread

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Salame with pecorino
and caponata

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Lard served with
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8h slow cooked beef and pork ragu' and Parmigiano Reggiano

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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

with potatoes & provola cheese. Available vegan without cheese

SICILY: CAVATELLI AL PISTACCHIO CON RICOTTA

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

SELECTION OF 3 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

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