



REAL HOME COOKING BY REAL 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 or PIZZA / £ 47 MAIN / £ 52 PASTA or PIZZA + MAIN

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

Prosecco	Mamma's mixed	Mamma's Dessert	Single espresso
125ml or soft drink	starters board	Selection	(decaf + £ 0,50)

STARTER TO SHARE

sent to the table as soon as they are ready

MAMMAS MIXED STARTERS BOARD TO SHARE

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

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

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

OLIVES £ 4.50

MONTANARA
Neapolitan fried dough with:
slow cooked tomato sauce £ 8.50

beef & caramelised
onions sauce £ 12.00

BURRATA E CRUDO £ 15.50

Burrata and sliced Parma ham

VITELLO TONNATO £ 16.00

Thinly sliced veal served cold
with a creamy tuna & caper sauce

ARANCINO CACIO E PEPE £ 14.50

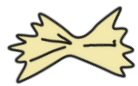
Sicilian arancino filled with
rice, cacio e pepe sauce and
truffle shaves

TARTARE DI TONNO £ 15.00

Chunky red tuna tartare with
smoked aubergine mousse

PARMIGIANA DI MELANZANE £ 12.50

Layers of aubergine with tomato
sauce, basil and Parmigiano
Reggiano



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)

PASTA MISTA, PATATE E PROVOLA (CAMPANIA)

Included in set menu / a la carte **£ 16.50**

Typical Neapolitan pasta (mixed pasta shapes) cooked with creamy potatoes and melted smoky provola cheese

Add guanciale pork cheek + £ 3 (**available vegan without cheese**)

CAVATELLI AL PISTACCHIO CON GUANCIALE E RICOTTA (SICILY)

Included in set menu / a la carte **£ 18.50**

Rustic cavatelli pasta served with pistachio pesto, creamy ricotta, crispy guanciale and lemon zest (**available vegan / vegetarian**)

ZITI ALLA GENOVESE (CAMPANIA)

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

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

TAGLIATELLE AL RAGU' DI CINGHIALE (TOSCANA)

Set menu + **£ 4** / a la carte **£ 22.50**

Fresh egg tagliatelle with a rich slow-cooked wild boar ragu' simmered in a red wine reduction

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

TAGLIATELLE ALLA BOLOGNESE (EMILIA ROMAGNA)

Set menu + **£ 3.50** / a la carte **£ 20.00**

World famous dish, prepared the most authentic way with fresh egg pasta, 8h slow cooked beef and pork ragu' and Parmigiano Reggiano

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

PACCHERO AI 5 POMODORI E STRACCIATELLA (PUGLIA)

Included in set menu / a la carte **£ 18.50**

Pacchero wide tube-shaped pasta with a five tomatoes sauce including cherry tomatoes, beefsteak tomatoe, San Marzano, Pachino, Camone. Topped with stracciatella di burrata (creamy burrata's heart), extra virgin olive oil and fresh basil

SECONDI - MAIN COURSES

(set menu add on / price a la carte)



CONTROFILETTO (TOSCANA)

Set menu + £ 7 / a la carte £ 32.00

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

COSTINE DI MANZO BRASATE (TOSCANA)

Set menu + £ 7 / a la carte £ 32.00

18 hours slow-cooked beef ribs, served with mashed potatoes and red wine reduction

CINGHIALE IN UMIDO (SARDEGNA)

Included in the set menu / a la carte £ 21.50

Wild boar stew with olives and tomatoes, served with polenta and rosemary

PORCHETTA CON PATATE ARROSTO (LAZIO)

Included in set menu / a la carte £ 22.00

Slow-roasted porchetta with garlic and herbs, served with crispy roasted potatoes

AGNELLO IN UMIDO (SARDEGNA)

Included in set menu / a la carte £ 22.50

Lamb stew with potatoes, aromatic herbs and white wine

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 £ 22.00

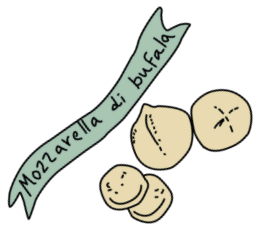
Oven baked Sea Bream with potatoes, capers, olives and cherry tomatoes.

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





PIZZE

Our sourdough is freshly made and left it proofing for 48h.

GF option is available for most of our pizzas

(set menu add on / price a la carte)

BUFALINA

Included in set menu / a la carte **£ 13.00**

Mozzarella, buffalo mozzarella, tomato sauce and fresh basil

DIAVOLINA

Included in set menu / a la carte **£ 14.00**

Tomato sauce, mozzarella & spicy salami

FRA ROSARIO

Included in set menu / a la carte **£ 15.00**

Wild fennel sausage, roasted potatoes, rosemary, mozzarella (no tomato sauce)

LA SICILIANA

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

Fried aubergine, tomato, mozzarella, salted ricotta and fresh basil

LA GIANLUCA VIALLI

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

Tomato sauce, mozzarella, stracciatella di burrata, spicy salami
spreadable spicy salami & chilli

MAMMA ANNA

Set menu + **£ 4** / a la carte **£ 18.00**

Stracciatella di burrata, 24 months aged Parma ham, tomato,
mozzarella, sprinkled with rocket

CAPRICCIOSA CATANESE

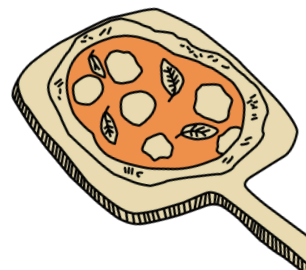
Set menu + **£ 3** / a la carte **£ 16.50**

Tomatoe, mozzarella, artichokes, cooked ham, egg, mushrooms and oregano

TARTUFINA

Set menu + **£ 5** / A la carte **£ 22.00**

Mushrooms, gorgonzola, truffle sauce, grated black truffle,
stracciatella di burrata.





SIDES

**PATATE ARROSTO £ 7.00**

Tripled cooked roasted potatoes
with rosemary, sea salt and olive oil

INSALATA MISTA £ 4.00

Mix Salad

FAGIOLI ALL'UCCELLETTO £ 4.95

Cannellini beans with tomato, sage
and extra virgin olive oil

FOCACCIA BREAD £ 4.00

Homemade Focaccia Bread

GARLIC BREAD £ 4.95

Homemade Garlic Bread
Add cheese + £ 1.50

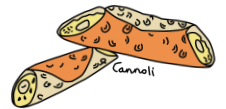
DESSERTS

TIRAMISU' AL PISTACCHIO £ 9.50

Mamma Anna's infamous pistachio tiramisu'

TIRAMISU' CLASSICO £ 8.50

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