



# REAL HOME COOKING BY REAL ITALIAN MAMMAS

Regional Italian family recipes from our Mamas.

## VIAGGIO ITALIANO MENU

A collection of the “best of” recipes from Mamma’s showcased region since our opening in 2018. Let us take you on a tour of the most intimate Italian family recipes

### How our group menu to share works:

1. We have two 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. Unlimited pasta refills, because we are Italians.
6. 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:

### £49 pp SELECTION OF PASTA REFILL

with a selection of three pasta to share & unlimited pasta refills\*

### £ 59 pp SELECTION OF PASTA REFILL + MAIN

with a selection of three pasta to share  
& unlimited pasta refills\* + two mains to share

\*Mamma will bring more pasta once you have finished what’s on the table, we don’t like to waste food!

Don’t forget to tag us on Instagram **@lamiamammalondon**

# £49 Mamma's Pasta Menu

WELCOME PROSECCO OR SOFT DRINK

MAMMAS 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

**MAZZAFRISSE 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

---

## 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

---

## DAILY CHANGING DESSERT

## SHOT & ESPRESSO

# £ 59 Mamma's Pasta & Main

## WELCOME PROSECCO OR SOFT DRINK MAMMAS 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

**MAZZAFRISSA SARDA**  
Sardinian semolina cream  
served with honey and  
carasau bread

### PAPPA AL POMODORO

Warm rustic Tuscan  
tomato and bread mush

**SALAME & PECORINO**  
Salame with pecorino  
and caponata

### PARMIGIANA

Layers of aubergine with  
tomato sauce, basil and  
Parmigiano Reggiano

### LARDO DI COLONNATA E POLENTA FRITTA

Lard served with  
fried polenta and honey

### 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

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

### LAZIO: PORCHETTA CON PATATE ARROSTO

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

### 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

## DAILY CHANGING DESSERT

### LIMONCELLO SHOT & ESPRESSO