



**FLASH DEAL**  
**3 COURSE PARTY MENU FROM £ 39**  
**ends on 12.02.2026**  
**to redeem enter in the booking notes "JANUARY DEAL"**

# **PARTY LIKE AN ITALIAN MAMMA**

**BIRTHDAY PERKS INCLUDED**  
**If you are celebrating by February 12<sup>th</sup> 2026!**  
**T&Cs below**





# IT'S YOUR BIRTHDAY!

**BIRTHDAY PERSON EATS FOR FREE**

**FREE BOTTLE OF PROSECCO EVERY 7 GUESTS**

**FREE SHOT FOR THE BIRTHDAY PERSON**

**BIRTHDAY CANDLE & SONG CELEBRATION**


We know how winter birthdays sometimes get lost between Christmas leftovers and New Year resolutions.  
Rude.

So this is Mamma's way of saying:  
**we see you, we love you and you deserve**  
**a proper Italian style party** with big tables, loud cheers and  
a memorable festa!

## HOW TO REDEEM MAMMA'S BIRTHDAY PERKS!

- Book your party from **7 guests up**
- Type in the booking notes "BIRTHDAY PERKS"
- Choose from one of our discounted party set menu below

### T&CS:

- Birthday Perks valid for all birthdays in **December, January and by February 12th**. Bring your ID to confirm the date of birth & redeem the birthday pack.
  - Birthday person eats free (enjoys a complimentary party menu).  
**Drinks and service charge excluded.**
  - On **NEW bookings** placed from 15.01.26, for any date until **February 12th 2026**.
  - Not valid in conjunction with other offers, **not valid on existent bookings**. Offer ends on 12.02.2026
  - We reserve the right to amend the offer, T&Cs apply.
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## JANUARY EXCLUSIVE

ends on 12.02.2026

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~~£ 49~~ £ 39<sub>pp</sub>

## PASTA SELECTION - 3 COURSE MENU

UPGRADE AT + £ 2 pp FOR BOTTOMLESS PASTA & LIMONCELLO SHOT

GLASS OF PROSECCO OR SOFT DRINK

5 STARTERS TO SHARE 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)

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

ROMAN SUPPLI'  
Roman rice balls stuffed with  
minced meat and mozzarella

BURRATA  
with orange and chili  
marmalade

POLPETTE DI MANZO  
Beef meatballs in a rich  
tomato sauce

CAPONATA  
Sauteed sweet and sour  
vegetables (pinenuts)

POLLO E PEPERONI  
Chicken with sauteed peppers

SPIEDINO DI MERLUZZO  
Fried cod and smoked cheese

### ALL 3 PASTA TO SHARE

Most of our pasta come with Parmesan on top

#### LAZIO: BIGOLI CACIO E PEPE

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

#### LAZIO: AMATRICIANA

A classic Roman recipe made with guanciale (cured pork cheek), a rich tomato sauce  
and a touch of Pecorino Romano cheese.

#### LAZIO: RIGATONI AL RAGU' DI CODA ALLA VACCINARA

Oxtail slow cooked ragu', a great example of "*cucina popolare*"

OR SWAP one of the above for **VEGETARIAN** or **VEGAN** Norma pasta (V)

fried aubergines in a rich tomato sauce and salted ricotta cheese  
a classic from Sicily!

### DESSERT SELECTION, ESPRESSO COFFEE

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





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~~£ 59~~ £ 49<sub>pp</sub>

## PASTA + MAINS - 4 COURSE MENU

**WINE & LIMONCELLO UPGRADE (for the whole group) at + £ 5 pp**

An additional glass of red or white wine per person with your pasta course  
& Limoncello shot with desserts

**GLASS OF PROSECCO OR SOFT DRINK**

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**CAPONATA**  
Sauteed sweet and sour  
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**POLLO E PEPERONI**  
Chicken with sauteed peppers

**SPIEDINO DI MERLUZZO**  
Fried cod and smoked cheese

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continues



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### 2 MAINS TO SHARE

#### LAZIO: PORCHETTA E PATATE

Rolled pork belly roast stuffed with herbs and served with baked potatoes

#### LAZIO: CODA ALLA VACCINARA CON CROSTONE ALL'AGLIO

Oxtail stew with aromatic croutons

### or SWAP one of the above for the vegetarian / vegan option

#### LAZIO: GNOCCO DI SEMOLA ALLA ROMANA CON FONDUTA DI PECORINO AL TARTUFO

Roman semolina gnocco topped with pecorino and truffle fondue

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### DESSERT SELECTION

### ESPRESSO COFFEE

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