



Ciao Belli di Mamma, we can't wait to have you here!

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 mamas 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.**

All our menu options include:

welcome drink,
mixed daily changing starters to share,
bread basket,
desserts to share,
after dinner shot,
Italian espresso.

Choose one menu for the group:

£ 49 pp SELECTION OF UNLIMITED PASTA
with a selection of three pasta to share
& **unlimited pasta refills***

£ 59 pp SELECTION OF UNLIMITED PASTA + 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

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

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.



£ 49 pp Mamma's Menu with PASTA

Welcome Prosecco or soft drink

Antipasti selection & bread basket

We'll bring you several mixed antipasti to share depending on mamma's mood!

A sample board might include:

ARANCINI

Fried rice balls stuffed with minced meat and mozzarella

RAGU' NAPOLETANO

Slow cooked meat and tomato sauce from Naples

FRITTATA MARIAROSA

potato, onions and pecorino frittata (vG)

CAPONATA (v)

Sauteed sweet and sour vegetables

POLPETTE DI MANZO

Beef meatballs in a rich tomato sauce

VELLUTATA (vG)

Potato and leeks voloute' with walnuts

BURRATA (vG)
with pistachio pesto

SEPPE E PATATE

Cuttlefish and potato

Pasta to share with UNLIMITED refills

Orecchiette cime di rapa con salsiccia e mollica aromatizzata (V & VG available)

Pasta with Apulian turnip tops, sausage and aromatic bread crumbs and chilli (contains anchovies, traditional recipe without sausage available)

Cavatelli con ragù di polpette

Cavatelli shell shaped pasta with beef meatballs in tomato sauce

Bigoli Cacio e Pepe (VG)

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 £ 6,50)

Daily changing desserts selection

Shot & 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.



£ 59 pp Mamma's Menu with PASTA & MAIN

Welcome Prosecco or soft drink

Antipasti selection & bread basket

We'll bring you several mixed antipasti to share depending on mamma's mood!

A sample board might include:

ARANCINI

Fried rice balls stuffed with minced meat and mozzarella

CAPONATA (V)

Sauteed sweet and sour vegetables

BURRATA (VG)

with pistachio pesto

RAGU' NAPOLETANO

Slow cooked meat and tomato sauce from Naples

POLPETTE DI MANZO

Beef meatballs in a rich tomato sauce

FRITTATA MARIAROSA

potato, onions and pecorino frittata (VG)

VELLUTATA (VG)

Potato and leeks voloute' with walnuts

SEPPE E PATATE

Cuttlefish and potato

Pasta to share with UNLIMITED refills

Orecchiette cime di rapa con salsiccia e mollica aromatizzata (V & VG available)

Pasta with Apulian turnip tops, sausage and aromatic bread crumbs and chilli (contains anchovies, traditional recipe without sausage available)

Cavatelli con ragú di polpette

Cavatelli shell shaped pasta with beef meatballs in tomato sauce

Bigoli Cacio e Pepe (VG)

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(add fennel sausage £ 3 / truffle shaves £ 6,50)

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Mains to share

Cozze alla Tarantina (available GF)

Taranto-style mussels cooked in white wine and served with toasted handmade bread, a typical dish from Taranto.

A celebration of the freshest seafood and the intense flavours!

Spezzatino d'agnello alla pugliese (GF)

Lamb is enriched with ripe tomatoes, a gentle touch of rosemary and thyme and undertones of red Primitivo wine from Puglia. Each spoonful of this stew is a symphony of taste.

OR SWAP ONE DISH WITH VEGETARIAN / VEGAN:

Fave e Cicoria (V / VG)

Fava beans, tender and creamy, are cooked to perfection and paired with sautéed chicory creating a harmonious balance of flavours.

Daily changing desserts selection

Shot & 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.