



La mia
Mamma

Regional homemade recipes cooked by Italian Mammias

"...so whenever I'm missing home and my mother, I know where to go"
Stanley Tucci, Searching for Italy, season 2, episode 4

This residency: PUGLIA

Our Mammias join the team with their recipe book which has been passed down for generations. They do all the preparation with the same care and love they have when cooking at home for their family. Since they are not professional chefs, the Mammias are supported by a team of professionals in order to run a successful and busy shift. The passion for cooking has always revolved around their family, and you might as well throw that diet out the window - you'll always be too skinny to mamma's eye.

How our menu works:

We have 3 set menus you can choose from which cover the regional residency of the moment and includes a welcome drink, mixed starters to share, pasta (most of our pasta is freshly handmade daily) and/or main, desserts and espresso coffee. Single dishes from Mamma's set menu can also be ordered without the set menu.

The a la carte menu is offering recipes from all over Italy with a modern twist, this is where our professional chefs take over.

Welcome to Puglia!

Puglia, where the saturated colour of the blue sky meets the crystal clear water of the longest coastline in Italy. Ancient Greek-style fisherman villages and idyllic farmlands make this area nationally renowned for fresh fish, assorted traditional cheeses, hard to compare tasty vegetables, silky acclaimed olive oil and bold wines with a strong character!

The Mammias have put together a must try array of recipes which will immediately transport you in those typical cobbled little streets where is not unusual to bump into groups of Mammias rolling fresh orecchiette pasta on the street while gossiping and socializing through those ancient traditions!

Let us tempt your taste buds and get ready for a food journey like no other!

AS SEEN ON:

STANLEY
TUCCI
SEARCHING FOR
ITALY



THE TIMES

ShortList
Daily Mail
la Repubblica.it

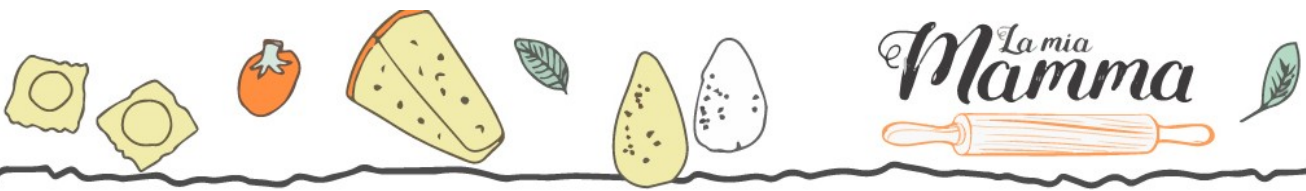


Evening Standard.
CORRIERE DELLA SERA



Diet guide:

VG – vegetarian / V – vegan / GF – Gluten free
Gluten free pasta is available on request at + £3,50



Mamma's home cooked menu

Limited offer:

Glass of Prosecco (125 ml), dessert and single espresso (decaf + £0.50) are always included

Welcome drink, Antipasti to share & Pasta £ 41 p.p

Welcome drink, Antipasti to share & Main £ 47 p.p

Welcome drink, Antipasti to share, Pasta & Main £ 52 p.p

Daily changing antipasti selection for 2 people

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

Pasta

Most of our pastas are handmade daily

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

Known as "Little ears" pasta with Apulian turnip tops, sausage and aromatic bread crumbs and chilli (contains anchovies / traditional recipe without sausage available / vegan and vegetarian available)

PUGLIA: Cavatelli con ragù di polpette + £ 2,50

Cavatelli shell shaped pasta with beef meatballs in tomato sauce

PUGLIA: Minchiareddi con sugo di salsiccia e zafferano

Minchiareddi twisted shaped pasta with sausage and saffron

PUGLIA: Cavatelli ai frutti di mare e peperoncino

Cavatelli shell shaped pasta with mixed seafood in fresh tomato sauce and chilli

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)

Rigatoni alla Norma (VG / V available)

Rigatone pasta with fried aubergines, fresh tomato sauce and salted ricotta cheese (vegan available without cheese).

Ziti alla Genovese

Neapolitan pasta comes with a luscious sauce made with 8h slow cooked onion, beef and Parmesan

Rigatoni con pesto di pistacchio, guanciale e ricotta + £ 3 (VG & V available)

Rigatoni pasta with pistacchio pesto, ricotta cheese and guanciale pork cheek (vegetarian and vegan available without guanciale and/or cheese).

Mains

PUGLIA: Salsicce e cime di rapa (available GF)

Italian sausage and "cime di rapa" turnip tops with a slice of handmade toasted bread. Cime di rapa are slightly bitter and are blanched and sautéed with garlic and chilli for a special kick!

PUGLIA: Cozze alla Tarantina (available GF)

Taranto-style mussels cooked in white wine and served with handmade toasted bread, a typical dish from Taranto. A celebration of the freshest seafood and the intense flavours!

PUGLIA: Spezzatino d'agnello alla pugliese (GF)

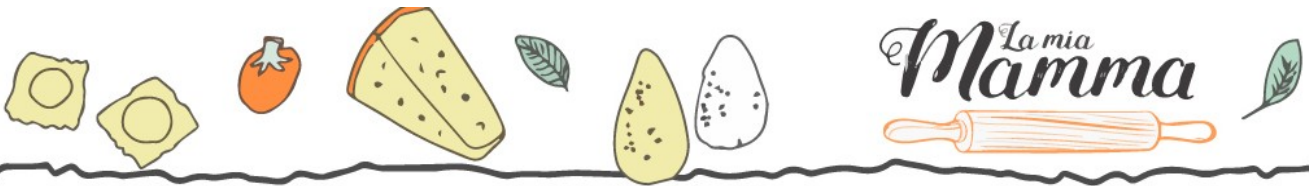
The lamb is enriched with ripe tomatoes, a gentle touch of rosemary and thyme and undertones of red Primitivo wine from Puglia. Each spoonful of this stew is a symphony of taste.

PUGLIA: 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.

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.



A la carte Menu from all over Italy

Antipasti

Pettole e capocollo	£ 8,00
<i>Traditional Apulian puffy balls of fried risen dough served with capocollo pork cured meat</i>	
Parmigiana di melanzane (VG)	£ 11,50
<i>Layers of aubergines, tomato sauce, mozzarella, basil and parmesan cheese</i>	
Salumi e formaggi (GF)	£ 25,00
<i>Cured meats and cheeses</i>	
Burrata con crudo di Parma, rucola e pomodorini	£ 15,50
<i>Burrata cheese with aged Parma ham, rocket and cherry tomatoes</i>	
Carpaccio di manzo con maionese alle erbe, tarallo e cipolla caramellata	£ 15,50
<i>Very thinly sliced raw beef with herb mayo, crumble tarallo from Puglia and caramelized onion</i>	
Cheesecake di tarallo pugliese con stracciatella di burrata e tartare di tonno ...	£ 15,00
<i>Savoury tarallo cheesecake with stracciatella (burrata's heart), tuna tartare and avocado cream</i>	

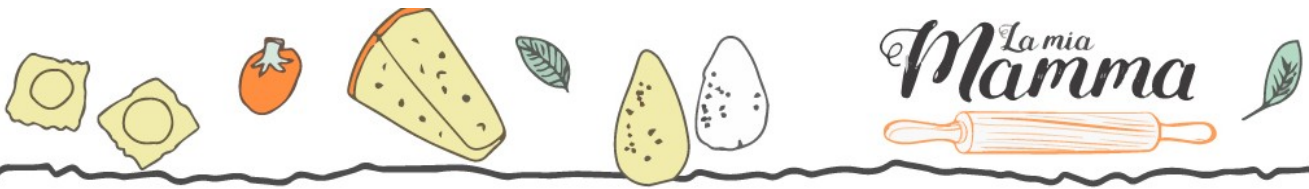
Mains

Tagliata di entrecote con patate al forno (GF)	£ 25,00
<i>8oz (220gr) Rib eye served with roast potatoes. (Add peppercorn sauce +£2)</i>	
Costine di manzo al Primitivo con pure' (GF)	£ 28,00
<i>Slow cooked beef ribs in Primitivo wine reduction with mash potato</i>	
Panzanella con pesche grigliate, avocado e stracciatella (VG)	£ 16,50
<i>A rustic "bread salad" with chopped grilled peaches, avocado and stracciatella (burrata's heart)</i>	

Sides

Patate al forno (VG)(GF)	£ 5,00
<i>Roasted potatoes</i>	
Insalata mista (VG)(GF)	£ 4,00
<i>Mix salad</i>	
Cime di rapa (VG)(GF)	£ 7,00
<i>Apulian sautéed turnip tops, flavorful and slightly bitter</i>	
Homemade bread basket	£ 4,00

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Desserts

Dessert of the day £ 8,50

Ask your waiter

Tiramisu' al pistacchio £ 9,50

Mamma Anna's infamous pistachio tiramisù

Cannolo Siciliano £ 8,50

Sicilian cannolo shell filled with handmade sweet ricotta cheese and topped with pistachio and chocolate

Pasticciotto £ 8,50

Apulian baked short pastry filled with "crema" (Italian custard cream), typical from Lecce

BUON APPETITO!

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