



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: SARDEGNA

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 Sardegna!

Sardegna is an astonishing island rich in treasures such as heavenly beaches, dramatic landscapes and a very ancient culinary tradition that reflects the deep history of this land! The second largest island of the Mediterranean holds the highest rate of centenarians in the world, and we can understand why :)

Starters will feature a delicious mix of colorful veggies, meat and fish. Slow cooked wild boar and fish will be enjoyed as a first course or as a main, while pork will be served in the most authentic way: Porchetto Sardo! To finish, an interesting array of desserts has certainly to be paired with the traditional Mirto liqueur made with berries and leaves.

AS SEEN ON:

STANLEY
TUCCI
SEARCHING FOR
ITALY



ShortList
Daily Mail
la Repubblica.it



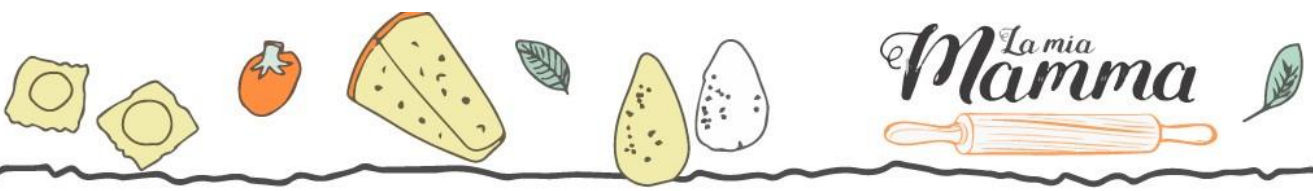
Evening Standard.
CORRIERE DELLA SERA



Diet guide:

VG – vegetarian / V – vegan / GF – Gluten free

Gluten free pasta is available on request at + £ 3,50



Mamma's home cooked menu

**Make the most of this January
Mamma's set menu early bird price DEAL
when you order before 6 pm!**

**GLASS OF PROSECCO, ANTIPASTI SELECTION TO SHARE & PASTA
£ 29 p.p when you order before 6 pm / £ 35 p.p after 6 pm**

**GLASS OF PROSECCO, ANTIPASTI SELECTION TO SHARE & MAIN
£ 35 p.p when you order before 6 pm / £ 40 p.p after 6 pm**

**GLASS OF PROSECCO, ANTIPASTI SELECTION TO SHARE, PASTA & MAIN
£ 40 p.p when you order before 6 pm / £ 45 p.p after 6 pm**

Welcome glass of Prosecco (125 ml) or soft drink, **always included**

Mamma's dessert selection of the day and single espresso available at an extra £ 5

Mamma's mixed antipasti selection for 2 people

(included in set menu for 2 people minimum or £ 18 pp A la Carte).

A SAMPLE SELECTION might include a yummy selection as the example below
(recipes can't be ordered individually or outside the board)

**SARDEGNA: Salame di cinghiale con pane carasau, pecorino sardo
e marmellatina di arancia**

Wild boar salame with carasau music bread, pecorino cheese and tangerine marmalade

SARDEGNA: Fregola zafferano e salsiccia

Sardinian pasta shaped like giant cous cous with saffron and Italian sausage

SARDEGNA: Mazza Frissa con miele e pane carasau

*Traditional dish made with semolina, milk cooked to a creamy porridge-like consistence.
Rich and savoury, served with music bread.*

SARDEGNA: Ragu' di cinghiale con pane guttiau

*Wild boar ragu' cooked with Cannonau wine and aromatized with Mirto,
served with aromatic and crispy guttiau bread*

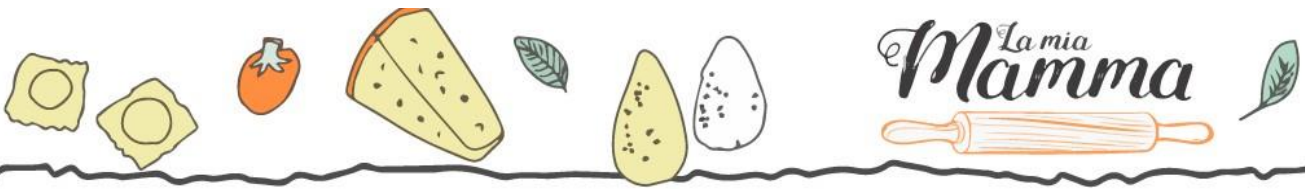
SARDEGNA: Parmigiana

Layers of fried aubergine, mozzarella, fresh tomato sauce and Parmesan cheese

SARDEGNA: Caponata

Sweet and sour sautéed vegetables

A complimentary 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.



Pasta

All our pasta is Fresh Egg Pasta. GF option is available for most of our pastas

SARDEGNA: Malloreddus al ragu' di cinghiale

Malloreddus typical tiny shell-shaped pasta with 8h slow cooked wild boar ragu'

SARDEGNA: Culurgiones Ogliastrini (VG) + £3

Handmade pasta dumpling from Sardinia filled with potato, pecorino cheese and mint served with rustic tomato sauce

SARDEGNA: Malloreddus alla campidanese

Malloreddus typical tiny shell-shaped pasta with Italian pork sausages, saffron, tomato sauce and pecorino cheese

SARDEGNA: Fregola ai frutti di mare e zafferano

Sardinian pasta shaped like giant cous cous with mix sea food (catch of the day) and saffron

Rigatoni alla Norma (VG/V)

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

Ziti alla Genovese

Don't get fooled by the name, this typical Neapolitan pasta comes with a luscious sauce made with 8h slow cooked onion, beef and Parmesan

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)

Mains

SARDEGNA: Porcetto sardo con patate e riduzione al Mirto + £7

Roasted suckling pig served with roast potatoes and Mirto liqueur reduction

SARDEGNA: Spezzatino d'agnello in umido alla Sarda sfumato in Cannonau

Lamb stew Sardinian style in sun dried tomatoes, thyme and herbs with a Cannonau red wine twist

SARDEGNA: Cassola Sarda con pane carasau

Sardinian style fish casserole served with music bread

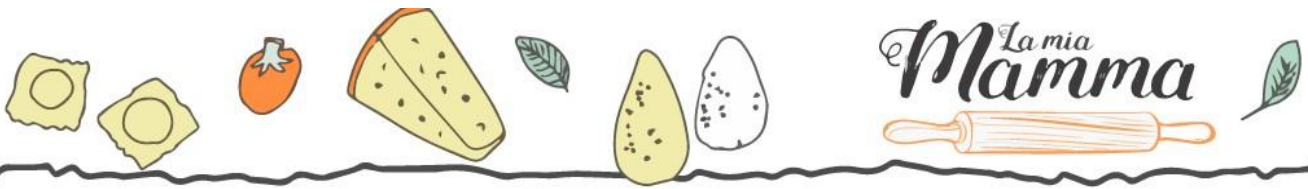
SARDEGNA: Cinghiale in umido

Typical stew with wild boar marinated in Cannonau red wine, saffron, sun dried tomatoes, juniper berries and laurel

SARDEGNA: Melanzana alla Sarda con fonduta di pecorino (VG/V)

Aubergine boat filled with tomatoes, garlic and herbs served with pecorino cheese fondue (vegan version available without cheese).

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A la carte Menu from all over Italy

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 bottarga e insalata di pomodori e carasau	£ 15,50
<i>Burrata cheese with mulled roe, marinated tomato salad and music bread</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>	
Tartare di tonno, stracciatella e tartufo	£ 15,00
<i>Red chunky tuna tartare, olives, stracciatella di burrata and black truffle.</i>	

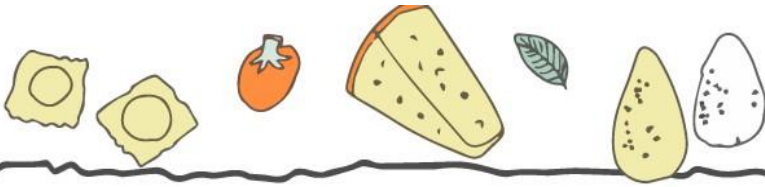
Mains

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

A discretionary 13% service charge will be added to your bill, VAT included the standard rate.
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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

Seadas £ 8,00

Sardinian sun shaped pastry filled with soured pecorino cheese topped with icing sugar and honey

Cannolo Siciliano £ 8,50

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

BUON APPETITO!

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