



There's no need to pre-order!

Tables from three guests and above & groups will receive all the recipes to share. The Mammamas will cook all the courses included in the menu proportionally to the number of guests and will place them in the centre so that everyone can enjoy a selection of different flavours!

Tables for two guests will choose at the restaurant one pasta, one main and a dessert per person! The mixed starters board is already included and to share.

Welcome Prosecco (125 ml)

OR swap with:

Champagne flute + £ 10

Pre order a Champagne bottle and save £ 10

Mamma's mixed starters to share

The Mammamas will cook a yummy selection of different recipes for you to try!

A sample selection might include:

ARANCINI

Fried rice balls stuffed with minced meat and mozzarella

RAGU' NAPOLETANO

Slow cooked meat and tomato sauce from Naples

FRITTATA MARIAROSA (vg)

potato, onions and pecorino frittata

CAPONATA (v)

Sauteed sweet and sour vegetables

ROLL DI SALMONE ED

ERBA CIPOLLINA

Smoked salmon roll

PARMIGIANA (vg)

Aubergine, cheese & tomato sauce

STRACCIATELLA (vg)

Burrata's heart with pistachio pesto

SEPIE E PATATE

Cuttlefish and potato

Diet guide:

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

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.

Pasta

Paccheri con ragu' di frutti di mare e bottarga (available GF)

Mixed seafood ragu', mullet roe sun-ripened tomatoes and a medley of aromatic herbs.

Bigoli cacio e pepe al tartufo (available without truffle) (VG)

Known as "the best cacio e pepe in town" by Infatuation London, typical pasta from Rome with pecorino romano (salty cheese) topped with crushed black pepper

Cavatelli pistacchio guanciaie e stracciatella (available V)

Cavatelli shell shaped pasta tossed in a luscious pistachio pesto sauce that boasts the nutty richness of Sicilian pistachios and enriched with guanciaie pork cheek. To elevate this dish to a whole new level of creaminess, we add delicate stracciatella di burrata cheese.

Mains

Ragu' di cinghiale con crema di patate allo zafferano (GF)

Wild boar ragu with silky potato & saffron cream

Caciucco alla livornese

Traditional fish stew from Livorno, Tuscany, with the catch of the day including fish and seafood cooked in rich tomato sauce and herbs.

OR Mamma's vegan option

Polenta con ragu' di funghi porcini e tartufo (VG / V)

Traditional polenta, a classic festive dish from the North of Italy with porcini mushroom ragu' and a touch of truffle

Desserts & Espresso coffee

Daily changing selection, a SAMPLE board might include:

*Pandoro (Christmas cake) and
Nutella cheesecake*

*Crocante alle mandorle (almond nougat)
with chocolate*

*"salame" made with dark chocolate
and biscuits*

Panettone pudding

Add an extra side:

Patate al forno (VG/V/GF) £ 5,00

Roasted potatoes

Insalata mista (VG/V/GF) £ 4,00

Mix salad

Patate fritte con fonduta di pecorino e

tartufo (VG) £ 7,50

*Chunky fries with pecorino fondue
and truffle shaves*

Friarielli (VG/V/GF) £ 7,00

*Not broccoli but coming from the same family.
Exceptionally flavorful, with a slightly bitter finish*

Homemade bread basket £ 4,00

Christmas Eve menu timings & prices

Last booking for Christmas Eve is at 8.45 pm (kitchen closes at 10:30 pm)

12:00 pm to 4:55 pm:

Regular Menu Available

(1.45 h slots for each booking – no deposit needed)

5:00 pm to 6:45 pm:

Christmas Eve 3 course Set Menu only

(No à la carte options available – 2h slots for each booking - £ 50 non refundable deposit required)

**3 course set menu £ 39 pp including:
welcome drink, festive starters to share, pasta, desserts to share**

7:00 pm to 8.45pm:

Christmas Eve 4 course Set Menu only

(No à la carte options available – 2h slots for each booking - £ 50 non refundable deposit required)

**4 course set menu £ 55 pp including
welcome drink, festive starters to share, pasta, mains, desserts to share**

Dietary requirements:

Gluten free & allergies: we would like to advise that all food is prepared in the same kitchen and we can never guarantee that any products are 100% free from cross contamination.

In case of special requests, we would need to receive them by 15th December. Any last minute dietary requests will be subject to availability and at the discretion of our kitchen.

Booking Policies:

- A deposit for £ 50 per person will be taken at the point of reservation and will be **non refundable**. Deposit will be deducted from your final bill.
- In the case of a cancellation or decrease in party size, the deposit is non-refundable or redeemable.
- All menus are inclusive of 20% VAT. A discretionary service charge of 13% will be added to your bill.
- Terms & Conditions Apply.

T&Cs:

1. If you wish to add another guest(s) onto your table this will be subject to availability and at the discretion of reservations. Please email this request as soon as you are aware of changes to the size of your party at and we'll review that request and accommodate only where possible.
2. Any dietary requirements will need to be received no later than 15th December.
3. Any last minute dietary requests will be subject to availability and at the discretion of our kitchen.
4. Gluten Free requests: please let us know in advance if you wish to swap for gluten free pasta (where possible) at an extra charge of £ 3,50. Although we do our best not to contaminate food, we would like to inform you that our restaurant is not gluten free and there might be traces of it.
5. The A la Carte menu is not available from 6.30 pm on Christmas Eve.
6. No children's menus are available.
7. The venue has a strict no corkage policy during Christmas Eve and NYE.
8. We are unable to provide celebratory cakes.
9. The venue reserves the right to remove any guests whose conduct is considered inappropriate.
10. Please note pictures and video may be recorded and uploaded for marketing purposes on our social media channels and website.
11. We reserve the right to amend the menu.