



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. **Complimentary handmade bread basket included.**

### All our menu options include:

Welcome Prosecco or soft drink,  
Festive starters to share,  
Bread basket,  
Festive desserts to share,  
Italian espresso.

### Choose one menu for the group:

**£ 40pp SELECTION OF 3 PASTA**  
with a selection of three pasta to share

**£ 50 pp SELECTION OF 3 PASTA + 2 MAIN**  
with a selection of three pasta to share  
**+ two mains to share**

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.



## £ 40 pp Mamma's Menu with PASTA

Welcome Prosecco or soft drink

### Festive antipasti selection & bread basket

A SAMPLE SELECTION might include:

**Salame di cinghiale con pane carasau, pecorino sardo e marmellatina di arancia** (GF available)

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

**Fregola zafferano e salsiccia**

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

**Mazza Frissa con miele e pane carasau**

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

**Ragu' di carne** (GF available)

*Beef and pork cooked for at least 6 hours in a rich tomato sauce served with aromatic and crispy guttiau bread*

**Parmigiana** (VG)

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

**Caponata** (GF / VG / V)

*Sweet and sour sautéed vegetables*

### A selection of 3 different Pasta to share

**Malloreddus alla campidanese** (GF available)

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

**Fregola ai frutti di mare e zafferano**

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

**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)*

### Festive desserts to share

**Espresso coffee**

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## £ 50 pp Mamma's Menu with PASTA + MAIN

Welcome Prosecco or soft drink

### Festive antipasti selection & bread basket

A SAMPLE SELECTION might include:

**Salame di cinghiale con pane carasau, pecorino sardo  
e marmellatina di arancia (GF available)**

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

**Fregola zafferano e salsiccia**

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

**Mazza Frissa con miele e pane carasau**

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

**Ragu' di carne (GF available)**

*Beef and pork cooked for at least 6 hours in a rich tomato sauce served  
with aromatic and crispy guttiau bread*

**Parmigiana (VG)**

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

**Caponata (GF / VG / V)**

*Sweet and sour sautéed vegetables*

### A selection of 3 different Pasta to share

**Malloreddus alla campidanese (GF available)**

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

**Fregola ai frutti di mare e zafferano**

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

**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)*



## Mains to share

### **Cinghiale in umido (GF)**

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

### **Melanzana alla Sarda con fonduta di pecorino (VG/V & GF available)**

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

### **OR SWAP ONE DISH WITH:**

### **Porcetto sardo con patate e riduzione al Mirto + £7 (GF available)**

*Roasted suckling pig served with roast potatoes and Mirto liqueur reduction*

## Festive desserts selection

### **Espresso coffee**

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If you have any allergies, please inform your waiter before ordering.