



New Year's Eve with the Mammamas!

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 & on! The mixed starters board and Mamma's dessert are 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 DI PESCE
*Fried rice balls stuffed
with fish ragu' and
mozzarella*

CAPONATA (V)
*Sauteed sweet and sour
vegetables*

BURRATA (VG)
with smoked salmon

SALSICCIA E FRIARIELLI
*Italian sausage and
Neapolitan wild greens
similar to broccoli*

GAMBERI ALLA
CATALANA
Cold prawns salad

LENTICCHIE E
COTECHINO
*Good luck NYE ritual with
lentils and pork trotter*

VELLUTATA DI ZUCCA,
CAPRINO E NOCI (VG)
*Squash veloute' with goat
cheese and walnuts*

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

Tonnarello con cacio e pepe con fondue di basilico e pecorino su bisque di gambero
e tartare di gambero rosso di Mazzara

*Tonnarello long pasta with basil and pecorino fondue, a hint of garlic and chili on a prawn bisque
and topped with Mazzara red prawn tartare.*

Amatriciana di tonno e guanciale

Rigatoni pasta with crispy guanciale pork cheek, tomato sauce mantecated and tuna chunks

Bigoli cacio e pepe al tartufo (available without truffle)

*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.*

Mains

Pulled pork roll with duck fat and roast potatoes

Juicy pulled pork infused with thyme and cooked in duck fat, served as a roll with roasted potatoes

Caciucco

*This traditional fisherman's stew from the port town of Livorno in Tuscany is a seafood-lover's dream!
Packed with octopus, squid, mussels, clams and langoustines.*

OR Mamma's vegan option

Arrosto vegano con castagne, tartufo e salsa ai funghi porcini

Vegan roast with chestnuts, truffle and a rich porcini sauce

Desserts & Espresso coffee

Selezione della mamma con: pandoro e Nutella cheesecake,

Salame al cioccolato, Croccante alle mandorle, panettone pudding.

*Pandoro Christmas cake and Nutella cheesecake, "salame" made with dark chocolate and
biscuits, Croccante alle mandorle (almond nougat with chocolate)
and Christmas panettone pudding*

Add an extra side:

Patate al forno (VG)(GF) £ 5,00

Roasted potatoes

Insalata mista (VG)(GF) £ 4,00

Mix salad

Patate fritte con fonduta di pecorino e

tartufo (VG)(GF) £ 7,50

*Chunky fries with pecorino fondue
and truffle shaves*

Friarielli (VG)(GF) £ 7,00

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

Homemade bread basket £ 4,00

New Year's Eve timings & prices

12:00 pm to 5:45 pm:

Regular Menu Available

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

6:00 pm to 7.30 pm:

4 course NYE Special Set Menu

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

**4 course set menu £ 79 pp including
welcome drink, festive starters to share, pasta, mains, desserts to share**

Kids under 14 years old welcomed at all booking slots until 7.15 pm

**9:00 pm to New Year's countdown
Let's start the 2025 together!**

4 course NYE Special Set Menu

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

**4 course set menu £ 95 pp including
welcome drink, festive starters to share, pasta, mains, desserts to share**

From 9 pm the venue is over 14 years old only.

T&Cs

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 18th December. Any last minute dietary requests will be subject to availability and at the discretion of our kitchen.

Booking Policies:

- A deposit for £ 40 per person will be taken at the point of reservation and will be **non refundable**. Deposit will be deducted from your final bill.
- We are happy to take late bookings and walk ins but please note that we cannot guarantee the availability of the special dishes on the menu and we reserve the right to suggest different recipes.
- Kids **under 14 years old welcomed at all booking slots until 7.15 pm**. We don't have a kids set menu but we can prepare fresh pasta with tomato sauce a la carte on request.
- **Slots after 7.15 pm are for over 14 years old only. We don't have any kids set menu.**
- **From 9 pm the venue is over 14 years old only.** Bookings with kids are kindly invited to make sure to respect the leaving time indicated at the moment of booking if the reserved time is before 9 pm.
- **From 9 pm tables are invited to stay till closure** (countdown at midnight).
- In case of cancellation or decrease in party size, **the deposit is non-refundable or redeemable or transferrable.**
- All menus are inclusive of 20% VAT. A discretionary service charge of 13% will be added to your bill.
- Terms & Conditions Apply.

Other details:

- 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.
- Any dietary requirements will need to be received no later than 15th December.
- Any last minute dietary requests will be subject to availability and at the discretion of our kitchen.
- 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.
- The a la Carte menu is not available from 5.45 pm.
- No kids menu is available (only pasta with fresh tomato sauce for kids under 14 years old during seatings until 7.15 pm).
- There's an over 14 years old policy from 9 pm.
- The venue has a strict no corkage policy during Christmas Eve and NYE.
- We are unable to provide celebratory cakes.
- The venue reserves the right to remove any guests whose conduct is considered inappropriate.
- Please note pictures and video may be recorded and uploaded for marketing purposes on our social media channels and website.
- We reserve the right to amend the menu.