Valentine's 2025

That's Amore with the Mammas

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.





Valentine's Menu

There's no need to pre-order!

Welcome Prosecco (125 ml) Welcome Stuzzichino della Mamma

Mamma's mixed starter board to share

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

Discover their mix of freshly made hot and cold delicacies including meat, fish, cheeses, baked and deep fried goodies.

A sample board might include:

ARANCINI

Fried rice balls stuffed with minced meat and mozzarella

CAPONATA (v)
Sauteed sweet and sour
vegetables

STRACCIATELLA (vg)
Burrata'sheart with
pistachio pesto

RAGU' NAPOLETANO Slow cooked meat and tomato sauce from

Naples

ROLL DI SALMONE ED

ERBA CIPOLLINA
Smoked salmon roll

FRITTATA MARIAROSA

(VG)

potato, onions and pecorino frittata

PARMIGIANA (vg)

Aubergine, cheese & tomato sauce

SEPPIE E PATATE

Cuttlefish and potato



Pasta to share

We will bring to the table both dishes

Amore

Heart shape ravioli stuffed with braised beef, black truffle served with cacao e pepe sauce and topped with rose petals

Pistacchio Amoroso

(VG & V available) Gnocchi with pistacchio pesto, Stracciatella cheese and guanciale pork cheek (vegetarian and vegan available without guanciale and/or cheese)

Mains to share

Chose from

Truffle Kissed Romance

Spezzatino d'agnello (GF) The lamb is enriched with ripe tomatoes, a gentle touch of rosemary and thyme and undertones of red Primitivo wine.

OR

Love Boat

Aubergine boat filled with tomatoes, garlic and herbs served with pecorino cheese fondue and rose petals

Dessert to share

Amore di Mamma

Mamma'special dessert of the day

Vegan options available on request:

Orecchiette al pesto di pistacchio

Orecchiette pasta with pistachio pesto (available with gluten free pasta on request at $\pm 2,50$)

Love Boat

Aubergine boat filled with tomatoes, garlic and herbs and rose petals

£ 55 per person



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.

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.
- 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 last minute dietary requests will be subject to availability and at the discretion of our kitchen.
- 3. 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.
- 4. The A la Carte menu is not available from 6 pm.
- 5. No children's menus are available.
- 6. The venue has a strict no corkage policy.
- 7. We are unable to provide celebratory cakes.
- 8. The venue reserves the right to remove any guests whose conduct is considered inappropriate.
- 9. Please note pictures and video may be recorded and uploaded for marketing purposes on our social media channels and website.
- 10. We reserve the right to amend the menu.