



Ciao Belli di Mamma, we can't wait to have you here!

How our group menu to share works:

- Choose one menu for the whole group. There's a price for **lunch Monday to Friday** and one for **dinner & all day on Saturday and Sunday**. All group must adhere to one menu choice.
- Confirm your menu choice by email at least 48h prior your booking. In case of dietary requirement / allergy, get in touch with us by email and we arrange the menu accordingly.
- 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.

All our menu options include:

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

Choose one menu for the group:

All the above + 3 different PASTA to share

£ 35 pp LUNCH Monday to Friday - order by 5 pm
£ 39 pp DINNER from 5 pm & ALL DAY Saturday & Sunday

All the above + 3 different MAINS to share

£ 41 pp LUNCH Monday to Friday - order by 5 pm
£ 45 pp DINNER from 5 pm & ALL DAY Saturday & Sunday

All the above + 3 PASTA & 2 MAINS to share

£ 45 pp LUNCH Monday to Friday - order by 5 pm
£ 49 pp DINNER from 5 pm & ALL DAY Saturday & Sunday

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.

Mamma's Pasta Menu

£ 35 pp LUNCH Monday to Friday - order by 5 pm
£ 39 pp DINNER from 5 pm & ALL DAY Saturday & Sunday

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

Mamma's Mains Menu

£ 41 pp LUNCH Monday to Friday - order by 5 pm
£ 45 pp DINNER from 5 pm & ALL DAY Saturday & Sunday

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

3 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)*

Orata Al Cartoccio

Oven baked Sea Bream with potatoes, capers, olives and cherry tomatoes.

Festive desserts selection

Espresso coffee

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.

Mamma's 3 Pasta & 2 Main

£ 45 pp LUNCH Monday to Friday - order by 5 pm
£ 49 pp DINNER from 5 pm & ALL DAY Saturday & Sunday

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)*



2 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

Orata Al Cartoccio

Oven baked Sea Bream with potatoes, capers, olives and cherry tomatoes.

OR SWAP ONE DISH WITH:

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)

Festive desserts selection

Espresso coffee

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.