



BENVENUTI IN SICILY!

Regional Italian family recipes from our Mamas.
Discovering one of the twenty Italian regions at a time, each of our locations showcases a different area of Italy and its rich culinary traditions!

The following are **ALWAYS INCLUDED** in any of Mamma's set menus:

Prosecco 125ml or soft drink	Mamma's mixed starters board	Handmade bread basket
Dessert Selection	Single espresso or decaf + £ 0,50	

Choose one menu for the group:

£ 40pp PASTA

three different pasta recipes to share

£ 50pp PASTA + MAIN

three different pasta recipes to share
+ two mains to share

How our group menu to share works:

- Choose one menu for the whole group.
- 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.

Don't forget to tag us on Instagram @lamiamammalondon

£ 40_{pp} Mamma's Pasta Menu

GLASS OF PROSECCO OR SOFT DRINK

FESTIVE STARTERS BOARD and BREAD BASKET

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

A SAMPLE BOARD might include a selection as the example below

ARANCINI

Roman rice balls stuffed with minced meat and mozzarella

PANELLE

Fried Sicilian chickpea fritter

FRITTATA MARIAROSA

Potato, onions and pecorino frittata

CAPONATA

Sauteed sweet and sour vegetables (pinenuts)

POLLO E PEPERONI

Chicken with sauteed peppers

SPIEDINO DI MERLUZZO

Fried cod and smoked cheese

BURRATA

with orange and chili marmalade

POLPETTE DI MANZO

Beef meatballs in a rich tomato sauce

SEPIE, PATATE E PISELLI

Cuttlefish, potato and peas stew

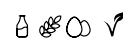
SELECTION OF 3 PASTA TO SHARE

SICILY: BIGOLI BEDDA MADRE CON GUANCIALE



Fresh bigoli long and thick pasta served with tomato sauce, onions, cheese & Nebrodi black pork cheek (guanciale) made from a typical breed of pig near Messina

SICILY: RIGATONI ALLA NORMA



Rigatone pasta with fried aubergines Sicilian style, fresh tomato sauce and salted ricotta cheese (vegan version available without cheese)

BIGOLI CACIO E PEPE



Typical pasta from Rome with pecorino romano topped with crushed black pepper.

FESTIVE DESSERT

ESPRESSO

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. GF= +£3.5

£ 50^{pp} Mamma's Pasta & Main

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MAINS TO SHARE

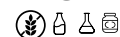
POLLETTO MARINATO CON PATATE ARROSTO



Baby chicken marinated with herbs and served with roast potatoes.

SICILY: COSTINE DI MANZO AL NERO D'AVOLA CON PURE

Set menu + 5.00



Slow cooked beef ribs in Sicilian Nero D'Avola wine reduction with mash potato

or SWAP one of the above for MELANZANA ALLA NORMA



Oven baked aubergine with confit tomatoes, aubergine chips, salted ricotta cheese and pea cream

FESTIVE DESSERT & ESPRESSO