

REAL HOME COOKING BY REAL ITALIAN MAMMAS

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!

BENVENUTI IN LAZIO! DAJE!

Make the most from Mamma's set menu early bird price DEAL when you order before 6 pm!

GLASS OF PROSECCO (125 ml) + ANTIPASTI SELECTION TO SHARE + **PASTA or PIZZA** £ 29 p.p when you order before 6 pm / £ 32 p.p after 6 pm

GLASS OF PROSECCO (125 ml) + ANTIPASTI SELECTION TO SHARE + MAIN £ 35 p.p when you order before 6 pm / £ 38 p.p after 6 pm

GLASS OF PROSECCO (125 ml) + ANTIPASTI SELECTION TO SHARE + **PASTA or PIZZA & MAIN £ 40 p.p when you order before 6 pm / £ 43 p.p after 6 pm**

Mamma's dessert selection of the day and single espresso available at an extra £ 5

MAMMA'S MIXED STARTER BOARD

The recipes below can't be ordered individually or outside the board included in the set menu / A la carte £ 18pp

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

<u>A SAMPLE BOARD</u> might include a yummy selection as the **example below**

ROMAN SUPPLI' Roman rice balls stuffed with minced meat and mozzarella

CAPONATA Sauteed sweet and sour vegetables (pinenuts)

BURRATA with orange and chili marmalade

OLIVES

FAGIOLI E COTICHE Roman style beans and pork rind

POLLO E PEPERONI Chicken with sauteed peppers

POLPETTE DI MANZO Beef meatballs in a rich tomato sauce

SEPPIE, PATATE E PISELLI Cuttlefish, potato and peas stew

TRIPPA ALLA ROMANA

Classic Roman tripe in tomato

sauce

SPIEDINO DI MERLUZZO

Fried cod and smoked cheese

The recipes above can't be ordered individually or outside the board

NIBBLES & STARTERS A LA CARTE

£3.95

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(not included in the set menu)

£4.50

PE	TTOL	E E CA	POC	OLLO	£9.00
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fried dough & pork neck cured meat `

BURRATA E POMODORINI £10.50

Burrata and cherry tomatoes

FRITTO - SUPPLI, ARANCINI, £11.50 CROCCHETTE & S & D & 2

Street food selection with Roman and Sicilian rice balls & croquettes SALUMI & FORMAGGI£12.50 PPCured meat and cheeses (2 pp min) & A A

BREAD BASKET %

CARPACCIO DI MANZO£12.50Caramelised onions, marinated
artichoke and lemon zest3 (3)

PARMIGIANA DI MELANZANE £12.50

Layers of aubergines, tomato sauce, 🦥 🧠 mozzarella, basil and Parmigiano.



All our pasta is Fresh Egg Pasta. GF option is available for most of our pastas (set menu add on / price a la carte)

LAZIO: RIGATONI AL RAGU' DI CODA ALLA VACCINARA 🗄 🗳 🗅 🖉

Included in set menu / a la carte **£ 15.50** Oxtail slow cooked ragu', a great example of "*cucina popolare*"

LAZIO: RIGATONI ALLA ZOZZONA 🛛 🖋 🗅

Included in set menu / a la carte £ 16.50

Combines the most famous Roman dishes: Cacio e Pepe, carbonara and amatriciana, a very rich recipe made with guanciale, sausage, tomato sauce, pecorino cheese and egg yolk.

LAZIO: RIGATONI ALLA CARBONARA 🛛 🖑 🗅

Included in set menu / a la carte £ 16.50

The most traditional recipe comes with guanciale (pork cheek), black pepper, pecorino romano cheese and beaten eggs. Expect a bold flavour thanks to the nature of its ingredients and the saltiness of pecorino and guanciale.

LAZIO: BIGOLI CACIO E PEPE V & & O

Included in set menu / a la carte **£ 16.50** Known as "*the best cacio e pepe in town*" by Infatuation London, typical pasta from Rome with pecorino romano topped with crushed black pepper (**add sausage £ 3 / add truffle shaves £ 6**)

ZITI ALLA GENOVESE A # CO A

Included in set menu / a la carte £ 17.50

Don't get fooled by the name, this typical Neapolitan pasta comes with a luscious sauce made with 8h slow cooked onion, beef and Parmesan

RIGATONI AL PESTO DI PISTACCHIO 🖞 🖑 🗘 🖯

Included in set menu / a la carte **£ 18.50** Rigatoni pasta served with pistachio pesto, ricotta and guanciale (pork cheek) (**VG or VEGAN on request**)

Included in set menu / a la carte **£ 18.50** Tagliatelle with seafood ragu' invites you to our sun kissed meal

SECONDI - MAIN COURSES

(set menu add on / price a la carte)

MELANZANA ALLA NORMA 🛛 🕹 🖋 🗸

Included in set menu / a la carte **£ 15.50** Oven baked aubergine with confit tomatoes, aubergine chips, salted ricotta cheese and pea cream



BURRATA E CRUDO A CA

Included in set menu / a la carte **£ 15.50** Whole Burrata served on a bed of Parma ham and rocket.

PANZANELLA DI PESCHE 🖞 🕸 🗸

Included in set menu / a la carte **£ 15.50** Salad with peaches, caramelised onion, croutons, basil Cacio e Pepe sauce

LAZIO: CODA ALLA VACCINARA CON CROSTONE ALL'AGLIO

Included in set menu / a la carte **£ 17.50** Oxtail stew with aromatic croutons

LAZIO: GNOCCO DI SEMOLA ALLA ROMANA CON FONDUTA DI PECORINO AL TARTUFO ${\mathbb G}$ & ${\mathscr I}$

Included in set menu / a la carte **£ 17.50** Roman semolina gnocco topped with pecorino and truffle fondue

LAZIO: PORCHETTA E PATATE &

Included in set menu / a la carte **£ 18.50** Rolled pork belly roast stuffed with herbs and served with baked potatoes

POLLETTO MARINATO CON PATATE ARROSTO

Included in set menu / a la carte **£ 19.50** Baby chicken marinated with herbs and served with roast potatoes.

FRITTO MISTO # \$\$ \$\$ \$\$

Included in set menu / a la carte **£ 19.50** Fried prawn, squid, cod, octopus, courgette, roast garlic mayo

ORATA AL CARTOCCIO 🗢 🛞

Set menu **+ £ 3.00** / a la carte **£ 22.00** Oven baked Sea Bream with potatoes, capers, olives and cherry tomatoes.

TAGLIATA DI ENTRECOTE & PATATE AL FORNO

Set menu **+ £ 7.00** / a la carte **£ 26.50** 8oz (220gr) Rib eye served with roast potatoes





PIZZE

Our sourdough is freshly made and left it proofing for 48h. **GF option is available for most of our pizzas**

(set menu add on / price a la carte)

BUFALINA 🛛 🕹 🖋 🗸

Included in set menu / a la carte **£13.00** Mozzarella, buffalo mozzarella, tomato sauce and fresh basil

DIAVOLINA & & a

Included in set menu / a la carte **£14.00** Tomato sauce, mozzarella, buffalo mozzarella & spicy salami

Included in set menu / a la carte **£14.00** Mozzarella, guanciale (pork cheek), egg, DOP Parmesan cheese, black pepper, Sicilian olive oil.

MAMMAANNA 🛛 🖉 🖉

Set menu + £4 / a la carte £15.00

Stracciatella di burrata, 24 months aged Parma ham, tomato, mozzarella, sprinkled with rocket

LAZIO: PORCHETTA, PATATE E PROVOLA 🗄 🖑

Included in set menu / a la carte £15.50

Roman style pizza with rolled pork belly roast, oven baked potatoes and Provola cheese (no tomato sauce base)

LA GIANLUCA VIALLI $\begin{array}{c} \begin{array}{c} \begin{array}{c} \begin{array}{c} \end{array} \end{array} \begin{array}{c} \end{array} \be$

Included in set menu / a la carte **£16.00**

Tomato sauce, mozzarella, stracciatella di burrata, spicy salami spreadable spicy salami & chilli

LA SICILIANA 🛛 & 🗸

Included in set menu / a la carte **£16.00** Fried aubergine, tomato, mozzarella, salted ricotta and fresh basil.

PORCELLINA @ & A

Included in set menu / a la carte **£16.00** Pizza with mozzarella, spicy salame, guanciale, tomato sauce & pecorino cheese.

Set menu + £5.00 / A la carte £22.00

Mushrooms, gorgonzola, truffle sauce, grated black truffle, stracciatella di burrata.





SIDES



PATATE AL FORNO Roasted Potatoes	£5.00 √ %	GARLIC BREAD£4.95Homemade Garlic Bread
INSALATA MISTA Mix Salad	£4.00 è	CHEESE GARLIC BREAD£6.45Homemade Cheese Garlic Bread△ √ %
FOCACCIA BREAD Homemade Focaccia Bread	£4.00 √ ⅔	FRIARIELLI £7.00 Not broccoli but coming from the √ ❀ same family. Exceptionally flavorful, with a slightly bitter finish.

DESSERTS

TIRAMISU' AL PISTACCHIO £9.50 ₫ & Ob ↔

Mamma Anna's infamous pistachio tiramisu'

TIRAMISU' CLASSICO £8.50 @ & CD

The classic Tiramisu made as per tradition.



CANNOLI SICILIANI £8.50 ∄ & CD ⇔

Sicilian treat made with handmade ricotta nestled in a crispy biscuit shell

DESSERT OF THE DAY £8.50

Please ask our team

DID YOU KNOW?

All the famous chefs praise their moms for being their inspiration, what would happen if a whole restaurant was taken over by a group of Italian mothers?! Ready to find the answer to such a big and tasty dilemma, Peppe Corsaro launched a casting call on **Facebook back in 2018** looking for brave mothers who'd cook their regional recipes to hungry Londoners. Since the first opening in Chelsea in 2018, so many mammas joined the adventure and fed their "*belli di mamma*" in King's Rd Chelsea, Hollywood Rd Chelsea and Kensington Park Rd in Notting Hill!

	Ø	Molluscs	Ð	Fish	xxxxx	Gluten	õ	Mustard
ALLERGENS	₩.	Celery	θ	Dairy	A	Sulphites	Ġ	Nuts
ALLENGENS		Croustation	Ŕ	Lupin	000	Sesame Seeds	۲	Gluten Free
	\bigcirc	Eggs		Soya	v	Peanuts	V	Vegeterian