



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

How our group menu to share works:

1. We have two different options, find them below.
2. Choose one menu for the whole group. If you have any specific dietary requirement / allergy, get in touch with us by email and we arrange the menu accordingly :)
3. Confirm your menu choice by email at least 48h prior your booking.
4. 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.
5. **Complimentary handmade bread basket included.**

All our menu options include:

Welcome Prosecco or soft drink,
mixed daily changing starters to share,
bread basket,
desserts to share,
Italian espresso.

Choose one menu for the group:

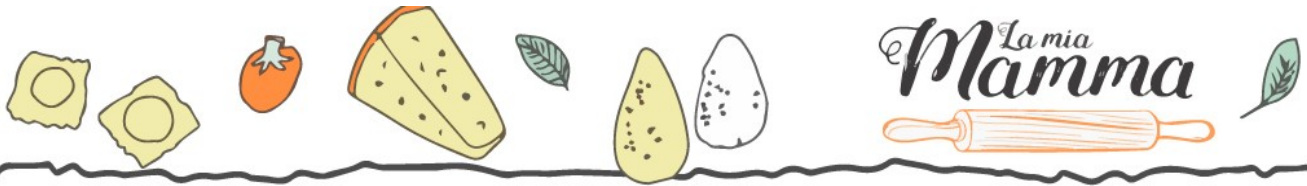
£ 35pp SELECTION OF 3 PASTA
with a selection of three pasta to share

£ 45 pp SELECTION OF 3 PASTA + 2 MAIN
with a selection of three pasta to share
+ two mains to share

Don't forget to tag us on Instagram @lamiamammalondon

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.



£ 35 pp Mamma's Menu with PASTA

Welcome Prosecco or soft drink

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

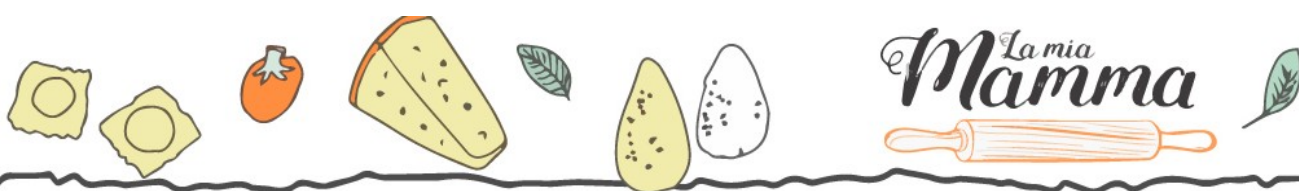
Bigoli Cacio e Pepe (VG)

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)

Daily changing desserts to share

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.



£ 45 pp Mamma's Menu with PASTA + MAIN

Welcome Prosecco or soft drink

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)

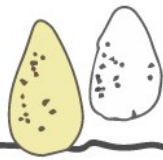
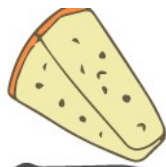
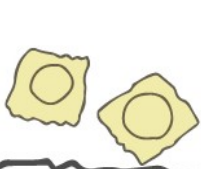
*Malloreddus typical tiny shell-shaped pasta with Italian pork sausages, saffron,
tomato sauce and pecorino cheese*

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)*



Lamia
Mamma



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)

OR SWAP ONE DISH WITH:

Porcetto sardo con patate e riduzione al Mirto + £7 (GF available)

Roasted suckling pig served with roast potatoes and Mirto liqueur reduction

Daily changing 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.