REAL HOME COOKING BY REAL ITALIAN MAMMAS
King's Rd

How our group menu to share works:

1. We have 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 mammas will place everything in the middle, so that all your guests can taste different recipes.
5. Complimentary handmade bread basket included.

The following are **ALWAYS INCLUDED** in Mamma's set menu offer:

Prosecco 125ml or soft drink	Mamma's mixed starters board	Bread Basket
Mamma's Dessert Selection	Single espresso decaf + £ 0,50	Limoncello shot

Choose one menu for the group:

All the above **+ 3 different PASTA to share**
£ 49 pp

All the above **+ 3 PASTA & 2 MAINS to share**
£ 59 pp

Gluten free pasta is available on request at + £ 3,50
Vg = vegetarian / V = vegan / GF = gluten free

Mamma's 3 PASTA menu

£ 49 pp

WELCOME PROSECCO OR SOFT DRINK

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 yummy selection as the **example below** (recipes can't be ordered individually or outside the board)

RAGU' DI CARNE DELLA MAMMA
Slow cooked meat ragu' served with bread

PAPPA AL POMODORO
Warm rustic Tuscan tomato and bread mush

PARMIGIANA
Layers of aubergine with tomato sauce, basil and Parmigiano Reggiano

MAZZAFRISSA SARDA
Sardinian semolina cream served with honey and carasau bread

SALAME & PECORINO
Salame with pecorino and caponata

LARDO DI COLONNATA E POLENTA FRITTA
Lard served with fried polenta and honey

SELECTION OF 3 PASTA TO SHARE

ABRUZZO: CHITARRINA TERAMANA CON POLPETTINE
Maccheroni served with ragu' teramano, tomato sauce and hand-rolled meatballs

SICILY: RIGATONI ALLA NORMA (VG)
Rigatone pasta with fried aubergines, fresh tomato sauce and salted ricotta cheese
Available vegan without cheese

LAZIO: BIGOLI CACIO E PEPE
Roman-style pasta with Pecorino Romano cheese and freshly cracked black pepper
Add fennel sausage + £ 3 / truffle shaves + £ 6

or SWAP one of the above for one the following vegetarian / vegan options

SICILY: CAVATELLI AL PISTACCHIO CON GUANCIALE E RICOTTA + £4
Pistachio pesto, creamy ricotta, guanciale (pork cheek) and lemon zest.
Vegetarian without guanciale, vegan without guanciale and cheese.

DESSERTS SELECTION, SHOT & 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

Mamma's 3 PASTA & 2 MAINS menu

£ 59 pp

WELCOME PROSECCO OR SOFT DRINK
STARTERS BOARD and BREAD BASKET

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(recipes can't be ordered individually or outside the board)

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SELECTION OF 3 PASTA TO SHARE

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Vegetarian without guanciale, vegan without guanciale and cheese.

SELECTION OF 2 MAINS TO SHARE

ABRUZZO: RAGU DELLA MAMMA CON POLENTA
Slow cooked ragu' in a rich tomato sauce, served with Polenta

SICILIA: ORATA AL CARTOCCIO
Oven baked Sea Bream with potatoes, capers, olives and cherry tomatoes.

or SWAP one of the above for the vegetarian / vegan option

VEGETARIAN: MELANZANA ALLA TOSCANA CON FONDUTA
Aubergine boat filled with pappa al pomodoro (Tuscan bread and tomato mush) and crispy aubergine chips with pecorino cheese fondue

DESSERT SELECTION, SHOT & ESPRESSO

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If you have any allergies, please inform your waiter before ordering. GF= +£3.5