La mia Mamma

REAL HOME COOKING BY REAL ITALIAN MAMMAS

Natale a Casa di Mamma

FESTIVE SEASON 2026

Notting Hill · Battersea · King's Road

17 November 2026 to 6 January 2027



Gather around Mamma's table this festive season.
Generous dishes to share, just like a big Italian family.

Always included

Prosecco 125ml or a soft drink on arrival · Mamma's starters to share
Handmade bread · Festive desserts to share · A shot of limoncello

Festive Pasta Menu

3 pastas to share · Unlimited pasta refills

£49 per person

Festive Mains Menu

3 mains to share

£55 per person

Italian Mamma Grande Party Menu

3 pastas & 2 mains to share · Unlimited pasta refills

£65 per person

How it works

Choose one menu for the whole group. Dishes arrive in the middle of the table for everyone to share.

Please confirm your menu, guest numbers and dietary requirements by email at least one week before your visit.

Group menus are required for 7 or more guests at dinner and weekend lunch, and 10 or more guests at weekday lunch.

Only pasta refills are unlimited.

Gluten free pasta for selected dishes on request, +£3.50.

Christmas Eve and New Year's Eve have separate menus and booking arrangements.

Prices include VAT. A discretionary 13% service charge will be added to your bill.
Please discuss allergies and dietary requirements with a manager or supervisor.

Natale a
Casa di Mamma



FESTIVE SEASON 2026

Festive Pasta Menu

£49 per person

Notting Hill · Battersea · King's Road
17 November 2026 to 6 January 2027

Welcome Prosecco or soft drink

Mamma's festive starters & bread

A daily changing mix of freshly made hot and cold delicacies, including meat, fish, cheeses, baked and fried treats.

A sample board might include:

Ragù Della Mamma
Slow cooked meat ragù served with bread

Pappa Al Pomodoro
Warm Tuscan tomato and bread soup

Parmigiana
Layers of aubergine, tomato, basil and Parmigiano Reggiano

Mazzafrissa Sarda
Sardinian semolina cream with honey and carasau bread

Salame & Pecorino
Wild boar salame, Sardinian pecorino, carasau and tangerine marmalade

Caponata
Sweet and sour sautéed vegetables

Starter dishes are served as a board and cannot be ordered individually.

Three pastas to share

Unlimited pasta refills

Sardegna · Tagliatelle al Ragù di Salsiccia

Tagliatelle with wild fennel pork sausages, saffron, tomato sauce and pecorino cheese.

Abruzzo · Chitarrina Polpettine

Hand cut fresh egg pasta with ragù teramano, rustic tomato sauce and hand rolled beef meatballs.

Lazio · Bigoli Cacio e Pepe

Roman style pasta with Pecorino Romano and freshly cracked black pepper.

Add fennel sausage +£3 / truffle shavings +£6

Pasta alternative, please agree your swap when booking

Sicily · Pasta alla Norma

Fried aubergines in a rich tomato sauce with salted ricotta cheese.

Gluten free pasta for selected dishes on request, +£3.50.

Festive desserts to share & limoncello

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FESTIVE SEASON 2026

Festive Mains Menu

£55 per person

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Welcome Prosecco or soft drink

Mamma's festive starters & bread

A daily changing mix of freshly made hot and cold delicacies, including meat, fish, cheeses, baked and fried treats.

A sample board might include:

Ragù Della Mamma
Slow cooked meat ragù served with bread

Pappa Al Pomodoro
Warm Tuscan tomato and bread soup

Parmigiana
Layers of aubergine, tomato, basil and Parmigiano Reggiano

Mazzafrissa Sarda
Sardinian semolina cream with honey and carasau bread

Salame & Pecorino
Wild boar salame, Sardinian pecorino, carasau and tangerine marmalade

Caponata
Sweet and sour sautéed vegetables

Starter dishes are served as a board and cannot be ordered individually.

Three mains to share

Sardegna · Cinghiale In Umido (GF)

Wild boar stew, marinated in Cannonau red wine, with saffron, sun dried tomatoes, juniper berries and bay leaves.

Sardegna · Orata al Cartoccio (GF)

Oven baked sea bream with potatoes, capers, olives and cherry tomatoes.

Sardegna · Melanzana alla Sarda

Aubergine filled with tomatoes, garlic and herbs, with pecorino cheese fondue.
Vegan version available without cheese.

This menu does not include mains refills.
GF = gluten free. Please discuss dietary requirements when booking.

Festive desserts to share & limoncello

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Casa di Mamma



FESTIVE SEASON 2026

Italian Mamma Grande Party Menu

£65 per person

Notting Hill · Battersea · King's Road
17 November 2026 to 6 January 2027

Welcome Prosecco or soft drink

Mamma's festive starters & bread

A daily changing board of hot and cold delicacies. A sample selection:

Ragù Della Mamma
Slow cooked meat ragù served with bread

Pappa Al Pomodoro
Warm Tuscan tomato and bread soup

Parmigiana
Layers of aubergine, tomato, basil and Parmigiano Reggiano

Mazzafrissa Sarda
Sardinian semolina cream with honey and carasau bread

Salame & Pecorino
Wild boar salame, Sardinian pecorino, carasau and tangerine marmalade

Caponata
Sweet and sour sautéed vegetables

Starter dishes are served as a board and cannot be ordered individually.

Three pastas to share

Unlimited pasta refills

Sardegna · Tagliatelle al Ragù di Salsiccia
Tagliatelle with wild fennel pork sausages, saffron, tomato sauce and pecorino cheese.

Abruzzo · Chitarrina Polpettine
Hand cut fresh egg pasta with ragù teramano, rustic tomato sauce and hand rolled beef meatballs.

Lazio · Bigoli Cacio e Pepe
Roman style pasta with Pecorino Romano and freshly cracked black pepper.

Add fennel sausage +£3 / truffle shavings +£6

Or swap a pasta for Sicily · Pasta alla Norma
Fried aubergines, rich tomato sauce and salted ricotta cheese.

Two mains to share

Sardegna · Orata al Cartoccio (GF)
Oven baked sea bream with potatoes, capers, olives and cherry tomatoes.

Sardegna · Melanzana alla Sarda
Aubergine filled with tomatoes, garlic and herbs, with pecorino cheese fondue.
Vegan version available without cheese.

Festive desserts to share & limoncello

Prices include VAT. A discretionary 13% service charge will be added to your bill.
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