



REAL HOME COOKING.
20 Italian Regions, 20 Mammams cooking for you.

Embark on an Italian culinary journey focusing on one of the Italian regions every 3 months.

This season we are hosting a mamma from Campania!

Our Mammams DO ALL THE FOOD PREPARATION. They are not professional chef so they require the help of a team of professional in order to run a successful and busy shift. Most of our pasta is freshly handmade daily, and our sizzling Grill adds an intense flavour to our fresh ingredients.

Welcome to Campania!

Napoli, the Amalfi Coast, Sorrento, Capri, Pompei, the active Vesuvio Volcano are only few of the jewels we could mention for its picturesque beauty. Deeply passionate and creative, a strong identity and a UNESCO recognized dialect is what could represent in a nutshell the beauty of being "Napoletano/a".

This land of "mare" (sea) and "terra" (earth), will bring to your table anything from fresh seafood, slow cooked meat and an extensive array of juicy veggies and handmade mozzarella.

We have put together the best collection of recipes which explores both "cibo per la gente" (food for the people) and aristocratic touches brought in from the wealthy heritage of this area which included Spanish and French influences.

Now relax and get ready to taste the Neapolitan art of welcoming!

Meet our Mammams

Our mammams flown all the way to London with their recipe book that has been passed down for generations.

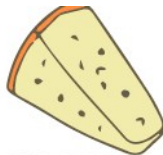
The passion for cooking has always revolved around their family, and you might as well throw that diet out the window - you'll always be too skinny to our "imported" mamma's eye.

Diet guide:

VG – vegetarian / V – vegan / GF – Gluten free

Gluten free pasta is available on request at + £2

If you wish to order any pastas or desserts which are not part of the mammams menu it can be done with a price difference



Mamma's Menu

Build your own Mamma's menu (2 people min.)

Limited offer:

Aperol Spritz (125 ml), dessert and single espresso (decaf + £0.50) are always included

Aperol Spritz, Antipasti to share & pasta £29 p.p

Aperol Spritz, Antipasti to share & main £34 p.p

Aperol Spritz, Antipasti to share, pasta & main £39 p.p

Daily antipasti selection for 2 people

We'll bring you several mixed antipasti to share depending on mamma's mood!

Pasta

Most of our pastas are handmade daily from our Mammass

Paccheri Orata, pomodorini, Olive e capperi

Pasta with sea bream, cherry tomatoes, olives and capers

Gnocchi alla Sorrentina

Baked gnocchi with tomato sauce, parmesan & smoked mozzarella

Paccheri della mamma con polpettine e melanzane

Pasta with meatballs and aubergines

Ziti alla Genovese

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

Scialatielli alla pescatora +3

Pasta with mixed seafood cooked in a fresh tomato sauce – ask your waiter

Ziti dello Scarpariello (VG) (ADD pancetta + £2)

Pasta with tomatoes, breadcrumbs, a hint of chilli, pecorino, and parmesan cheese

Mains

Salsiccia e friarielli con provola

Pork sausage with wild Neapolitan broccoli and provola cheese

Carne al ragu' Napoletano

Beef and pork cooked for at least 6 hours in a rich tomato sauce served with handmade bread

Seppie e gamberi alla griglia (GF)

Grilled cuttlefish and prawn served with a mixed salad

Orata al cartoccio (GF)

Traditional style baked seabream with potatoes, capers, black olives & herbs

Cotoletta di funghi alla sorrentina (VG)

Bread crumbs coated oyster mushroom steak sorrentina style, served with cherry tomatoes and smoked mozzarella sauce

A complimentary 12.5% service charge will be added to your bill, VAT included the standard rate.

If you have any allergies, please inform your waiter before ordering.



A la carte Menu from all over Italy

Antipasti

Parmigiana di melanzane (VG)	£ 9,75
<i>Layers of aubergines, tomato sauce, mozzarella, basil and parmesan cheese</i>	
Salumi e formaggi (GF)	£ 20,00
<i>Cured meats and cheeses</i>	
Carpaccio di orata con rucola, pomodori secchi e emulsion d'agrumi (GF)	£ 13,00
<i>Sea bream carpaccio with rocket, sundried tomatoes and citrus reduction</i>	
Tartare di salmone con avocado, stracciatella e mandorle	£ 13,00
<i>Salmon tartare with avocado, handmade stracciatella cheese and almonds</i>	
Carpaccio di manzo scottato con radicchio trevigiano, noci e crema di gorgonzola	£ 14,00
<i>Seared beef carpaccio with radicchio, walnuts and gorgonzola cream</i>	

Pasta and Risotto

Pasta alla Norma (VG)	£ 12,00
<i>Typical Sicilian pasta with fried aubergines, fresh tomato sauce and salted ricotta cheese (vegan version available without cheese)</i>	
Cacio e pepe (VG)	£ 13,00
<i>Typical pasta from Rome with pecorino cheese topped with crushed black pepper (add sausage £ 3)</i>	
Orecchiette salsiccia, cime di rapa e crumble di pane aromatizzato	
<i>Typical pasta from Apulia, with turnip tops, Italian sausage, aromatic bread crumbs and chilli. (contains anchovies) – Also available without sausage (add homemade stracciatella +3)</i>	
	£ 13,00

Mains from the Robata grill

Seppia alla griglia con crema di datterino, olive verdi, olive nere e stringhe di patate fritte (GF)	£ 17,00
<i>Grilled cuttlefish, served with datterino tomato cream, green & black olives and fried potato strings</i>	
Grigliata mista di pesce (GF)	£ 23,00
<i>Grilled fish of the day served with a fresh mixed salad</i>	

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Tagliata di controfiletto con patate al forno (GF)
(ADD MUSHROOM SAUCE +£2)..... £ 22,00
8 ounce sirloin steak served with roast potatoes

Salmone al forno con verdure grigliate e salsa di zucchine alla scapece .. £ 19,00
Grilled salmon with mixed grilled vegetables and courgettes sauce made with mint and vinegar

Sides

Verdure grigliate (VG)(GF)..... £ 4,50
Grilled vegetables

Patate al forno (VG)(GF)..... £ 4,00
Roasted potatoes

Insalata mista (VG)(GF)..... £ 4,00
Mix salad

Funghi saltati con aglio, vino bianco e prezzemolo (VG)(GF)..... £ 5,00
Sautéed mushrooms with garlic, white wine and parsley

Homemade bread basket..... £ 3,00

Salads

Insalata con stracciatella di burrata, pomodori, salsa al basilico, chips di pane, avocado e olive Verdi..... £ 12,00
Salad with handmade stracciatella (burrata's heart), vine tomatoes, basil sauce, bread chips, avocado and green olives

Insalata mista con radicchio, noci, gorgonzola, pere e crostini
(ADD GUANCIALE + £2) £ 14,00
*Mix leaves salad with radicchio, walnuts, gorgonzola cheese, pears and croutons
(add pig cheek +2)*

Desserts

Dessert of the day £ 6,50
Ask your waiter

Tiramisu' al pistacchio £ 8,00
Pistachio tiramisu' topped with crushed pistachios

Cannolo Siciliano £ 6,50
Most popular Sicilian dessert made with crispy pastry stuffed with creamy sweet homemade cow ricotta cheese

BUON APPETITO!