



**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.

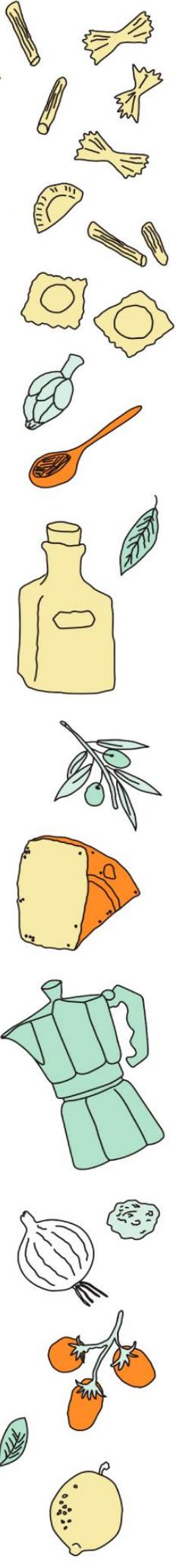
The passion for cooking has always revolved around their family, and you might as well throw that diet out the window - you'll always be too skinny to our "imported" mamma's eye.

Diet guide:

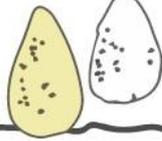
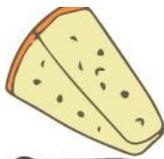
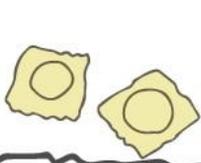
VG – vegetarian / V – vegan / GF – Gluten free

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



**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.**



## 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 £32 p.p**

**Aperol Spritz, Antipasti to share & main £36 p.p**

**Aperol Spritz, Antipasti to share, pasta & main £41 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 caramelized 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 chili, 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)**

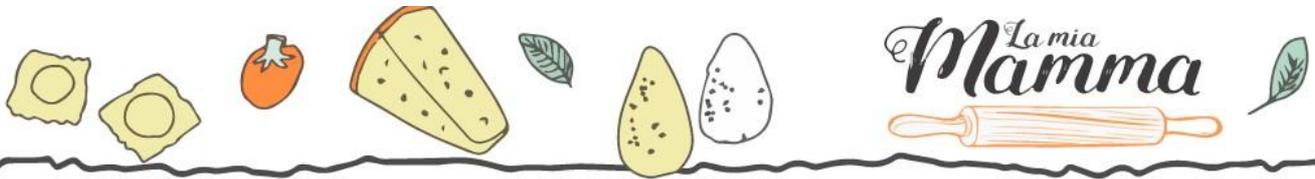
*Traditional style baked sea bream with potatoes, capers, black olives & herbs*

**Cotoletta melanzane con Purea di patate allo zafferano (VG)**

*Bread crumbs coated aubergine cutlet served with saffron mashed potatoes*

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

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## A la carte Menu from all over Italy

### Antipasti

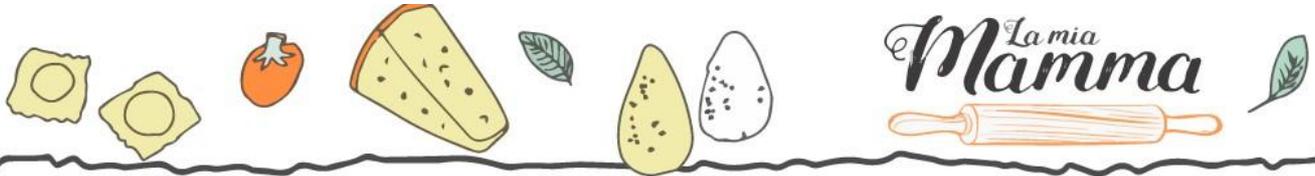
<b>Parmigiana di melanzane (VG)</b> .....	£ 10,50
<i>Layers of aubergines, tomato sauce, mozzarella, basil and parmesan cheese</i>	
<b>Salumi e formaggi (GF)</b> .....	£ 20,00
<i>Cured meats and cheeses</i>	
<b>Carpaccio di orata con rucola, pomodori secchi e emulsion d'agrumi (GF)</b>	£ 13,00
<i>Sea bream carpaccio with rocket, sundried tomatoes and citrus reduction</i>	
<b>Tartare di salmone con avocado, stracciatella e mandorle.....</b>	£ 14,00
<i>Salmon tartare with avocado, handmade stracciatella cheese and almonds</i>	
<b>Carpaccio di manzo scottato con radicchio trevigiano, noci e crema di gorgonzola</b> .....	£ 14,00
<i>Seared beef carpaccio with radicchio, walnuts and gorgonzola cream</i>	

### Pasta

<b>Pasta alla Norma (VG)</b> .....	£ 14,00
<i>Typical Sicilian pasta with fried aubergines, fresh tomato sauce and salted ricotta cheese (vegan version available without cheese)</i>	
<b>Cacio e pepe (VG) (Add sausage + £ 3 / Add Truffle + £5)</b> .....	£ 15,00
<i>Typical pasta from Rome with pecorino cheese topped with crushed black pepper "The best cacio e pepe in London" by The Infatuation</i>	
<b>Orecchiette salsiccia, funghi e crema di Pecorino</b> .....	£ 14,00
<i>Typical pasta from Apulia, Italian sausage, mushrooms and pecorino cream.</i>	
<b>Bigoli all'Amatriciana</b> .....	£ 14.50
<i>Bigoli pasta, tomato sauce, guanciale &amp; a hint of chilli</i>	

### Mains from the grill

<b>Seppia alla griglia con crema di piselli e stringhe di patate fritte (GF)</b>	£ 17,00
<i>Grilled cuttlefish, served with mashed peas &amp; and fried potato strings</i>	
<b>Grigliata mista di pesce (GF)</b> .....	£ 24,00
<i>Grilled fish of the day served with a fresh mixed salad</i>	



**Tagliata di controfiletto con patate al forno (GF) ..... £ 23,00**  
 (Add mushroom sauce + £2)

*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)..... £ 4,50**

*Roasted potatoes*

**Insalata mista (VG)(GF)..... £ 4,50**

*Mix salad*

**Funghi saltati con aglio, vino bianco e prezzemolo (VG)(GF)..... £ 5,00**

*Sautéed mushrooms with garlic, white wine and parsley*

## Salads

**Homemade bread basket..... £ 3,00**

**Insalata con stracciatella di burrata, pomodori, salsa al basilico, chips di pane, avocado e olive Verdi..... £ 13,50**

*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 guanciaie + £2) ..... £ 14,00**

*Mix leaves salad with radicchio, walnuts, gorgonzola cheese, pears and croutons (Add pork 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*