



La mia Mamma



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 have **CAMPANIA**.

Our Mammams DO ALL THE FOOD PREPARATION. 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.

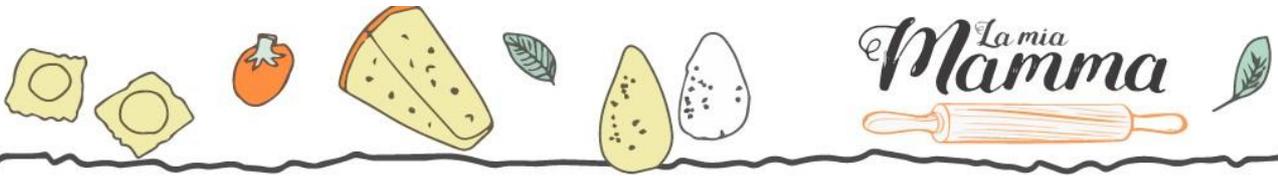
The passion for cooking has always revolved around their family, and you might as well throw that diet out the window - you'll always be too skinny to our "imported" mamma's eye.

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

Pasta e patate

Iconic Neapolitan pasta dish with potatoes, parmesan, pork pancetta and smoked mozzarella

Gnocchi al ragu' con ricotta e pepe

Pasta with beef Neapolitan ragu', parmesan, ricotta cheese and black pepper

Rigatoni della mamma con polpettine e melanzane

*Pasta with beef meatballs, parmesan cheese, pecorino and aubergines
(not available Gluten Free)*

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

Long Fresh pasta with mixed seafood cooked in a fresh tomato sauce – ask your waiter

Ziti dello Scarpariello (VG)

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

Mains

Salsiccia e friarielli con provola

Pork sausage with wild Neapolitan broccoli and provola cheese

Carne al ragu' Napoletano

Beef 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

Orata all'acqua pazza (GF)

Whole sea bream with cherry tomatoes, basil, garlic and mint sauce served with thinly sliced potatoes

Scaloppina di maiale alla sorrentina

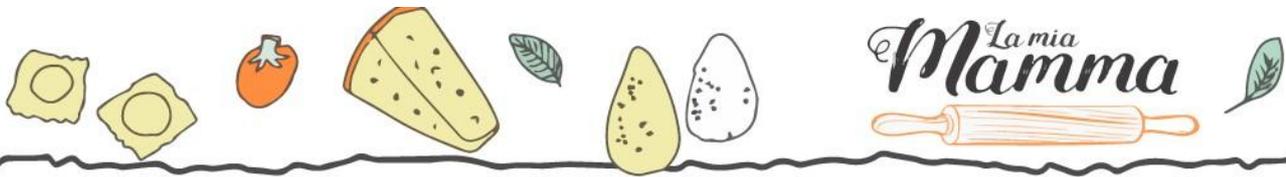
Flour coated pork loin sorrentina style, served with cherry tomatoes and smoked mozzarella

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

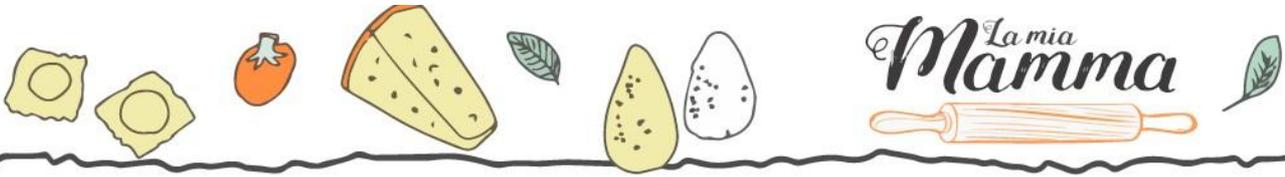
Parmigiana di melanzane (VG)	£ 9,75
<i>Layers of aubergines, tomato sauce, mozzarella, basil and parmesan cheese</i>	
Salumi e formaggi (GF)	£ 20,00
<i>Cured meats and cheeses</i>	
Carpaccio di spigola (GF)	£ 13,00
<i>Sea Bass carpaccio with sun-dried tomatoes, rocket and lemon dressing</i>	
Tartare di tonno con avocado	£ 13,00
<i>Tuna tartare, crushed avocado, black pepper, citrus dressing and crunchy bread crumbs</i>	

Pasta and risotto

Risotto of the day	£ P.O.R
<i>Ask your waiter</i>	
Pasta alla Norma (VG)	£ 12,00
<i>Pasta with aubergines and salted ricotta cheese</i>	
Cacio e pepe (VG)	£ 13,00
<i>Pasta with pecorino cheese topped with crushed black pepper</i>	

Mains from the Robata grill

Tonno alla griglia con contorno del giorno (GF)	£ 21,00
<i>Grilled tuna steak, served with side of the day</i>	
Grigliata mista di pesce (GF)	£ 21,00
<i>Grilled cuttlefish, prawns and swordfish served with a fresh mixed salad</i>	
Tagliata di carne con patate al forno (GF)	£ 22,00
<i>8 ounce rib eye steak served with roast potatoes</i>	
Spigola alla griglia (2 ppl to share) (500grammi) (GF)	£ 29,00
<i>Whole Grilled sea bass with mixed salad and grilled vegetables (1lb 8oz)</i>	
Salmone alla griglia con friarielli	£ 18,00
<i>Grilled salmon on a bed of wild broccoli</i>	



Sides

Verdure grigliate (VG)(GF)	£ 4,00
<i>Grilled vegetables</i>	
Patate al forno (VG)(GF)2	£ 4,00
<i>Roasted potatoes</i>	
Friarielli saltati (VG)	£ 4,00
<i>Pan fried wild broccoli</i>	
Insalata mista (VG)(GF)	£ 4,00
<i>Mix salad</i>	
Homemade bread basket	£ 3,00

Salads

Insalata ortolana (GF)	£ 9,00
<i>Sun-dried tomatoes, aubergines, onions, tuna</i>	

Desserts

Dessert of the day	£ 5,50
<i>Ask your waiter</i>	
Tiramisu' al pistacchio	£ 6,50
<i>Pistachio tiramisu topped with caramelized pistachios</i>	
Cannolo siciliano	£ 5,50
<i>Most popular Sicilian dessert made with crispy pastry stuffed with creamy sweet homemade cow ricotta cheese</i>	

BUON APPETITO!