



# REAL HOME COOKING BY REAL ITALIAN MAMMAS

## VIAGGIO ITALIANO MENU

A lovingly handpicked collection of Mamma's "best of" recipes shared from all the regions we've celebrated since our opening in 2018.

### Mamma's SET MENU experience

**£ 41 PASTA or PIZZA / £ 47 MAIN / £ 52 PASTA or PIZZA + MAIN**

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

<b>Prosecco</b> 125ml or soft drink	<b>Mamma's mixed starters board</b>	<b>Mamma's Dessert Selection</b>	<b>Single espresso</b> (decaf + £ 0,50)
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## STARTER TO SHARE

sent to the table as soon as they are ready

### MAMMAS MIXED STARTERS BOARD TO SHARE

included in the set menu / A la carte £ 18 pp

**Daily changing** mix of freshly made hot and cold delicacies including meat, fish, cheeses, baked and deep fried goodies. Bread basket included.

**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

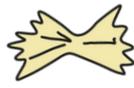
**SALAME & PECORINO**  
Salame with pecorino and caponata

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

The recipes above can't be ordered individually or outside the board

<b>OLIVES</b>	<b>£ 4.50</b>	<b>ARANCINO CACIO E PEPE</b>	<b>£ 14.50</b>
<b>MONTANARA</b> <i>Neapolitan fried dough with:</i>		Sicilian arancino filled with rice, cacio e pepe sauce and truffle shaves	
- Slow cooked tomato sauce	<b>£ 8.50</b>	<b>PARMIGIANA DI MELANZANE</b>	<b>£ 12.50</b>
- Tomato sauce & Parmesan	<b>£ 9.00</b>	Layers of aubergine with tomato sauce, basil and Parmigiano Reggiano	
- Beef & caramelised onions sauce	<b>£ 12.00</b>	<b>VITELLO TONNATO</b>	<b>£ 16.00</b>
<b>BURRATA E CRUDO</b>	<b>£ 15.50</b>	Thinly sliced veal served cold with a creamy tuna & caper sauce	
Burrata and sliced Parma ham			

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 pasta available at = +£3.50



# PASTA



All our pasta is Fresh Egg Pasta. GF option is available for most of our pastas at + £ 3.50  
(set menu add on / price a la carte)

## **PASTA MISTA, PATATE E PROVOLA (CAMPANIA)**

Included in set menu / a la carte **£ 16.50**

Typical Neapolitan pasta (mixed pasta shapes) cooked with creamy potatoes and melted smoky provola cheese

Add guanciale pork cheek + £ 3 (**available vegan without cheese**)

## **CAVATELLI AL PISTACCHIO CON GUANCIALE E RICOTTA (SICILY)**

Included in set menu / a la carte **£ 18.50**

Rustic cavatelli pasta served with pistachio pesto, creamy ricotta, crispy guanciale and lemon zest (**available vegan / vegetarian**)

## **ZITI ALLA GENOVESE (CAMPANIA)**

Included in set menu / a la carte **£ 18.00**

Don't be fooled by the name, this traditional recipe hails from Naples.

Handmade thick and long pasta with a luscious 8h cooked beef and caramelised onions sauce

## **RIGATONI ALLA NORMA (SICILIA)**

Included in set menu / a la carte **£ 16.00**

Rigatone pasta with fried aubergines, fresh tomato sauce and salted ricotta cheese (vegan available without cheese).

## **BIGOLI CACIO E PEPE (LAZIO)**

Included in set menu / a la carte **£ 17.50**

Roman-style pasta with Pecorino Romano cheese and freshly cracked black pepper  
Add fennel sausage + £ 3 / truffle shaves + £ 6

## **TAGLIATELLE ALLA BOLOGNESE (EMILIA ROMAGNA)**

Set menu + **£ 3.50** / a la carte **£ 20.00**

World famous dish, prepared the most authentic way with fresh egg pasta, 8h slow cooked beef and pork ragu' and Parmigiano Reggiano

## **CHITARRINA TERAMANA CON POLPETTINE (ABRUZZO)**

Included in set menu / a la carte **£ 18.50**

Hand-cut fresh egg pasta served with ragu' teramano made with a rustic tomato sauce and hand-rolled beef meatballs

## **PACCHERO AI CINQUE POMODORI E BURRATINA (PUGLIA)**

Included in set menu / a la carte **£ 18.50**

Pacchero wide tube-shaped pasta with a five tomatoes sauce including cherry tomatoes, beefsteak tomatoe, San Marzano, Pachino, Camone. Topped with burrata, extra virgin olive oil and fresh basil

# SECONDI - MAIN COURSES

(set menu add on / price a la carte)



## **CONTROFILETTO (TOSCANA)**

Set menu + **£ 7** / a la carte **£ 32.00**

Ribeye served with Tuscan olive oil and sea salt and triple cooked potatoes

## **COSTINE DI MANZO BRASATE (TOSCANA)**

Set menu + **£ 7** / a la carte **£ 32.00**

18 hours slow-cooked beef ribs, served with mashed potatoes and red wine reduction

## **PORCHETTA CON PATATE ARROSTO (LAZIO)**

Included in set menu / a la carte **£ 22.00**

Slow-roasted porchetta with garlic and herbs, served with crispy roasted potatoes

## **AGNELLO IN UMIDO (SARDEGNA)**

Included in set menu / a la carte **£ 22.50**

Lamb stew with potatoes, aromatic herbs and white wine

## **TONNO CON ZUCCHINE ALLA SCAPECE (CAMPANIA)**

Included in set menu / a la carte **£ 22.00**

Seared tuna steak with marinated courgettes and onion marmalade

## **ORATA AL CARTOCCIO (SICILIA)**

Set menu + **£ 3** / a la carte **£ 22.00**

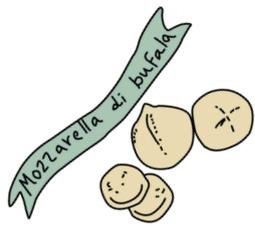
Oven baked Sea Bream with potatoes, capers, olives and cherry tomatoes.

## **MELANZANA ALLA TOSCANA CON FONDUTA (VEGETARIAN)**

Included in the set menu / a la carte **£ 18.50**

Aubergine boat filled with pappa al pomodoro (Tuscan bread and tomato mush) and crispy aubergine chips with pecorino cheese fondue





# PIZZE

Our sourdough is freshly made and left it proofing for 48h.

**GF option is available for most of our pizzas**

(set menu add on / price a la carte)

## BUFALINA

Included in set menu / a la carte **£ 13.00**

Mozzarella, buffalo mozzarella, tomato sauce and fresh basil

## DIAVOLINA

Included in set menu / a la carte **£ 14.00**

Tomato sauce, mozzarella & spicy salami

## LA SICILIANA

Included in set menu / a la carte **£ 16.00**

Fried aubergine, tomato, mozzarella, salted ricotta and fresh basil

## LA GIANLUCA VIALLI

Included in set menu / a la carte **£ 18.00**

Tomato sauce, mozzarella, stracciatella di burrata, spicy salami  
spreadable spicy salami & chilli

## MAMMA ANNA

Set menu + **£ 4** / a la carte **£ 18.00**

Stracciatella di burrata, 24 months aged Parma ham, tomato,  
mozzarella, sprinkled with rocket

## TARTUFINA

Set menu + **£ 5** / A la carte **£ 22.50**

Mushrooms, gorgonzola, truffle sauce, grated black truffle,  
stracciatella di burrata.

## ORTOLANA

Included in set menu / A la carte **£ 16**

Tomato sauce, mozzarella, mixed peppers, mushrooms, sun blushed tomatoes &  
pesto (contains Parmesan & nuts)

## THE NORTHCOTE

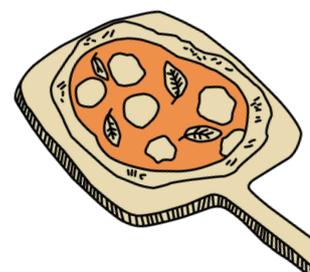
Included in set menu / A la carte **£ 16**

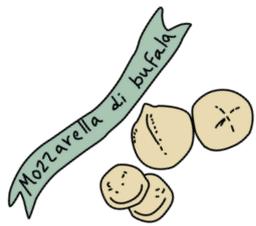
Tomato sauce, mozzarella, mushrooms & Parma ham

## BURRATA E PESTO

Included in set menu / A la carte **£ 18**

Margherita with burrata's heart and pesto





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(set menu add on / price a la carte)

## MIRIAM

Included in set menu / a la carte **£ 16.00**

Mozzarella, spicy salami, burrata's heart

## VEGAN TRUFFLY

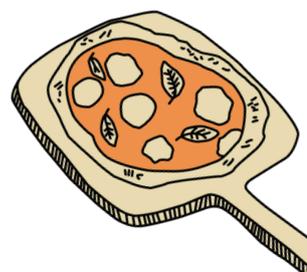
Included in set menu / a la carte **£ 16.00**

Vegan mozzarella, mushrooms, truffle paste, rockets, truffle oil

## CALZONE

Included in set menu / a la carte **£ 16.50**

Baked pizza bread then sliced and stuffed with aubergine parmigiana, mozzarella and Parmesan cheese





# SIDES



**PATATE ARROSTO** £ 7.00  
Tripled cooked roasted potatoes  
with rosemary, sea salt and olive oil

**INSALATA MISTA** £ 4.00  
Mix Salad

**FAGIOLI ALL'UCCELLETTO** £ 4.95  
Cannellini beans with tomato, sage  
and extra virgin olive oil

**FOCACCIA BREAD** £ 4.00  
Homemade Focaccia Bread

**GARLIC BREAD** £ 4.95  
Homemade Garlic Bread  
Add cheese + £ 1.50

## DESSERTS

**TIRAMISU' AL PISTACCHIO** £ 9.50  
Mamma Anna's infamous pistachio tiramisu'

**TIRAMISU' CLASSICO** £ 8.50  
The classic Tiramisu made as per tradition.



**SEMIFREDDO ALLE MANDORLE** £ 8.50  
Almond semifreddo with a delicate caramel sauce and toasted almonds

**DESSERT OF THE DAY** £ 8.50  
Please ask our team

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## DID YOU KNOW?

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All the famous chefs praise their moms for being their inspiration, what would happen if a whole restaurant was taken over by a group of Italian mothers?! Ready to find the answer to such a big and tasty dilemma, Peppe Corsaro launched a casting call on **Facebook back in 2018** looking for brave mothers who'd cook their regional recipes to hungry Londoners. Since the first opening in Chelsea in 2018, so many mamas joined the adventure and fed their "**belli di mamma**" in King's Rd Chelsea, Hollywood Rd Chelsea and Kensington Park Rd in Notting Hill!

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