



Mamma

STARTERS

<i>Selection of local cured meats and 27 month mature parmesan nuggets</i> ¹	14 €
<i>Seasonal radicchio with crispy bacon</i> ¹²	11 €
<i>Eggplant stuffed with cheese and sausage</i> ^{1,3,7}	11 €
<i>24 months Parma ham with Apulian burratina</i> ⁷	13 €
<i>English roast beef with mixed salad and 27 months mature parmesan petals</i> ^{7,10,12}	13 €
<i>Roman pinsa with warm porchetta and stracciatella (recommended x2)</i> ^{1,7}	14 €
<i>Grilled vegetable platter with Apulian burratina</i> ⁷	12 €

FIRSTS

<i>Paccheri with eggplant, cherry tomatoes and stracciatella cheese</i> ¹	12 €
<i>Fusilli pasta with sausage, courgettes and mascarpone</i> ^{1,7}	11 €
<i>Pici all'amatriciana</i> ¹	12 €
<i>Spaghettoni alla carbonara</i> ^{1,3,7}	12 €
<i>Gragnano spaghetti with fresh cherry tomatoes</i> ^{1,7}	11 €
<i>Gragnano spaghetti with garlic, and chili sauce</i>	11 €
<i>Spaghettoni alla gricia</i> ^{1,3,12}	12 €
<i>Tonnarelli cacio e pepe</i> ^{1,3,7}	11 €
<i>Tagliatelle with Bolognese sauce</i> ^{1,3,9,12}	11 €
<i>Tagliatelle with ham and lemon</i> ^{1,3,7,12}	11 €

SECONDS

<i>Grilled black angus Florentine or Tomahawk</i>	from 6,5 a 10 €
<i>(subject to availability)</i>	per hectogram
<i>Black angus ribeye</i>	22 €
<i>Black angus Picanha</i>	22 €
<i>Flank Steak BBQ with mushrooms (bavette)</i> ^{9,12}	20 €
<i>Roast pork with demi-glace sauce</i>	18 €
<i>Milanese ossobuco</i> ^{1,9,12}	20 €
<i>BBQ style pork ribs</i> ^{1,9,12}	18 €
<i>Bolognese veal schnitzel</i> ^{1,3,7}	18 €

SIDE DISHES

<i>Roast potatoes</i>	5 €
<i>French fries with garlic and rosemary ¹</i>	5 €
<i>Borlotti beans all'uccelletto ⁹</i>	5 €
<i>Grilled vegetables ⁷</i>	6 €
<i>Seasonal mixed salad</i>	5 €
<i>Chicory sautéed in garlic, oil and chilli pepper</i>	6 €

DESSERTS

<i>Catalan Cream</i>	6 €
<i>Deconstructed cannolo ^{1,3,7,8}</i>	6 €
<i>Dark chocolate mousse ^{3,7}</i>	6 €
<i>Tiramisù ^{1,3,7}</i>	6 €
<i>Italian trifle ^{1,3,7}</i>	6 €
<i>Pizzo Calabro dark chocolate truffle icecream ^{1,3,7,8}</i>	6 €
<i>Pizzo Calabro dark chocolate truffle icecream with liqueur ^{1,3,7,8}</i>	8 €
<i>Bologna custard ice cream with Fabbri sour cherries ^{3,7}</i>	7 €

BEERS

<i>Craft beers from a separate menu</i>	6 €
<i>Valdensteiner beer 0.5 L</i>	6 €

BAR & CAFETERIA

<i>Panna still or San Pellegrino sparkling water 0.75 L</i>	2,50 €
<i>CocaCola, CocaCola Zero, Orange Soda (Glass Bottle) 0.33 L</i>	3 €
<i>Illy coffee</i>	2 €
<i>Illy decaff. coffee</i>	2 €
<i>Barley coffee</i>	2 €

<i>Service Charge</i>	3 €
-----------------------	-----

Please inform our staff in advance if you have any food allergies or intolerances or if you following a vegetarian diet. We want to ensure that your eating experience is a pleasant one. All dishes may have traces of sesame or cereals. Wines and beverages may contain sulfites.

Allergen List (Reg. 1169/2011)

- 1  CEREALS CONTAINING GLUTEN (wheat, rye, barley, oats, spelt, kamut or hybrid strains) and derived products
- 2  CRUSTACEANS and derived products
- 3  EGGS and derived products
- 4  FISH and derived products (Except gelatine or isinglass used as a clarifying agent in beer and wine)
- 5  PEANUTS and derived products
- 6  SOY and derived products
- 7  MILK and derived products (including lactose)
- 8  NUTS (almonds, hazelnuts, common walnuts, cashews, pecans, Brazil nuts, pistachios, Macadamia nuts) and derived products
- 9  CELERY and derived products
- 10  MUSTARD and derived products
- 11  SESAME SEEDS and derived products
- 12  SULFUR DIOXIDE and SULPHITES (In concentrations greater than 10 mg/kg or 10 mg/L expressed as SO₂)
- 13  LUPINS and derived products
- 14  MOLLUSCS and derived products

Allergens are indicated on the menu with the reference number