

## Starters

### APPETISERS

OLIVES (V) (GF) - £5.5

*Mixed marinated olives*

CHEESE & TRUFFLE ARANCINI - £9

*A melody of parmesan shavings and mozzarella cheese balls with grated truffle*

### COLD STARTERS

BURRATA (V) (GF) - £10

*Italian burrata cheese, rocket, pesto and tomato salad*

BRUSCHETTA AL POMODORO (V) - £8.95

*Classic Italian tomato bruschetta made with vine tomatoes, fresh basil, pesto and extra virgin olive oil on toasted ciabatta bread sprinkled with parmesan shavings*

PROSCIUTTO E MELONE (GF) - £8.95

*Slices of sweet melon with Prosciutto di Parma*

COCKTAIL DI GAMBERI - £8.95

*Peeled prawns & avocado, served with lettuce and cocktail sauce*

DUCK LIVER PATE - £9.95

*Served with mango chutney, toasted hazelnuts and fresh ciabatta*

### HOT STARTERS

MAMAS MEATBALLS - £10.5

*Homemade Italian style meatballs simmered in a rich tomato sauce, garlic & basil*

CALAMARI FRITTI - £10.5

*Classic fried squid with Aioli*

CAPESANTE (GF) - £13.5

*King scallops, lemon sauce, chopped tomato & garlic*

GAMBERONI (GF) - £12

*King prawns, lemon sauce, chilli & chopped tomatoes*

ASPARAGI AL FORNO (V) (GF) - £9.5

*Pan seared Kentish asparagus with oven roasted goats cheese*

CHICKEN LIVER - £11

*Pan-seared chicken liver with red onions, butter and sage and topped with crispy pancetta pieces.*

CRAB AND LOBSTER TORTELLONI - £12

*Homemade pasta carefully filled with Devonshire crab and warm water lobster with a parmesan and pomodoro dressing*

## PASTA FRESCA/RISOTTO (HOME MADE PASTA/RISOTTO)

TOTTI TRUFFLE CHEESE WHEEL (V) - £26

*Spaghetti with a creamy truffle sauce, black truffle shavings, served in a Parmigiana Reggiano wheel*

PENNE CON POLLO - £19.5

*Chicken breast strips, roasted red peppers, pomodoro sauce with mixed herbs*

CARBONARA - £19.5

*Pan seared pancetta, double cream, egg and parmesan served with spaghetti*

ITALIAN SAUSAGE - £19.5

*Italian pork sausage, nduja, onions, mixed herbs pomodoro sauce and rigatoni pasta*

SICILIANA (V) - £19.5

*Pan-seared eggplant, courgette, onions, roasted peppers, garlic, mixed herbs cooked in ricotta cheese and pomodoro sauce with penne pasta*

GAMBERONI TAGLIOLINI - £27

*Squid ink tagliolini cooked with tiger king prawns, baby shrimp, garlic, basil in pomodoro sauce*

BEEF RAGU PAPPARDELLE - £19.5

*A true Italian classic, made with black Angus 28-day dry aged minced beef, slow cooked with carrots, celery, mushrooms, onions and garlic in our house prepared pomodoro sauce*

BEEF SHIN & RED WINE TORTELLINI - £20.5

*Hand made pasta carefully filled with slow - cooked beef marinated in red wine with a pomodoro and basil sauce and a dash of cream*

LOBSTER LINGUINE - £29.5

*Warm water lobster, pan-seared with olive oil, garlic, chopped tomatoes, fresh basil and chilli*

BLACK TRUFFLE & FUNGHI RISOTTO (V) (GF) - £20

*Black truffle, mixed mushrooms, pan-seared with olive oil, thyme, garlic, white wine, cooked in Arborio rice with Italian butter and parmesan shavings*

SEAFOOD RISOTTO (GF) - £27.5

*Mixed seafood, prawns, mussels, calamari with olive oil, mixed herbs, paprika, white wine, cooked in Arborio rice with Italian butter and parmesan shavings*

## AL FORNO (OVEN BAKED)

LASAGNA AL FORNO - £16.5

*A true Mamas favourite. Traditional pasta sheets layered with beef ragu, béchamel, parmesan, stone oven baked in our in house prepared pomodoro sauce (homemade to order)*

CANNELLONI (V) - £16

*Rolled verde pasta lasagne sheets, stuffed with ricotta cheese, sauteed spinach with hints of fresh herbs, slow oven cooked with béchamel and our house prepared pomodoro sauce*

CRAB & LOBSTER MACARONI GRATIN - £22

*Fresh crab meat, fresh lobster meat baked with macaroni pasta in a 3 cheese and garlic sauce*

*\*Gluten free pasta is available*

## Mains

### PIZZA

TRUFFLE PIZZA (V) - £23.5

*Truffle base, mozzarella, shaved parmesan, wild mushrooms, rocket, truffle oil*

CALABRESE - £20

*Neapolitan sauce base, mozzarella, Nduja sausage, black olives, red onion, oregano*

DIAVOLA - £20

*Neapolitan sauce base, mozzarella, pepperoni, black olives, Italian sausage, chopped chillis*

PEPPERONI - £19.5

*Neapolitan sauce base, mozzarella, pepperoni, olive oil*

TOTTI FANTASIA - £23.5

*Neapolitan sauce base, mozzarella, sliced prosciutto, pepperoni, mushroom, Italian sausage, olives*

PROSCIUTTO & ROCKET - £20

*Neapolitan sauce base, sliced prosciutto, rocket, mozzarella, olive oil*

BURRATA (V) - £19.5

*Neapolitan sauce base, burrata, mozzarella, olive oil*

CAESAR PIZZA - £20

*Caesar dressing base, mozzarella, grilled chicken strips, romaine lettuce and parmesan shavings*

CALZONE - £21.5

*Folded pizza with mozzarella, Neapolitan sauce, chestnut mushrooms, pepperoni, prosciutto served with salad and house dressing*

VEGETARIANA (V) - £20

*Neapolitan sauce base, topped with peppers, aubergine, spinach and chilli*

DI CAPRI - £20

*Neapolitan sauce base, mozzarella, goats cheese, caramelised onion chutney and spinach*

AL TONNO - £20

*Neapolitan sauce base, mozzarella, plain tuna, red onions, black olives and capers*

PIZZA NAPOLI - £20

*Neapolitan sauce base, mozzarella, anchovies, capers, black olives*

*\*Gluten free dough is available*

### PESCE (FISH)

SEABASS (GF) - £24.5

*Filletts of pan-seared seabass, chopped tomatoes, capers, olives and a lemon butter sauce with sauteed potatoes and asparagus*

SALMON (GF) - £24.5

*Grilled Scotch salmon served with sauteed potatoes, asparagus and garnished with Hollandaise sauce*

SOGLIOLA (GF) - £30

*Grilled dover sole served with sauteed potatoes, garlic spinach, with a lemon butter sauce*

## CARNE (MEAT)

CHICKEN CAESAR SALAD - £18

*Grilled chicken strips, romaine lettuce, house prepared Caesar dressing with parmesan shavings and croutons*

RIB-EYE (GF) - £30

*28-day dry aged black Angus rib-eye steak, served with house fries, choice of sauce and pan-seared asparagus*

FILETTO DI MANZO (GF) - £32

*28-day dry aged black Angus fillet steak served with house fries, choice of sauce and pan-seared asparagus*

LAMB CUTLETS (GF) - £28.5

*Rosemary infused lamb cutlets, served with red wine jus, sauteed potatoes and garlic spinach*

POLLO MILANESE - £20

*Pan seared corn-fed chicken breast in panko breadcrumbs, served with linguine in Neapolitan sauce*

POLLO TOTTI (GF) - £21

*Sauteed chicken strips cooked in a creamy white wine sauce with garlic, zucchini, white pepper and Sicilian lemon juice served with sauteed potatoes, asparagus, mushrooms and sweet peppers*

SURF & TURF - £49

*Warm water half lobster, 28-day dry aged black Angus rib-eye steak and tiger king prawns served with house fries, garlic, spinach and garlic butter*

## SIDES

FRIES (V) (GF) - £5

GARLIC BREAD (V) - £6.5

CHEESE GARLIC BREAD (V) - £8

TRUFFLE MAC & CHEESE (V) - £10

ROSEMARY SAUTÉED POTATOES (V) (GF) - £6

MIXED SEASONAL VEGETABLES (V) (GF) - £6.5

PARMESAN FRIES WITH  
ROSEMARY AND TRUFFLE OIL (V) - £8

CAPRESE SALAD (V) (GF) - £8

*Fresh mozzarella, vine tomatoes and sweet basil, seasoned with Himalayan salt, olive oil and balsamic glaze*

ROCKET SALAD (V) (GF) - £7.5

*Rocket salad and parmesan shavings, pine nuts, glazed with balsamic dressing*

TRUFFLE MAYO - £2.5

NDUJA MAYO - £2.5

*Allergen Advice: We don't list every ingredient on our menu. If you have any allergies or intolerance, please let us know so we can assist you before you order. We make our dishes fresh on site, so cannot guarantee that there will be no cross-contamination. All dishes may contain traces of nuts.*

*(V) Vegetarian - (VG) Vegan - (GF) Gluten free*

