



Mamma Mia

Ristorante Italiano

STARTERS:

Our Christmas Menu

Burrata invernale

£ 11.95

Our traditional Burrata from puglia, served with winter caponata (Is traditional from Sicily, carrot, celery, onion, olives, capers and seasoning vegetables slow cooked with white wine vinegar and sugar left over night to marined) and home made focaccia bread

Gamberoni e guanciale

£ 11.95

3 Large king prawns wrap in guanciale (is cured meat like pancetta but the cheek of pork very popular in Roma and the original meat used to make carbonara) baked in oven served with orange and lemon sauce and Pink pepper corn

Pollo di natale

£ 9.95

Chicken thighs marinade in lemon, extra vergine olive oil, garlic and Italian herbs. Pan fried and served with Italian wine gravy and herbs roasted potatoes

Tortino al salmone

£ 11.95

Potato Flan with smoked salmon and dill marinated salmon with eggs, parmesan cheese Italian herbs baked in oven and topped with cream burrata sauce

MAINS:

Cervo brasato

£ 26

Venison marinade for 24h in nice red Toscana wine, slow cooked with carrots, celery, onions and Italian herbs and spices, served with mash potatoes and gravy

Ravioli funghi e tartufo veget.

£ 21

Ravioli filled with mushrooms and cheese, cook with wild mushrooms and truffle cream sauce, withe wine, garlic and parsley topped with whole nut crumbles

Ravioli ricotta e pistacchi

£ 24.50

Ravioli filled with ricotta cheese and pistachio, cook with large king prawns in bisque sauce, cherry tomatoes, garlic, white wine and basil, topped with creamy burrata sauce

Spigola mediterranea

£ 25.00

Nice portion of sea bass filet cook in capers, olives, garlic, parsley, white wine and cherry tomatoes sauce served with roast Italian potatoes

Please note:

we need your preorder at last one week before your booking, also we are offering a two hours sitting time on the weekends