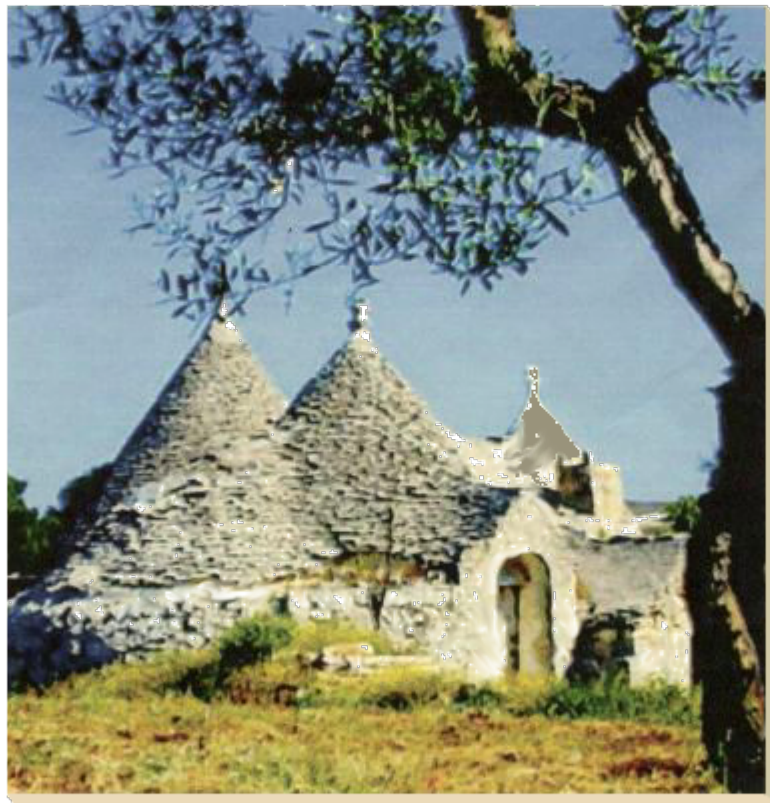


# Mamma Mia

AUTHENTICA  
CUCINA  
ITALIANA



This is Alberobello, meaning beautiful tree. An image that may seem out of place on an Italian menu, but your host, Roberto Convertini and his family come from this picturesque village in southern Italy. From a house called Trulli. Enjoy!

Opening hours:

Monday to Thursday: 12pm - 3pm and 6pm - 10pm

Friday & Saturday: 12pm - 11pm      Sunday: 12pm - 10pm

4 High Street, Rochester, KENT ME1 1PT

01634 827027    M.079 4363 8369

# Appetizers

## Olive Saporite (V) £ 4.75

Mixed marinated Queens olives. And taralli

## Ciabatta Olio e Balsamico (V) £ 4.75

Homemade focaccia bread, Italian ciabatta bread, EVO olive oil and balsamic vinegar

## Pizzetta Mamma Mia (V) £ 5.25

6" Pizza base with olive oil, garlic, tomato sauce, oregano and a home made pesto sauce

## Garlic Bread (V) £ 4.50

Our 6" home made pizza base with garlic butter and parsley

## Garlic Bread with Cheese (V) £ 5.50

Our 6" home made pizza base topped with garlic butter, red onion and mozzarella cheese

# Starters

## Bianchetti £ 8.50

Deep fried whitebait in bread crumbs served with home made tartar source and wedge of lemon

## Calamari £ 9.50

Lightly floured in semolina squid, deep fried served with home made tartar souce and wedge lemon

## Bruschetta £ 6.00

Toast Italian ciabatta bread topped with Italian marinade tomato, EVO olive oil, garlic, basil, origano.

## Cozze Amalfitane £ 10.50

Mussels cooked in white wine sauce, butter, garlic, parsley. served with toasted breads

## Funghi mamma Mia £ 7.75

Mushroom cook with peppers, garlic, white wine, tomatoes sauce topped with melted mozzarella and pesto sauce.

## Melanzane Emiliane £ 8.95

Aubergine, oven baked with meaty Bolognese and topped with mozzarella and baked in oven

## Mozzarella in Carrozza (V) £ 7.75

Deep fried bread coated with bread crumbs, filled with mozzarella, topped with tomato sauce

## Gamberoni alla Diavola £ 11.50

4 king prawns pan fried in extra vergine olive oil, garlic, chilli, parsly and white wine.

## Cozze Piccantine £ 11.50

Mussels cooked in garlic, olive oil, butter, chilli, parsley and tomato sauce served with crusty bread

Please let us know if you have any allergies even if you don't see you allergies ingredients in your dish

10% service charge will add on your table thank you

Seafood dishes may contain shells

Dishes may contain nuts

Gluten free dishes available, please ask



# Pasta

## Spaghetti alla Carbonara £ 14.00

Smoked bacon in a creamy sauce with egg, parmesan cheese and parsley

## Fettuccine alla Bolognese £ 14.50

Traditional Italian Bolognese ragu' sauce with minced beef and pork slowcooked with red wine, tomatoes sauce and Italian herbs. Cook for minimum 6/8hours

## Penne alla Boscaiola £ 14.50

Home made Italian sausage marinated for 24 hours with mix herbs, garlic, white wine and black pepper, cooked with mushroom in rich tomato sauce.

## Penne MammaMia £ 15.00

Tomato and home made pesto sauce with onion, chicken, peppers, bacon and mushrooms

## Fettuccine Salmone e Zucchini £ 16.50

Smoked salmon and courgette cooked in butter, garlic, white wine, parsley and cream sauce

## Lasagne della Nonna £ 14.50

Layers of pasta with rich minced beef and pork ragu sauce, ham, mushrooms, tomato sauce, bechamel and mozzarella

## Crespelle Contadina (V) egg free £ 14.00

Pancakes filled with spinach and ricotta cheese served with a creamy mushroom sauce, tomato sauce and topped with parmesan cheese

## Risotto MammaMia £ 16.00

A rice dish with chicken, mushrooms, cream, home made pesto and parmesan cheese

## Spaghetti Calabrese £ 14.50

Cooked with a cherry tomato sauce, garlic and parsley, hot paste nduja meat and ventricina salami, topped with rocket salad

Please let us know if you have any allergies even if you don't see you allergies ingredients in your dish

10% service charge will add on your table thank you

Seafood dishes may contain shells

Dishes may contain nuts

Gluten free dishes available, please ask



# Meat

## Bistecca Pizzaiola £ 25.00

Minimum 8oz sirloin steak in rich cherry tomato sauce with garlic, origano topped with mozzarella cheese, served with mix roast vegetable and new roast potato

## Pollo emigliana £ 19.00

Chicken breast in coated breadcrumbs Deep fried after topped with ham, gravy, parmesan cheese, touch of cream served with deep fried special potatoes and salad

## Parmigiana di Pollo £ 18.00

Breast of chicken in breadcrumbs deep fried, topped with tomato sauce, mozzarella cheese, parmesan cheese, oven baked and served with deep fried special potatoes.

## Scamone d'agnello £ 21.00

Rump of lamb or lamb chops cooked in garlic, red wine sauce and italian herbs , served with mixed roast vegetables and new roast potato

## Tagliata £ 29.00

Minimum 10 oz (280g) Sirloin steak grilled as you like and after sliced topped with rocket salad, cherry tomatoes shaved parmesan cheese served with deep fried saute potatoes

# Fish

## Fritto del Golfo £ 19.50

Deep fried king prawns, calamari and whitebait served on a bed of salad with skin on fries

## Guazzetto alla Diavola £ 21.00

Mussels, calamari, prawns and king prawns cooked in an olive oil, garlic, chilli, cherry tomatoes and parsley served with crusty bread (Contain shell fish)

## Grigliata MammaMia £ 23.00

Grilled salmon, 3 large king prawns, served with mixed salad and special fried potatoes (This dish contain shell fish)

## Salmone ai Porcini £ 19.50

Salmon filet cooked in with garlic mushrooms, cream sauce and white wine served with mix roast vegetable and new roast potatoes

Please let us know if you have any allergies even if you don't see you allergies ingredients in your dish

10% service charge will add on your table thank you

Seafood dishes may contain shells

Dishes may contain nuts

Gluten free dishes available, please ask





# Pizza

## **Bufalina (V) £ 12.50**

Tomato, mozzarella, buffalo mozzarella, parmesan cheese and basil

## **Nduja £ 15.50**

Tomato, mozzarella, hot nduja paste meat and ventricina salami, cherry tomatoes and rocket salad

## **Ai Quattro Saperi £ 15.00**

Tomato, mozzarella, 1/4 salami, 1/4 ham, 1/4 mushrooms and 1/4 peppers

## **Salsiccia e Funghi £ 15.50**

Tomato, mozzarella, home made Italian sausage and mushrooms

## **Vulcano £ 13.50**

Tomato, mozzarella, Spicy neapolitan salami.

## **Pugliese (V) £ 15.00**

Tomato, mozzarella, red onion, peppers, courget, black olives and aubergin

## **Ripieno Napoletano £ 15.00**

Folded pizza with tomato, mozzarella, ham and mushrooms

## **Calzone alla Romana £ 15.00**

Folded pizza with tomato, mozzarella, ricotta cheese and salame napoli.

## **MammaMia £ 16.50**

Tomato, mozzarella, mushrooms, chicken, red peppers, red onion, black olives and pesto sauce

## **Carnivora £ 16.50**

tomato, mozzarella cheese, ham, salame Napoli, chicken, bacon

Please let us know if you have any allergies even if you don't see you allergies ingredients in your dish

10% service charge will add on your table thank you

Seafood dishes may contain shells

Dishes may contain nuts

Gluten free dishes available, please ask



# Salads

## **Insalata al Salmone £ 17.50**

Mixed leaf salad, grilled filet salmon, French beans, new potatoes, cucumber and cherry tomatoes

## **Sorrento (V) £ 12.50**

Mixed leaf salad with mixed roast vegetables, fresh mozzarella, tomato and giant mix olives

## **MammaMia Che Insalata £ 17.50**

Mixed leaf salad, crispy bacon, red onion, cherry tomatoes, olives and grilled breast of chicken

# Side dishes

## **Patatine Fritte (V) £ 4.50**

Skin on fries

## **Insalata Mista (V) £ 4.50**

Mixed leaf salad, cucumber, onion and tomato

## **Paesana (V) £ 4.75**

Sliced tomato and red onion

## **Pane £ 2.95**

Italian ciabatta bread

## **Patate al forno (V) £ 4.50**

Roast new potato with rosemary

## **Rucola e grana £ 4.50**

Rocket salad, cherry tomatoes and shaving of parmesan cheese

## **Fagiolini £ 4.50**

Green beans, garlic and olive oil

Please let us know if you have any allergies even if you don't see you allergies ingredients in your dish

10% service charge will add on your table thank you

Seafood dishes may contain shells

Dishes may contain nuts

Gluten free dishes available, please ask



# Special from board: starter

## Gamberoni gratinati £ 12.50

4 Large king prawns topped with season breadcrumbs with orange and lemon zest, garlic, parsley and extra vergine olive oil Baked in oven served with Citronette sauce (lemon, orange, extra virgin olive oil)

## Burrata £ 10.95

mozzarella cheese filled with stracciatella (fresh creamy and Schrader mozzarella) home made focaccia bread, served with cherry tomato and pesto sauce.

## Bocconcini di pollo £ 9.50

Cubes of chicken breast cooked in rich tomato sauce, Nduya paste Salami (medium high hot), peppers, olives ,potato, garlic,origano and white wine.

## Involtini £ 8.95

Mozzarella fior di latte wrap with speck (similar to parma ham but slightly smoke) baked in oven and served with home made pesto sauce and toasted ciabatta bread

## Fritto Misto £ 10.95

A King prawn, squid in lightly floured semolina and whitebait in breadcrumbs deep-fried served with homemade tartar sauce and wedge of lemon

# Special from board: main

## Scialatielli alla Siciliana £ 19.95

Large king prawns and prawns cooked in cherry tomato, garlic, extra virgin olive oil, white wine finish with (peppery rocket pesto souce) and squeeze lemon juice

## Scialatielli MammaMia £ 21.50

A cherry tomato sauce with white wine, garlic, olive oil, 2 king prawns, fresh mussels, squids,prawns and parsley

## Pollo alla Calabrese £ 19.00

Breast of chicken cooked with cherry tomato sauce, nduja (hot paste sausage), olives, new potatoes, peppers, garlic, white wine, oregano.

## Tagliata Al tartufo £ 32.00

10 oz (280g) Sirloin steak grilled us you like and after sliced topped with rocket salad, black Truffle cream sauce, and shaving parmesan cheese. Served with deep fried special potatoes

## Scialatielli Calabrese £ 18.50

Scialatielli is fresh long pasta like spaghetti but thick and we cooking on the order. The sauce is made with (Nduja sausage, chilli) home made Italian sausage marinated for 24 hours with wine garlic and herbs then we cook with peppers , olives, mushrooms, cherry tomatoes, garlic, wine and parsly

Please let us know if you have any allergies even if you don't see you allergies ingredients in your dish

10% service charge will add on your table thank you

Seafood dishes may contain shells

Dishes may contain nuts

Gluten free dishes available, please ask



# Dessert

## Mix Ice Cream £ 6.00

Three scoops: Vanilla, Strawberry, Chocolate and Pistachio.

## Extra scoop of ice cream £ 2.45

Ask for 1 extra scoop of ice cream

## Sorbet £ 5.50

1 scoop of Mango and 1 scoop of raspberry sorbet

## Tartufo Pistacchio £ 7.50

Handmade truffle shape pistachio and vanilla ice cream dessert with a pistachio sauce centre.

## Semifreddo al Torroncino £ 7.00

Nougat ice cream and cream covered with crushed nougat and hazelnut praline, topped with espresso.

## Tartufo Limoncello £ 7.00

Refreshing lemon gelato filled with the typical Limoncello liquor made with lemons from the Amalfi coast.

## Chocolate melt in the middle pudding £ 7.50

A chocolate sponge filled with a chocolate fudge sauce and finished with topped darks chocolate.

## Profiteroles Scuro £ 6.50

Soft choux pastry filled with cream and covered with milk chocolate cream.

## Homemade Tiramisu £ 7.00

Real Tiramisu with savoiardi biscuits and mascarpone cream \* Contains eggs, coffee, alcohol,

## Homemade Mascarpone Cheesecake £ 7.00

Please ask your waiter. Served with today's selection of coulis.

## Homemade Banaffee Pie £ 7.00

Toffee and fresh bananas, topped with double cream and milk chocolate curls set on a digestive base.

## Homemade Panna Cotta £ 6.50

A traditional Italian cooked cream dessert.

Please let us know if you have any allergies even if you don't see you allergies ingredients in your dish

10% service charge will add on your table thank you

Seafood dishes may contain shells

Dishes may contain nuts

Gluten free dishes available, please ask

