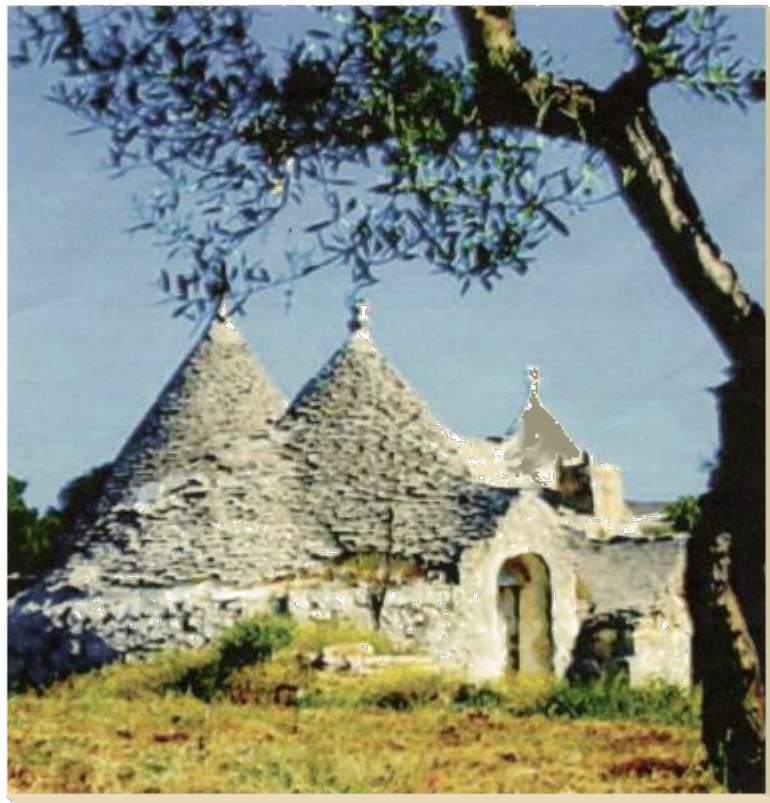


Mamma Mia

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) £ 4.50

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

Pizzetta Mamma Mia (V) £ 4.95

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

Garlic Bread (V) £ 4.00

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

Garlic Bread with Cheese (V) £ 4.95

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

Starters

Bianchetti £ 7.00

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

Calamari £ 8.50

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

Bruschetta Classica (V) £ 6.00

Toasted ciabatta bread topped with fresh tomatoes, garlic, basil, oregano and extra vergine olive oil

Funghi mamma Mia £ 7.50

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

Melanzane Emiliane £ 7.75

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

Mozzarella in Carrozza (V) £ 6.95

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 Amalfitana £ 9.95

Mussels cooked in garlic, olive oil, butter, white wine, parsley. Served with toasted bread

Cozze Piccantine £ 10.50

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 £ 13.00

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

Fettuccine alla Bolognese £ 13.00

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 £ 13.50

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 £ 13.50

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

Fettuccine Salmone e Zucchini £ 14.95

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

Lasagne della Nonna £ 13.50

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

Crespelle Contadina (V) egg free £ 13.00

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

Risotto MammaMia £ 14.50

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

Spaghetti Calabrese £ 13.50

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

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Meat

Bistecca Pizzaiola £ 24.00

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 £ 17.95

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 £ 17.00

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 £ 19.95

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 £ 24.50

Minimum 9oz (250g) Sirloin steak grilled as you like and after sliced topped with rocket salad, cherry tomatoes shave parmesan cheese served with deep fried saute potatoes

Fish

Fritto del Golfo £ 17.95

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

Guazzetto alla Diavola £ 19.95

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 £ 22.95

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

Salmone ai Porcini £ 18.50

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

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Pizza

Bufalina (V) £ 12.00

Tomato, mozzarella, buffalo mozzarella, parmesan cheese and basil

Nduja £ 14.50

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

Ai Quattro Saperi £ 14.00

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

Salsiccia e Funghi £ 14.50

Tomato, mozzarella, home made Italian sausage and mushrooms

Vulcano £ 13.00

Tomato, mozzarella, Spicy neapolitan salami.

Pugliese (V) £ 14.00

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

Ripieno Napoletano £ 14.50

Folded pizza with tomato, mozzarella, ham and mushrooms

Calzone alla Romana £ 14.50

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

MammaMia £ 15.95

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

Carnivora £ 15.95

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

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Salads

Insalata al Salmone £ 16.50

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

Sorrento (V) £ 11.50

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

MammaMia Che Insalata £ 16.00

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) £ 4.25

Mixed leaf salad, cucumber, onion and tomato

Paesana (V) £ 4.25

Sliced tomato and red onion

Pane £ 2.95

Italian ciabatta bread

Patate al forno (V) £ 4.00

Roast new potato with rosemary

Patate della casa £ 4.50

Deep fried special cut potato

Fagiolini £ 4.00

Green beans, garlic and olive oil

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Special from board: starter

Gamberoni gratinati £ 11.95

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 £ 9.95

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

Bocconcini di pollo £ 8.95

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

Involtini £ 8.50

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

Linguine alla Siciliana £ 18.50

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

Linguine Porcini e Scampi £ 18.95

King prawns and prawns mixed mushrooms in a cherry tomato sauce with garlic, olive oil, pesto and cream sauce

Linguine MammaMia £ 19.95

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

Pollo alla Calabrese £ 17.95

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

Tagliata Al tartufo £ 26.00

8oz 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 £ 17.50

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

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Dessert

Mix Ice Cream £ 5.95

Three scoops: Vanilla, Strawberry, Chocolate and Pistachio.

Extra scoop of ice cream £ 2.25

Ask for 1 extra scoop of ice cream

Frisson £ 7.50

Mango and raspberry sorbet with a heart of merengue

Tartufo Pistacchio £ 8.00

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

Semifreddo al Torroncino £ 7.50

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

Tartufo Amaretto £ 8.00

An amaretto biscuits crunch core covered with vanilla ice cream and rolled in crushed amaretto pieces.

Tartufo Limoncello £ 7.50

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

Simply Chocolate £ 7.00

A chocolate brownie covered with a chocolate fudge sauce, topped with a dark chocolate mousse, milk chocolate shavings and a light sugar dusting.

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 £ 6.50

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

Homemade Banoffee 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.

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