

Mamma Rosa

Bread and olives

MIXED OLIVES	3.90
ROSMARY FOCACCIA (Ve) with olive oil, balsamic vinegar	4.00
PANE CARASAU (Ve) Sardinian crispy bread served with spicy salsa	4.00
GARLIC BREAD (V)	4.50
GARLIC BREAD WITH CHEESE(V)	4.90

Starters

MUSSELS SAUTÉE in oil, white wine, lemon, garlic and parsley	9.90
BRUSCHETTA (Ve) grilled sourdough bread with tomato, oregano, basil, garlic	5.90
BRUSCHETTA TRIO - <i>good to share</i> a combination of classic, n'duja (pork or vegan), and mozzarella-topped bruschetta	9.00
CALAMARI E ZUCCHINI FRITTI deep-fried calamari rings and courgettes	12.50
LA BURRATA (GF) creamy mozzarella with anchovies, baby leaves and cherry tomatoes	9.90
PARMIGIANA DI MELANZANE (V) baked aubergine layers with tomato sauce, mozzarella and parmesan	10.50
ANTIPASTO ITALIANO mixed Italian cured meats platter with mozzarella, olives and artichoke	12.50
WARM GOATS CHEESE SALAD (N) with beetroot and walnut, on a bed of rocket leaves, with a honey and mustard dressing	9.90
SMOCKED MACKEREL PATE with grilled focaccia	7.50

Vegetarian and vegan pasta

SPAGHETTI ARRABBIATA (Ve) with tomato, olive oil, garlic and chilli	12.90
RIGATONI ALLA BOSCAIOLA (V) with wild mushroom, Gorgonzola, parmesan, cream and garlic	14.90

Seafood and fish pasta

SEA FOOD SCIALATELLI with mixed seafood, cherry tomatoes, white wine, garlic, chilli and parsley	23.00
FETTUCCINE AL SALMONE with smoked salmon, cream, white wine and garlic	17.00
SPAGHETTI ARRABBIATA CON GAMBERI with a spicy tomato sauce, prawns and rocket leaves	18.50

Meat pasta

LASAGNA with slow-cooked Bolognese, mozzarella and parmesan	15.50
SPAGHETTI ALLA CARBONARA with guanciale, egg, pecorino cheese, olive oil and a dash of cream	16.00
FETTUCCINE ALLA BOLOGNESE with lean minced beef, tomato sauce, celery, carrot, onion and red wine	15.00
GRAMIGNA PASTICCIATA with Italian sausage meat, fennel seeds, tomato sauce, cream, parmesan	16.50

Filled pasta

TORTELLONI BURRATA E TARTUFO filled with fresh burrata and black truffle, in a butter, cream and saffron sauce	19.50
CHARCOAL TORTELLONI with crab meat and mascarpone filling in a velvety tomato sauce	23.00

A discretionary 10% service charge is added to the bill.

V - suitable for vegetarians, Ve - suitable for vegans, N - contains nuts, GF - gluten free

Meat

All served with a selection of 3 vegetables

GRILLED RIBEYE STEAK 10 OZ (GF)	25.00
- with peppercorn and brandy sauce	
- with cream and porcini mushrooms sauce	
VEAL ALLA MILANESE	22.00
breaded and shallow-fried veal steak served with vegetables or pasta	
VEAL SCALOPPINE AI FUNGHI	22.50
thin veal steak in a mushroom, cream and brandy sauce	
CHICKEN MAMMA ROSA	18.50
breast of chicken cooked in a carrot, onion, olive oil, butter and white wine sauce.	

Fish

All served with a selection of 3 vegetables

SEA BASS & PRAWNS ALLA MAMMA (GF)	19.00
sea bass fillet with prawns, in a white wine, cherry tomatoes, garlic and parsley sauce	
GAMBERONI ALL'AGLIO	21.90
6 king prawns with olive oil, white wine, garlic, chilli and parsley	

Extra sides

CHIPS	4.50
DEEP-FRIED COURGETTES	5.00
TOMATO AND ONION SALAD	4.50
ROCKET AND PARMESAN SALAD	4.90

We are happy to cater to most dietary requirements – just let our staff know! Please be aware that we cannot, however, guarantee an entirely allergen-free environment due to potential cross contamination.

Buon appetito!

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