

Sunday Roast Lunch Menu

Offered from 12 - 5pm

2 COURSE SET MENU - £23.50

Comes with a starter and main. Sides are extra.

All of our roasts come with yorkshire pudding, all the trimmings and gravy

STARTER

CAPRESE SALAD (V) GF

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

BRUCHETTA AL POMODORO (V)

Classic Italian tomato bruschetta made with ripe, juicy tomatoes, fresh basil and extra virgin olive oil

COCKTAIL DI GAMBERI (V)

Peeled prawns & avocado, served with lettuce, tomato, cucumber & cocktail sauce

MAMAS MEATBALLS

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

CALAMARI FRITTI (V)

Classic fried squid with Aioli

MAIN

CORN-FED ROAST CHICKEN

SMOKED GAMMON

ROAST LAMB

ROAST BEEF

SIDES

FRIES (V)(GF) - £4

TRUFFLE MAC & CHEESE (V) - £10

TEMPURA ZUCCHINI FLOWERS (V) - £5

ROSEMARY SAUTEE POTATOES (V) GF - £5

MIXED SEASONAL VEGETABLES (V) GF - £5

GARLIC BREAD (V) - £4

CHEESE GARLIC BREAD (V) - £5

PEPPERCORN SAUCE (V) - £2.50

BERNAISE SAUCE (V) - £2.50

RED WINE JUE - £2.50

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

Starters

APPETISERS

OLIVES (V) GF - £4

Mixed marinated olives

TEMPURA ZUCCHINI FLOWERS (V) - £8

Lightly battered zucchini flowers

CHEESE & TRUFFLE ARANCINI - £7.50

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

COLD STARTERS

BURRATA CAPRESE (V) GF - £8

Italian burrata cheese, rocket, pesto and tomato salad

BRUCHETTA AL POMODORO (V) - £7

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

PROSCIUTTO E MELONE (GF) - £7.50

Slices of sweet melon with Prosciutto di Parma

COCKTAIL DI GAMBERI (V) - £7.50

Peeled prawns & avocado, served with lettuce, tomato, cucumber & cocktail sauce

CARPACCIO - £11

Grade A cured beef, rocket, cherry tomatoes, shaved parmesan, balsamic dressing

HOT STARTERS

MAMAS MEATBALLS - £8.50

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

CALAMARI FRITTI (V) - £9

Classic fried squid with Aioli

CAPELANTE (V) GF - £10.50

King scallops, lemon sauce, chopped tomato & garlic

GAMBERONI (V) GF - £10.50

King prawns, lemon sauce, chilli & chopped tomatoes

ASPARAGI AL FORNO (V) GF - £7.50

Pan seared Kentish asparagus with oven roasted goats cheese

BURRATA AND TRUFFLE TORTELLONI (V) - £9

Handmade pasta carefully filled with creamy burrata cheese and black truffle with a butter and sage sauce

CRAB AND LOBSTER TORTELLONI - £9

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

PASTA/RISOTTO

TOTTI TRUFFLE CHEESE WHEEL (V) - £20

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

PENNE CON POLLO - £13.50

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

CARBONARA - £13.50

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

ITALIAN SAUSAGE - £13.50

Traditional Italian sausage made from Suffolk pork meat, garlic, mixed herbs, pomodoro sauce in rigatoni pasta

SICILIANA (V) - £13.50

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

GAMBERONI TAGLIOLINI (V) - £19

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

BEEF RAGU PAPPARDELLE - £13.50

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

LOBSTER LINGUINE (V) - £25.00

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

FUNGHI RISOTTO (V) GF - £13.50

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

SEAFOOD RISOTTO (V) GF - £19

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

OVEN BAKED

LASAGNA AL FORNO - £12.50

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 - £12

Stuffed verde pasta lasagne sheets, rolled in Italian ricotta cheese, sauteed Italian spinach with hints of fresh herbs, slow oven cooked with béchamel and our house prepared pomodoro sauce

CRISPOLINI - £13.50

Traditional stuffed Italian pancakes filled with chicken strips in a creamy white wine sauce with porcini mushrooms, oven baked with béchamel and Parmesan

*Gluten free pasta is available

Mains

PIZZA

TRUFFLE PIZZA (V) - £20

Mozzarella, shaved parmesan, wild mushrooms, rocket, truffle oil

CALABRESE - £14.50

Mozzarella, Nduja sausage, black olives, red onion, oregano

DIAVOLA - £14.50

Mozzarella, pepperoni, black olives, Italian sausage, chopped chillis

PEPPERONI - £13.50

Mozzarella, pepperoni, olive oil

TOTTI FANTASIA - £15.50

Honey roast ham, pepperoni, mushroom, Italian sausage, olives

PROSCIUTTO & ROCKET - £14.50

Sliced prosciutto, rocket, mozzarella, olive oil

BURRATA (V) - £14.50

Burrata, mozzarella, olive oil

CAESAR PIZZA - £14.50

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

CALZONE (V) - £14.50

Folded pizza with peppers, aubergine, spinach, chilli, tomato, served with salad and house dressing

*Gluten free dough is available

MEAT

RIB-EYE (GF) - £25

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

FILETTO DI MANZO (GF) - £27

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

LAMB CUTLETS (GF) - £25

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

POLLO MILANESE - £16

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

POLLO TOTTI (GF) - £18

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

FISH

SEABASS (V) GF - £17.50

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

SOGLIOLA (V) GF - £25

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

SALMON (V) GF - £17.50

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

SALADS

CHICKEN CAESAR SALAD - £15 - MAIN

Grilled chicken strips, romaine lettuce, house prepared caesar dressing with parmesan shavings

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 - £6

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

SIDES

FRIES (V) GF - £4

GARLIC BREAD (V) - £4

CHEESE GARLIC BREAD (V) - £5

TRUFFLE MAC & CHEESE (V) - £10

TEMPURA ZUCCHINI FLOWERS (V) - £8

ROSEMARY SAUTEE POTATOES (V) GF - £5

MIXED SEASONAL VEGETABLES (V) GF - £5

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Dessert

AFOGATO - £5.50

A divine fusion of bold espresso and creamy gelato that captures the essence of Italian indulgence

TIRAMISU - £7.50

Layers of ladyfingers, soaked in espresso, mascarpone cheese, coffee liquor

CHOCOLATE FONDANT - £7.50

Chocolate fondant cake, served with a scoop of vanilla bean ice cream

TOTTI UPSIDE DOWN - £7.50

Home-made ice cream on a charcoal cone served with mixed berries

PANNA COTTA - £7

House prepared vanilla panna cotta with a berry compote

STICKY TOFFEE PUDDING - £7.50

Sponge cake, soaked in a rich toffee sauce, served warm and topped with a scoop of vanilla ice cream

SELECTION OF HOUSE PREPARED GELATO & SORBETS - £5.50

3 scoops (Please ask a member of staff for our daily flavours)

DESSERT DRINKS

CAPPUCCINO - £3.50

LATTE - £3.50

AMERICANO - £3

ESPRESSO - £3

CORTADO - £3.50

FLAT WHITE - £3.50

IRISH COFFEE - £6

CALYPSO COFFEE - £6

ENGLISH BREAKFAST TEA - £3

EARL GREY - £3

MINT TEA - £3

CAMOMILE - £3

HOT CHOCOLATE - £3

DESSERT CHEESE

CHEESE BOARD - £25

A variety of cheeses specially selected by our head chef, complimented with crackers/biscuits and selection of chutneys and grapes

Lunch Menu

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Pan seared Kentish asparagus with oven roasted goats cheese

CALAMARI FRITTI (V)

Classic fried squid with Aioli

MAIN

SICILIANA (V)

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

PENNE CON POLLO

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

LASAGNA AL FORNO

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)

POLLO MILANESE

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

CEASAR PIZZA - £14.50

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

FUNGHI RISOTTO (V) GF - £13.50

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

CRESPOLINI - £13.50

Traditional stuffed Italian pancakes filled with chicken strips in a creamy white wine sauce with porcini mushrooms, oven baked with béchamel and Parmesan

*Gluten free pasta and dough is available

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