

Starters

APPETISERS

OLIVES (V) (GF) - £4

Mixed marinated olives

TEMPURA ZUCCHINI FLOWERS (V) - £8

Lightly battered zucchini flowers

CHEESE & TRUFFLE ARANCINI - £8.50

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

COLD STARTERS

BURRATA (V) (GF) - £9

Italian burrata cheese, rocket, pesto and tomato salad

BRUSHCETTA AL POMODORO (V) - £7.50

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

PROSCIUTTO E MELONE (GF) - £8

Slices of sweet melon with Prosciutto di Parma

COCKTAIL DI GAMBERI - £8

Peeled prawns & avocado, served with lettuce & 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 - £9

Classic fried squid with Aioli

CAPELANTE (GF) - £11.50

King scallops, lemon sauce, chopped tomato & garlic

GAMBERONI (GF) - £11

King prawns, lemon sauce, chilli & chopped tomatoes

ASPARAGI AL FORNO (V) (GF) - £8.50

Pan seared Kentish asparagus with oven roasted goats cheese

BURRATA AND TRUFFLE TORTELLONI (V) - £10

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

CRAB AND LOBSTER TORTELLONI - £10

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

PASTA/RISOTTO

TOTTI TRUFFLE CHEESE WHEEL (V) - £22

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

PENNE CON POLLO - £14.50

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

CARBONARA - £14.50

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

ITALIAN SAUSAGE - £14.50

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

SICILIANA (V) - £14.50

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

GAMBERONI TAGLIOLINI (GF) - £20

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

BEEF RAGU PAPPARDELLE - £14.50

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 - £27

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

FUNGHI RISOTTO (V) (GF) - £14.50

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

SEAFOOD RISOTTO (GF) - £22

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

OVEN BAKED

LASAGNA AL FORNO - £14

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 - £14 (V)

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

CRISPOLINI - £14

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

Truffle base, mozzarella, shaved parmesan, wild mushrooms, rocket, truffle oil

CALABRESE (GF) - £15

Neapolitan sauce base, mozzarella, Nduja sausage, black olives, red onion, oregano

DIAVOLA - £15

Neapolitan sauce base, mozzarella, pepperoni, black olives, Italian sausage, chopped chillis

PEPPERONI - £15

Neapolitan sauce base, mozzarella, pepperoni, olive oil

TOTTI FANTASIA - £17

Neapolitan sauce base, mozzarella, Honey roast ham, pepperoni, mushroom, Italian sausage, olives

PROSCIUTTO & ROCKET - £15

Neapolitan sauce base, sliced prosciutto, rocket, mozzarella, olive oil

BURRATA (V) - £15

Neapolitan sauce base, burrata, mozzarella, olive oil

CAESAR PIZZA - £15

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

CALZONE (V) - £15

Folded pizza with mozzarella, Neapolitan sauce, chestnut mushrooms, pepperoni, prosciutto served with salad and house dressing

VEGETARIANA (V) - £15

Neapolitan sauce base, topped with peppers, aubergine, spinach and chilli

BRESAOLA (V) - £16

Neapolitan sauce base, mozzarella, mushrooms, tomatoes, cured beef topped with rocket and parmesan shavings

*Gluten free dough is available

MEAT

RIB-EYE (GF) - £27

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

FILETTO DI MANZO (GF) - £30

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

LAMB CUTLETS (GF) - £27

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

POLLO MILANESE - £17

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, zucchini, white pepper and Sicilian lemon juice served with sauteed potatoes, asparagus, mushrooms and sweet peppers

FISH

SEABASS (GF) - £19

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

SOGLIOLA (GF) - £28

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

SALMON (GF) - £19

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 and croutons

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 SAUTÉED POTATOES (V) (GF) - £5

MIXED SEASONAL VEGETABLES (V) (GF) - £5

Allergen Advice: We don't list every ingredient on our menu. If you have any allergies or intolerance, please let us know so we can assist you before you order. We make our dishes fresh on site, so cannot guarantee that there will be no cross-contamination. All dishes may contain traces of nuts. (V) Vegetarian - (VG) Vegan - (GF) Gluten free

Telli