

## Starters

### APPETISERS

**OLIVES (V) (GF) - £4.50**

*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) - £9.50**

*Italian burrata cheese, rocket, pesto and tomato salad*

**BRUSHCETTA AL POMODORO (V) - £7.95**

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

**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) - £9**

*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 - £11.50**

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

## PASTA/RISOTTO

**TOTTI TRUFFLE CHEESE WHEEL (V) - £24**

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

**PENNE CON POLLO - £15.50**

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

**CARBONARA - £15.50**

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

**ITALIAN SAUSAGE - £15.50**

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

**SICILIANA (V) - £15.50**

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

**GAMBERONI TAGLIOLINI - £22**

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

**BEEF RAGU PAPPARDELLE - £15.50**

*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 - £28**

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

**FUNGHI RISOTTO (V) (GF) - £15.50**

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

**SEAFOOD RISOTTO (GF) - £23**

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

*\*Gluten free pasta is available*

## OVEN BAKED

**LASAGNA AL FORNO - £15**

*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 - £14.50 (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*

**CRAB & LOBSTER MACARONI GRATIN - £17.50**

*Fresh crab meat, fresh lobster meat baked with macaroni pasta in a 3 cheese and garlic sauce*

## Mains

### PIZZA

**TRUFFLE PIZZA (V) - £20**

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

**CALABRESE - £16**

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

**DIAVOLA - £16**

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

**PEPPERONI - £16**

*Neapolitan sauce base, mozzarella, pepperoni, olive oil*

**TOTTI FANTASIA - £18.50**

*Neapolitan sauce base, mozzarella, sliced prosciutto, pepperoni, mushroom, Italian sausage, olives*

**PROSCIUTTO & ROCKET - £16**

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

**BURRATA (V) - £16**

*Neapolitan sauce base, burrata, mozzarella, olive oil*

**CAESAR PIZZA - £16**

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

**CALZONE - £16.50**

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

**VEGETARIANA (V) - £16**

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

**BRESAOLA - £17**

*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 - £18**

*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 - £16 - 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) - £4.50**

**GARLIC BREAD (V) - £4.50**

**CHEESE GARLIC BREAD (V) - £5.50**

**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*

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