Mamma Mia

STARTERS	GARLIC BREAD		PIZZA (continued)	
Minestrone Soup (v) £5.7	5 Plain	£3.85	Marinara	£11.95
Freshly made with vegetables & pasta	Tomato	£3.95	With prawns, vongole, anchov	y and tuna
Melon (v)(vv) £4.7	5 Cheese	£3.95	Ricotta (V)	£9.95
Seasonal fresh melon served with berrie	Cheese & Tomato	£4.50	Ricotta and roast peppers	
Parma Ham & Melon £8.2	5		Molisana	£10.95
Seasonal fresh melon	GARLIC PIZZA		Spicy Italian sausage, salami, a	nd olives
served with Italian Parma ham	Plain	£4.95	Vegetariana (v)	£10.95
Bouquet di Asparagi £8.2	5		Fresh mixed vegetables	
Asparagus wrapped in Parma ham	Tomato	£5.95	Capricciosa	£10.95
Antipasto Misto £13.9	Cheese	£6.50	Mushroom, anchovy, ham,	
A cold platter of cured meats,	Cheese & Tomato	£6.95	and hot sausage	
fish, and vegetables	Bruschetta	£5.50	Ortolana (v)	£9.95
Carpaccio di Bresaola £9.9	with fresh tomato, basil,		Aubergines and roasted peppe	ers
Bresaola, parmesan shavings and rocket	garlic & mozzarella		Vesuvio	£9.50
Pate £7.2	5		Ham, mushroom, and egg	
Smooth chicken liver pate	PIZZA		Al Tonno	£9.75
Platter of Prawns £8.7	Margherita (v)	£8.50	Tuna and onions	
In Marie Rose sauce, served with	Mozzarella, tomato, and oregano)	Speciale	£13.95
fresh salad	Al Pomodoro (v)	£9.95	A taste of everything	
Platter of Salami £6.9	With fresh tomatoes, basil,		Romana	£10.95
Cured Italian salami	and ricotta cheese		Artichoke, capers, anchovy	
Polpette £7.9	Misto Funghi (v)	£9.95	and pecorino shavings	
Freshly made meatballs & peas	With mixed mushrooms		Mamma's	£11.95
in tomato sauce	Calabrese	£11.50	Parma ham, parmesan shavings	and rocket
Tuna & Bean Salad £6.9	Sausage, polpette and pancetta		Tiffany	£11.95
Tuna served with cannellini beans and	L'Emiliana	£11.50	Dolcelatte, aubergine and hot	sausage
fresh salad	With blue cheese and Parma ham	n	Bolognese	£10.95
Funghi Trifolati (v)(vv) £6.9	₅ Napoletana (v)	£9.25	Beef ragu & red onion	
Mushrooms sautéed in white wine	Onion and oregano		Extra Toppings	£1.75
and garlic	Quattro Sta <mark>gioni</mark>	£10.95		
Calamari Alla Romana £11.9	'Four Seasons' pizza with ham,		All pizza served on toma and mozzarella base	110
Fresh, lightly floured fried squid	mushroom, onion, pepper and ol	ives		
Gambas £10.9	5 Fantasia	£10.95	PASTA	
King prawns served in either a	Chicken, pineapple, and sweetco	rn	Spaghetti Bolognese	£9.50
rich tomato and garlic sauce or	Quattro Formaggi (v)	£10.50	Pasta in a beef ragu	17.50
plain grilled with garlic	Mozzarella, dolcelatte, ricotta		Spaghetti Polpette	£9.95
Sardines £7.9	and parmesan		Meatballs in tomato sauce	27.70
Grilled with garlic and parsley	Peperoni	£9.95	Spaghetti Aglio Olio(v)	£8.50
Insalata Caprese (v) £8.2	5 With Italian sausage		Olive oil, garlic, white wine and	
Mozzarella, fresh tomatoes, and basil	Prosciutto	£9.50	Spaghetti Tonno	£9.50
Mozzarella con Salami £6.7			Tuna in a tomato sauce	17.50
Mozzarella and salami in breadcrumbs	Calzone	£11.95	Linguine	£14.95
All pasta dishos are available in smaller size	Folded pizza stutted with ham, salami,		Seafood and rocket in a tomat	
All pasta dishes are available in smaller size as starters, please ask for details	and hot sausage		Scarood and rocket in a tollidi	Jude

PASTA (continued)		PASTA (continued)		MAIN COURSES (contin	ued)
Bucatini all' Amatriciana	£10.95	Penne Contadina(v)(vv)	£9.95	Veal Porcini	£19.95
Bacon, tomato onions and chilli		With seasonal vegetables in		In a porcini mushroom, white win	e, and
Spaghetti Carbonara	£9.95	a tomato sauce		cream sauce	
Bacon in a cream sauce		Fregola con Vongole	£13.95	Veal Dolcelatte	£19.95
Penne all' Arrabiata	£9.95	Sardinian pasta with clams and s	picy	Pan fried veal with Parma ham in	
Spicy sausage, tomato, and chilli		nduja sausage		a dolcelatte sauce	
Farfalle al Pesto	£8.95	Spaghetti Con Gamberoni	£14.95	Fillet of Pork	£17.50
Pesto sauce with a touch of crear	m	Giant King prawns and spaghett	i in	In a Madeira sauce served on a be	ed of rice
Tagliatelle alla Crema	£9.85	Napoli sauce		Chicken Cacciatora	£17.95
Ham, mushroom, tomato,		MAIN COURSES		With fresh peppers and onion in	a
and cream sauce		Sirloin Steak	£22.50	tomato and white wine sauce	
Lasagna	£10.95	Grilled to your preference		Chicken Milanese	£16.95
Home-made baked pasta with be	eef ragu	Pizzaiola	£24.95	Chicken breast coated in breadc	rumbs
and béchamel sauce		Sirloin in garlic, mushroom, and t	omato	served with spaghetti in tomato	sauce
Risotto Pescatora	£14.95	white wine sauce		Chicken Mamma Mia	£17.25
Seafood risotto with fresh peppe	ers and	Vesuvio	£24.95	Strips of chicken breast with onio	ons
mushrooms in a tomato sauce		Sirloin steak in pepper sauce		and mushrooms in a white wine a	and
Risotto Bolognese	£10.95	Plain Fillet	£26.95	cream sauce	
Beef ragu, peppers and mushroo	ms	Grilled to your preference		Pollo Toscano	£18.50
Risotto Porcini	£11.95	Fillet Rossini	£29.95	Chicken breast stuffed with peco	
With porcini mushrooms and onic	on	Fillet steak in a pate and red win	e sauce	cheese, wrapped in pancetta ser	
Gnocchi Mamma(v)	£10.95	Fillet Diane	£29.95	balsamic vinegar and white wine	
Fresh potato pasta in a tomato, o	cream,	Fillet steak in mushroom and oni	on &	Pollo Parmigiana	£17.95
and mozzarella sauce		cream sauce		Breaded chicken in tomato,	
Tagliatelle Mamma	£10.95	Sauces		parmesan & mozzarella	
Peppers and chicken in a tomato	and	Rossini	£4.00	Salmon	£18.95
cream sauce		Blue Cheese	£4.00	Fresh salmon baked in white win	е
Tortellini Vegetariani (v)	£11.95	Vesuvio	£4.00	and lemon	640.05
Pasta filled with spinach and ricot		Pizzaiola	£4.00	Scampi Cleopatra	£19.95
white wine, cream and mushroon	n sauce	Diane	£4.00	With peppers in a white wine and	d cream
Farfalle al Salmone	£10.25	Stroganoff	£19.95	sauce served on a bed of rice	604.00
Fresh salmon in a tomato sauce v	vith a	Strips of sirloin steak in a classic		Duck a l'Orange	£21.00
touch of cream		stroganoff sauce, served on a be	d of rice	Half roast duck served in an oran	ge sauce
Lasagna Verde (v)	£10.50	Veal San Remo	£19.95	All i	
Green pasta with fresh vegetable	es in	With cheese, ham, and asparagu		All main courses are served with and fresh vegetables or with sa	
béchamel		béchamel and tomato sauce			
Gnochetti al Ragu e Pecorino	£9.95	Veal Milanese	£18.75	SIDES	
Sardinian pasta with beef ragu ar	nd	Veal coated in breadcrumbs serv		Chips	£4.00
pecorino cheese	C40 75	either vegetables and fries or sp	aghetti	Salad	£4.50
Mamma's Ravioli	£10.75	in a tomato sauce		Ratatouille	£4.50
Filled with ricotta and parmesan	or	Veal Marsala	£18.75	Natatouille	14.50
smoked cheese and aubergine		Cooked in a marsala wine, white	wine,		

PLEASE NOTE A VARIETY OF RECOGNISED ALLERGENS ARE HANDLED IN OUR KITCHEN.
PLEASE LET OUR STAFF KNOW IF YOU SUFFER FROM ANY ALLERGIES OR IF YOU REQUIRE ANY FURTHER INFORMATION.

and cream sauce

All dishes are prepared fresh and to order so please let us know if you have any specific dietary requirements

Mamma Mia

WINE BY THE GLASS WHITE WINES (CONTINUED)		RED WINES (CONTINUED)			
Pinot Grigio (dry white)		Sauvignon Blanc	£23.95	Amarone Classico	£57.95
175ml £5.75 250ml	£7.75	A full flavoured wine with mineral		A full bodied leader in Italian reds	
Liburna Rosato (medium ros	se)	and citrus fruit notes		Primitivo	£25.95
175ml £4.95 250ml	£6.95	Vermentino	£25.50	Jammy, rustic red with chewy ta	annins
Pinot Grigio Blush (dry Rose		Sardinian crisp dry white.		and a sweet finish	
175ml £5.95 250ml	£7.95	Pleasantly aromatic			
Chianti (dry red)	17.75	Le Arenarie	£35.95	ROSE WINES	
175ml £5.95 250ml	£7.95	Sardinian white wine of rich flav	our	Mateus Rose	£18.95
	17.73	from Sauvignon grapes		Soft and floral with a delicate fi	
Primitivo (smooth red)	C7 OF			Alghero Rosato	£26.95
175ml £5.95 250ml	£7.95	RED WINES		Crunchy, fresh & delicate yet vii	
Mateus Rose	0/ 0=	Cabernet Sauvignon	£25.95	Pinot Grigio Blush	£25.95
175ml £4.95 250ml	£6.95	Dark fruit flavours with notes of		Silky and smooth with a dry,	LZJ.7J
		spice, oak and vanilla		crisp lingering finish	
Prosecco £5.95		Valpolicella Classico	£23.95	Liburna Rosato	£19.95
		Light, dry, medium bodied red	120.70	A light rose, soft and delicate	L17.75
HOUSE WINES		Chianti Classico	£36.95	with a persistent finish	
Red		Dry, noble, Tuscan red	100.70	with a persistent minish	
Merlot 75cl Bottle	£17.95	Chianti	£23.95	SPARKLING WINES	
Glass 175ml	£4.95	Chianti ½ Bottle	£14.50	Franciacorta DOCG	£54.95
250ml	£6.95	Barolo	£57.95	Prosecco	£26.95
		Full bodied from the Piedmont		Lambrusco	£24.95
White		one of Italy's greatest wines	region,	Red/White	
Verduzzo 75cl bottle	£17.95	Bardolino Classico	£25.95	Asti Spumante	£28.95
Glass 175ml	£4.95	A light, dry, medium bodied red			
250ml	£6.95	Salice Salentino	£27.95	BEERS	
		A classic red from Puglia		Peroni (Nastro Azzurro)	£4.25
WHITE WINES		Cannonau Riserva	£32.95	San Miguel	£4.00
Soave Classico	£22.95	A Sardinian red, harmonious		Becks	£4.00
Smooth and honeyed, with a lo		and oaky flavoured		Budweiser	£4.00
citrus twist on the finish	overy	Tanca Farra	£45.95	Stella Artois	£4.00
Verdicchio	£28.95	Sardinian, full bodied red		Ichnusa	£4.50
Very characterful, high in acidit		with herbal flavours		(Sardinian lager)	14.50
Pinot Grigio	£22.95	Montepulciano D'Abruzzo	£21.95	(Saraman lager)	
Light, very crisp, dry white	111111	Young and aromatic with earthy	notes	SOFT DRINKS	
Frascati	£25.95	Barbera d'Asti	£33.95	Coke & Diet Coke	£2.50
½ Bottle	£13.50	Light tannins and high acidity m	nake for a	Fanta & Appletiser	£2.50
Light, dry, and fruity	110.00	juicy red		J2O	£2.50
Gavi di Gavi	£35.95	Sangiovese	£25.95	Lemonade	£2.00
Pleasant, crisp, and strong		Tuscan red, young and pleasant	t	Cordial & Soda	£2.25
Chardonnay	£22.95	Syrah	£24.95	Cordial	£1.00
Refreshingly crisp wine, fruity		Aromatic and full bodied with notes of			£2.00
and lively on the palate		black fruit		Fresh orange & apple Milk	£1.00
		Nebbiolo D'Alba	£36.95	IVIIIK	60.00

Excellent heavy bodied red

£2.00

£3.75

Mixers

Mineral Water

Mamma Mia

DESSERTS - £6.50

COFFEE & HOT DRINKS

Tiramisu	Espresso	12.55
Classic Italian coffee based dessert	Cappuccino	£2.95
	Caffè Latte	£3.60
Vanilla panna cotta	Caffè Mocha	£3.60
Chilled sweetened cream dessert	Black Coffee	£2.60
	White Coffee	£2.75
Cassata	Decaffeinated	£2.55
Layered ice cream and fruit dessert	Tea	£2.45
served in Marsala wine	Hot Chocolate	£3.30
Torta della Nonna	Liqueur Coffee	£6.50

Strawberry and black cherry cheesecake

Lemon and almond tart

Profiteroles

Choux pastry with whipped cream and milk chocolate

Chocolate fudge cake
Served warm with cream or ice cream

ICE CREAM - £4.95

Vanilla

Strawberry

Chocolate

Mint

Pistacchio

Hazelnut

Caramel

LIQUEURS - £4.50

Amaretto

Baileys

Tia Maria

Sambuca

Amaro Montenegro

Please ask about our selection of Grappa & Brandy