

VIVA LA MAMMA

- IL MENU -

♥
**APERITIVO
 CON CROSTINI**
(various sorts)
 € 3 p.Pcs
 → Daily from
 3pm - 6pm

--- I PRODOTTI ITALIANI ---

FOCACCIA DELLA NONNA V (A) 5.9 <i>Fresh from the oven, fluffy pizza bread with or without garlic oil</i>	
IT'S ALL ABOUT OLIVIA VEG (A,O) 6.9 <i>Green mammoth olives with olive tapenade & crispy Carasau bread</i>	
PROSCIUTTO CRUDO LOVISON (A) 9.5 <i>From Friaul, matured over 24 months Everythin about this prosciutto is perfect!</i>	
--- BURRATA ---	
STRACCIATELLA V (A,G)11 <i>The best from the heart of the burrata with roasted tomatoes & basil</i>	
♥ LA FIGLIATA V (A,G,H) 19.5 <i>Large 250g burrata "con perle" with rocket and roasted tomatoes Big enough for two persons</i>	
--- CICHETTI ---	
BEEF TARTAR (A,C,G,H,O) 16.5 <i>Beef tartar with quail egg, balsamic onion, truffle mayo, tobinambur chips and chervil</i>	
LEAF ME ALONE V (A,C,G,M)12.9 <i>Baked sage leaves with lemon</i>	
CALAMARI FRITTI (A,C,D,G,M,O,R) 15.5 <i>Crispy calamari with jalapeños and smoked paprika aioli</i>	

Mamma knows all of her producers personally:

PROSCIUTTO CRUDO LOVISON SALUMIFICIO A. LOVISON SPA, TEL. +39 4272068 | MORTADELLA BOLOGNA PALMIERI IGP, TEL. +39 597350000 | OLIVE GIGANTI MICCIO, TEL. +39 815299110 | PANE CARASAU GUTTIAU, TEL. +39 7 85896233 | STRACCIATELLA - BURRATA - FIGLIATA - SCAMORZA CASEIFICIO ANDRIESE, TEL. +39 883559460 | MEZZELUNE AL FORMAGGIO - RAVIOLI AI PORCINI MAMMA VALENTINA, TEL. +39 3461017852 | FARINA MANITALY - FARINA DI SEMOLA - FARINA PER PASTA MOLINO PAOLO MARIANI, TEL. +39 71964190 | GUANCIALE ALLA AMATRICIANA SANO, TEL. +39 74680565 | PECORINO ROMANO CASEAREA AGRI IN, TEL. +39 765322273 | GRANA PADANO LATTERIA SOCIALE MANTOVA, TEL. +39 376390808 | PELATI SUPERSALSATI CIBUS ITALY CHEF, +43 6769108047 | MOZZARELLA DI BUFALA SAN GIOVANNI - FIORDILATTE - PROVOLA AFFUMICATA FAVOLA, TEL. +39 882450956 | PANNA FATTORIE FIADINO, TEL. +39 171930014 | LARDO DI COLONNATA GIANNARELLI, TEL. +39 585758093 | SPIANATA PICCANTE SALUMI BARBATO, TEL. +39 817385307 | ORIGANO DI MONTAGNA DANICOOP SOC., TEL. +39 81944898 | POLPA FINISSIMA CIBUS ITALY CHEF, +43 6769108047 | ,NDUJA USSIA, TEL. +39 96786120 | OLIO EXTRA VERGINE DI OLIVA CIBUS ITALY MIO, TEL. +43 6769108047 | GELATI GELATI, TEL. +39 422722903 | MASCARPONE MILA, TEL. +39 471451111, TEL. +39 96786120
 A Gluten | B Crustaceans | C Egg | D Fish | E Peanut | F Sojabeen | G Dairy | H Nuts | L Cellery | M Mustard | N Sesam Seed | O Sulphite | P Lupin | R Molluscs // V Vegetarian | VEG Vegan | PRICES IN EUROS

PASTA FRESCA DELLA MAMMA

Handmade with a pinch of Amore

Solo or due. Gluten free option is available!

BURRATA ARRABBIATA V (A,C,G,L) 15.5 29 per due <i>Casarecce with our inimitable spicy arrabbiata-tomatoe-sauce with creamy burrata</i>	SPAGHETTI VONGOLE (A,B,C,D,G,L,M,O) 19.5 37 per due <i>Homemade spaghetti with clams in herb butter sauce datterino plum tomatoes, white wine, chilli, garlic and lemon pepper</i>
POPEYE'S TORTELLONI (A,C,G,L) 16.5 32 per due <i>Spinach Ricotta Tortelloni with panna, asparagus, roasted tomatoes and pine nuts Buonissimo!</i>	TRUFFLE LOVE V (A,C,G,L) 19.5 37 per due <i>Linguine with trufflecreeam, panna & fresh truffle Ohh, so poshy.</i>
LINGUINE AL RAGÙ DELLA MAMMA (A,C,G,L,O) 15.5 29 per due <i>From beef & pork, cooked with red wine, following our recipe, with lots of parmesan</i>	RISOTTO AI GAMBERI (A,B,D,G,L,M,O) 18.5 35 per due <i>Saffron risotto with grilled shrimps, roasted tomatoes and crunchy cap</i>

MAMMA'S PASSION

LE PIZZE

Mamma prepares her wholesome natural yeast dough with Paolo Mariani's award winning flour and then lets it rest for 48 hours. Baked in the „Neapolis“ oven from Moretti Forni and topped with the very best ingredients, only one phrase springs to mind:

♥ THAT'S TRUE LOVE ♥

QUEEN MARGHERITA V (A,G) 10.5 <i>San Marzano tomatoes, fior di latte & fresh basil cress</i>
MAMMA AND THE BUFALO V (A,G) 14.5 <i>San Marzano tomatoes, fresh basil cress, roasted tomatoes, mozzarella di bufala & Grana Padano Mamma's favourit</i>
ANIMAL LOVER VEG (A,H)14 <i>San Marzano tomatoes, zucchini, roasted tomatoes, pepper & vegan pesto</i>
TRUFFLE SHUFFLE (A,G)21.5 <i>Panna, fresh black truffle, trufflesauce & lardo di Colonnata</i>
HOT SUMMER (A,G) 15.5 <i>San Marzano tomatoes, fior di latte, Salami, red onion, spring onion and oregano</i>
GIALLO ZAFFERANO (A,G) 15.5 <i>Saffron gorgonzola sauce, salami, olives, rocket and tomato flakes</i>
TUTTO PROSCIUTTO (A,G) 17 <i>San Marzano tomatoes, fior di latte, prosciutto crudo Lovison, rocket & Grana Padano</i>
VITELLO FORTUNA (A,D,G,M,O) 17.5 <i>San Marzano tomatoes, pink fried veal, tuna cream, capers, Grana Padano & rocket</i>

--- SECONDI ---

♥ PRAWNS AGLIO E OLIO (A,B,C,G,M) 10pcs..... 23 <i>Black tiger prawns with garlic, chili olive oil, ciabatta bread & lime aioli</i>
EYE OF THE TIGER - TAGLIATA STYLE (G,H,L,M,O) 36 <i>250g rib eye steak with asparagus broccoli, chilli, Salsa Verde and rosemary potatoes</i>
OH SOLE MIO! THE SUMMER BURGER (A,C,G,L,M,O) ... 14.5 <i>Pulled beef burger with red cabbage, mustard sauce, Cheddar and lettuce</i>
LA MAMMA'S SUMMER SALAD (G,H,O) 13.5 <i>Lettuce with mango, mango dressing, onion, avocado Peppers, cucumber, bocconcini</i> → with free-range chicken or black tiger prawns + 5.5

--- SIDE ---

STEAK FRIES V (A)5 → truffled & with parmesan (G) + 1.5
ROCKET RADICCHIO SALAD V (G,M,O) 6 <i>Crunchy and with lots of Grana Padano</i>
INSALATA VERDE V (M,O)5

--- DOLCI ---

PINK PANNA COTTA (A,C,G) 8 <i>Raspberry panna cotta with mango foam and Oreo biscuit</i>
CHARLIE BROWN (A,C,E,F,G) 8 <i>Hazelnut brownie with stracciatella ice cream & caramel sauce</i>
IL TIRAMISÙ (A,C,F,G) 8 <i>Tiramisù „Viva la Mamma“ Classic</i>
+ SCOOP OF GELATO FROM GELATI2.5 <i>Vanilla (C,G) Nocciolone (G,H) Lemon Mango Strawberry (G)</i>
LADY FRAGOLA (C,G,O) 8 <i>Strawberry ice cream with strawberries, balsamico, whipped cream and basil</i>

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