

## MAMMA MIA LUNCH MENU

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### STARTER

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ZUPPA DEL GIORNO -----6,00 €  
Please ask a member of staff

CAPRESE DI BUFALA <sup>1 7</sup> -----8,50  
Buffalo mozzarella, fresh  
tomatoes, fresh basil and olive  
oil

CAPRESE DI BUFALA -----10,00 €  
E PROSCIUTTO <sup>1 7</sup>  
Buffalo mozzarella, fresh  
tomatoes, fresh basil, Parma ham  
and olive oil

BRUSCHETTA ALL'AGLIO <sup>1</sup> -----5,00 €  
Toasted bread with garlic oil

BRUSCHETTA AL POMODORO <sup>1</sup> ---5,50 €  
Toasted bread with wine tomato,  
fresh basil, garlic and olive oil

### INSALATE

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INSALATA PROSCIUTTO <sup>1 7</sup> ----10,00 €  
Parma ham, rocket salad, cherry  
tomato, Parmesan shaving, freshly  
squeezed lemon and olive oil

INSALATA COLORATA <sup>1 7 12</sup> ----10,00 €  
Mixed leaves, butternut squash,  
feta cheese, balsamic vinegar  
reduction, topped with crispy  
spicy salami

### PANINI

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PANINO CAPRESE <sup>1 7</sup> -----5,50 €  
Buffalo mozzarella, basil and  
fresh tomato

PANINO PROSCIUTTO <sup>1 7</sup> -----6,00 €  
Parma ham, buffalo mozzarella and  
cherry tomato

PANINO SALAME <sup>1 7</sup> -----6,00 €  
Spicy salami, fontal cheese and  
rocket salad

### PIZZA

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MARGHERITA <sup>1 7</sup> -----10,00 €  
Basil tomato sauce, mozzarella

MAMMA MIA <sup>1 7 11</sup> -----12,00 €  
Tomato sauce, mozzarella, oven  
roasted potatoes, Italian  
pancetta and red onion

PICCANTE <sup>1 7</sup> -----12,00 €  
Tomato sauce, mozzarella, spicy  
salami

FUNGHI <sup>1 7</sup> -----11,00 €  
Tomato sauce, mozzarella,  
mushrooms

DEL GIORNO <sup>1 7</sup> -----11,00 €  
Please ask a member of staff

## PASTA

PASTA AL SUGO <sup>1 11</sup> -----10,00 €  
Tomato sauce and basil

ARRABBIATA <sup>1 11</sup> -----11,00 €  
Tomato sauce, fresh chilli,  
garlic and parsley

PASTA PESTO <sup>1 5 7 11</sup> -----11,50 €  
Homemade basil pesto with: fresh  
basil, peanuts, parmesan, garlic  
and olive oil

PASTA BOSCAIOLA <sup>1 5 7</sup> -----11,50 €  
Cooked ham, mushrooms, green peas  
and fresh cream

GNOCCHI SORRENTINA <sup>1 3 7</sup> ---13,50 €  
Tomato sauce, fresh basil and  
buffalo mozzarella

PASTA DEL GIORNO -----12,00 €  
Please ask a member of staff

PORCHETTA -----14,50 €  
alla ROMANA <sup>1 7</sup>  
Slow roasted pork roman style  
with, rosemary, garlic and herbs  
served with mushroom sauce and a  
side order of oven roasted potato

## DESSERT

DOLCE DEL GIORNO -----5,00 €  
Please ask a member of staff

12.5% booking charge on  
groups of six or more

### List of 14 Allergens

#### Food ingredients that must be declared as allergens in the EU

1. **Cereals containing gluten**, namely: wheat (such as spelt and khorasan wheat), rye, barley, oats or their hybridised strains, and products thereof, except:

- (a) wheat based glucose syrups including dextrose
- (b) wheat based maltodextrins
- (c) glucose syrups based on barley
- (d) cereals used for making alcoholic distillates including ethyl alcohol of agricultural origin

2. **Crustaceans** and products thereof

3. **Eggs** and products thereof

4. **Fish** and products thereof, except:

- (a) fish gelatine used as carrier for vitamin or carotenoid preparations
- (b) fish gelatine or Isinglass used as fining agent in beer and wine

5. **Peanuts** and products thereof

6. **Soybeans** and products thereof, except:

- (a) fully refined soybean oil and fat
- (b) natural mixed tocopherols (E306), natural D-alpha tocopherol, natural D-alpha tocopherol acetate, and natural D-alpha tocopherol succinate from soybean sources
- (c) vegetable oils derived phytosterols and phytosterol esters from soybean sources
- (d) plant stanol ester produced from vegetable oil sterols from soybean sources

7. **Milk** and products thereof (including lactose), except:

- (a) whey used for making alcoholic distillates including ethyl alcohol of agricultural origin
- (b) lactitol

8. **Nuts**, namely: almonds (*Amygdalus communis* L.), hazelnuts (*Corylus avellana*), walnuts (*Juglans regia*), cashews (*Anacardium occidentale*), pecan nuts (*Carya illinoensis* (Wangenh.) K. Koch), Brazil nuts (*Bertholletia excelsa*), pistachio nuts (*Pistacia vera*), macadamia or Queensland nuts (*Macadamia ternifolia*), and products thereof, except for nuts used for making alcoholic distillates including ethyl alcohol of agricultural origin

9. **Celery** and products thereof

10. **Mustard** and products thereof

11. **Sesame seeds** and products thereof

12. **Sulphur dioxide and sulphites** at concentrations of more than 10 mg/kg or 10 mg/litre in terms of the total SO<sub>2</sub> which are to be calculated for products as proposed ready for consumption or as reconstituted according to the instructions of the manufacturers

13. **Lupin** and products thereof

14. **Molluscs** and products thereof