

APPETISER

Home-Made Bread	£2.95
Garlic Bread (V)	£3.10
Garlic Bread with Cheese (V)	£3.95
Crostino con Caprino (V)	£5.95
Toasted bread with roast peppers and goat cheese.	
Bruschetta (V)	£4.95
Toasted bread with fresh tomatoes, garlic, olive oil and basil.	
Crostino Melanzane e Scamorza (V)	£5.95
Home-made bread topped with aubergines, cherry tomatoes and smoked mozzarella cheese.	
Stuzzichini (V)	£5.95
Marinated olives and sundried tomatoes served with home-made bread sticks.	

APPETISER (ideal to share)

Bread Selection (V)	£14.95
2 slices of Crostino Melanzane e Scamorza, 2 slices of Bruschetta, 2 slices of Garlic Bread with Cheese, 2 slices of Crostino con Caprino and a small bowl of olives.	
Antipasto Della Casa	£19.95
A selection of Italian cured meats, mozzarella, sundried tomatoes, artichokes and olives served with home-made bread.	

HOT APPETISER (ideal to share)

Calamari e Gamberoni	£14.95
Deep fried squid and king prawns, served with salad garnish, sweet chilli sauce and tartare sauce.	
Pepata di Cozze	£12.95
Fresh mussels cooked in garlic, olive oil, cracked black pepper, fresh lemon juice and white wine. Served with toasted bread.	

FOCACCE (ideal to share)

Focaccia Semplice (V)	£5.95
A plain focaccia with garlic, rosemary and olive oil.	
Focaccia Piccante (V)	£6.95
Focaccia with tomato sauce, chilli, garlic and rosemary.	
Focaccia Rucola e Parmigiano (V)	£7.95
Focaccia topped with rocket salad, parmesan shavings and freshly chopped cherry tomatoes.	
Focaccia Bufalo e Pomodorini (V)	£8.95
Focaccia cooked with bufalo mozzarella and topped with freshly cut cherry tomatoes, basil and garlic.	

SOUP

Home-Made Daily Soup	£5.95
Served with a slice of home-made bread and butter.	

SIDE DISHES

Chips (V)	£3.95
Asparagi Gratinati (V)	£6.95
Fresh grated asparagus tips.	
Leones Potatoes (V)	£4.95
Saut��ed potatoes with onions.	
Spinaci con Crema (V)	£5.95
Spinach cooked with cream and cheese.	
Peperoni in Padella (V)	£5.95
Roasted peppers pan fried with olives, garlic and capers.	
Zucchini Fritte (V)	£5.95
Deep fried courgettes with tempura.	
Avocado Impanato (V)	£4.95
Breaded avocado deep fried and served with a delicate yogurt and chives dressing	

INSALATE (Salads)

Insalata Mista (V)	£5.95
Mixed lettuce with tomatoes, cucumber, red onions and olives.	
Insalata di Pomodori (V)	£5.95
Freshly chopped cherry tomatoes with red onions, olives, basil and olive oil.	
Rucola e Parmigiano (V)	£5.95
Rocket salad with olive oil, balsamic glaze and parmesan shavings.	

ANTIPASTI FREDDI (Cold Starters)

Avocado Mamma Roma	£8.95
Smoked salmon, avocado and prawns with maria rose sauce.	
Insalata di Gamberi	£8.95
Mixed lettuce topped with prawns and maria rose sauce.	
Antipasto All’Italiana	£9.95
A selection of Italian cured meats, olives, sundried tomatoes and parmesan shavings.	
Insalata Caprese (V)	£8.95
Tomato, mozzarella and basil paste.	
Insalata di Avocado e Ricotta (V)	£8.95
Salad, avocado, ricotta cheese and pear drizzled with balsamic glaze.	
Melone e Salmone	£8.95
Refreshing melon served with smoked salmon and drizzled with an English mustard, honey and citrus mix.	

ANTIPASTI CALDI (Hot Starters)

Polpette Piccanti	£9.95
Home-made meatballs with 100% steak mince, cooked in a rich tomato sauce with garlic and chilli. Served with toasted bread.	
Melanzane al Forno (V)	£8.95
Oven-baked aubergines with tomato sauce, mozzarella and parmesan cheese.	
Asparagi al Parma	£8.95
Fresh asparagus wrapped with Parma ham and cooked with cream and cheese. Served with toasted bread.	
Calamari Fritti	£8.95
Deep fried squid served with salad garnish and tartare sauce.	
Cozze al Pomodoro	£8.95
Fresh mussels cooked with garlic, chilli, wine and a touch of tomato sauce served with toasted bread.	
Frittura Mista di Pesce	£9.95
The chef combines fresh fish and shellfish to create a simple yet delicious deep fried fish dish.	
Caprino e Pera (V)	£8.95
Deep fried goat cheese served with pears and drizzled with honey.	
Provola dei Poveri (V)	£9.95
This is most delicious way to eat this cheese from Naples, especially for those who love cheese! The Provola is slowly cooked in the oven with cherry tomatoes, olive oil, garlic and oregano sauce.	
Gamberoni Arancia e Grand Marnier	£10.95
King prawns, wrapped with pancetta, cooked with orange & Grand Marnier.	
Capesante e Pinoli	£11.95
King scallops served on a bed of spinach topped with pine nuts, creamy amaretto sauce and crispy pancetta.	

HALF PORTION OF ANY PASTA FROM £7.95

HALF PORTION OF ANY SEAFOOD PASTA FROM £8.95

PASTA RIPIENA (Filled Pasta)

Ravioli Caprino e Peperoni (V)	£12.95
Pasta stuffed with roast peppers and goat cheese, cooked with tomato sauce and a touch of cream.	
Cannelloni Ricotta e Spinaci (V)	£12.95
Home-made oven-baked pasta stuffed with spinach, ricotta cheese and parmesan, cooked with tomato sauce, besciamella and cheese.	
Cannelloni di Carne	£12.95
Home-made oven-baked pasta stuffed with 100% steak mince meat, vegetables and cheese, cooked with tomato sauce, besciamella, cheese and a touch of bolognese.	
Lasagna al Forno	£12.95
Home-made oven-baked lasagna cooked with besciamella, cheese, bolognese made with 100% steak mince meat and mozzarella.	
Ravioli di Zucca (V)	£12.95
Pasta stuffed with pumpkin and served with a delicious butter, sage and parmesan cheese sauce and a sprinkle of amaretto biscuit.	

CARNI (Meats, Veal, Beef & Pork)

Raw 9oz/225g. Simply choose either fillet or sirloin steak, then choose which sauce you would like it prepared with from the choices below:

Alla Griglia (Simply Grilled)	SIRLOIN £22.95
	FILLET £26.95
SAUCES:	
Al Pepe	£3.95
Wine, mustard, cream, green peppercorn and demi glace sauce.	
Alla Pizzaiola	£3.95
Garlic, olives, capers, wine, oregano and tomato sauce.	
Salsa Porcini	£3.95
Porcini mushrooms, wine and a touch of cream.	
Salsa al Gorgonzola	£3.95
Gorgonzola cheese and honey.	

Tagliata di Manzo	£25.95
Grilled sirloin steak (the chef recommends medium rare) which is then cut into slices and placed on a bed of rocket salad with a few freshly chopped cherry tomatoes, parmesan shavings, olive oil and balsamic glaze.	
Grigliata Mista di Carne	£30.95
The chef combines a selection of fresh meat to create a simple yet delicious mixed grilled, served with salad.	
Filetto di Maiale al Porto	£18.95
Tender pork fillet stuffed with dates & pistacchio. Served with reduction of Port.	
Vitello Ripieno	£19.95
Thinly sliced veal, stuffed with pancetta and Scamorza cheese, pan fried and served with a light white wine and cream sauce.	
Vitello Marsala e Pere	£18.95
Pan fried veal escalope in a sweet marsala and pear sauce.	

POLLO (Chicken)

Served with vegetables and potatoes.	
Pollo Mamma Roma	£17.95
Chicken breast stuffed with asparagus, wrapped with pancetta and cooked with cream and cheese.	
Pollo Milanese	£16.95
Breaded chicken breast deep fried and served with spaghetti al pomodoro.	
Pollo Caprese	£17.95
Pan fried chicken breast, with fresh tomatoes and basil, topped with mozzarella cheese and served with pesto sauce.	
Pollo e Peperoni	£17.95
Pan fried chicken breast with olive oil, garlic, mixed peppers, and black olives, topped with goat cheese.	
Pollo alla Griglia	£15.95
An elegant chicken salad. Salad served on the bottom of the dish with parmesan shavings, croutons and balsamic dressing.	

PESCE (Fish)

Grigliata Mista di Pesce	£31.95
The chef combines fresh fish and shellfish to create a simple yet luxurious grilled seafood dish, flavoured with herbs and garlic. Served with grilled vegetables.	
Coda di Rospo alla Siciliana	£20.95
Fresh monk fish pan fried with aubergines, pancetta, cherry tomatoes, garlic, basil and white wine.Served with vegetables and potatoes.	
Coda di Rospo al Guazzetto e Pistacchio	£21.95
Monk fish encrusted with pistachio, pan fried with mussels, clams, white wine and cream sauce. Served with vegetables and potatoes.	
Branzino con Asparagi e Pomodorini	£20.95
Pan fried seabass with asparagus, mixed wild mushrooms and cherry tomatoes. Served with vegetables and potatoes	
Spiedini di Pesce	£22.95
The chef combines fresh fish with vegetables to create delicious grilled fish skewers.	
Frittura Mista di Pesce	£18.95
The chef combines fresh fish and shellfish to create a simple yet delicious deep fried fish dish.	

MAMMA’S FAVOURITE PASTA

Gluten free pasta available.

Paccheri Carciofini e Gamberoni	£14.95
Paccheri pasta are very large hollow tubes, approximately an inch in diameter, a bit like giant macaroni. They originate from Naples and are an absolute classic of Neapolitan cuisine. Cooked with prawns, crevettes, artichokes, garlic and cherry tomatoes.	
Strigoli Zucchini e Gamberi	£14.95
Strigoli are shaped by rolling a small piece of dough on a flat surface to form a short, round length of pasta with tapered ends, then twisting it to form the final shape. Cooked with fresh cherry tomatoes, prawns, courgettes, garlic, wine and basil.	
Paccheri con Salsiccia e Fagioli	£13.95
Large pasta tubes tossed in a mouth-watering sauce of cherry tomatoes, olive oil, borlotti beans, Italian sausages, garlic and wine.	
Paccheri con Capesante	£14.95
Large pasta tubes cooked with king scallops, pepperoni sausages, peas and cherry tomatoes, topped with fresh rocket salad.	
Florinda’s Favourite Pasta (V)	£13.95
Strigoli pasta cooked with capers, olives, aubergines, chilli, cherry tomatoes and basil. Mamma Mia, che bont�!	
Strigoli al Salmone	£14.95
Twists of fresh pasta, tossed with smoked salmon, cherry tomatoes, cream and a dash of vodka.	
Linguine Saporite	£15.95
Pasta cooked with monkfish, prawns, mussels, garlic, wine, and cherry tomatoes.	

IF YOU SUFFER FROM ANY FOOD ALLERGY PLEASE SEEK THE ADVICE OF THE MANAGEMENT BEFORE ORDERING YOUR MEAL

(V) = Vegetarian

PASTA	
Strigoli al Forno (V)	£11.95
<i>Oven-baked pasta with peas, courgettes, cherry tomatoes, spinach, cream sauce and scamorza cheese.</i>	
Tagliatelle con Ricotta (V)	£10.95
<i>Tagliatelle pasta tossed in a delicious fresh ricotta cheese, red peppers and basil sauce, topped with roast peppers.</i>	
Penne Arrabbiate	£11.95
<i>Penne pasta cooked with garlic, chilli, thin sliced Italian sausages, wine and cherry tomatoes.</i>	
Penne Capricciose	£11.95
<i>Penne pasta cooked with onions, mushroom, chicken, tomato sauce and a touch of cream.</i>	
Penne Amatriciana	£11.95
<i>Penne pasta cooked with garlic, onions, bacon, chilli and tomato sauce.</i>	
Spaghetti Carbonara	£11.95
<i>Pasta cooked with pancetta, egg, cream and cheese.</i>	
Spaghetti Bolognese	£10.95
<i>Pasta cooked with bolognese sauce made with 100% steak mince meat.</i>	
Spaghetti Polpette	£11.95
<i>Pasta cooked with home-made meatballs made with 100% steak mince meat and tomato sauce.</i>	
Spaghetti Aglio e Olio (V)	£10.95
<i>Pasta cooked with garlic, chilli, parsley and olive oil.</i>	
Linguine alle Vongole	£12.95
<i>Linguine tossed in a delightful sauce with clams, garlic, wine and chilli.</i>	
Tagliatelle ai Funghi Misti (V)	£11.95
<i>Egg pasta cooked with wild mixed mushrooms, garlic, basil, cheese and cherry tomatoes.</i>	
Tagliatelle della Casa	£11.95
<i>Egg pasta cooked with mushrooms, smoked salmon and cream.</i>	
Tagliatelle dello Chef	£13.95
<i>Egg pasta tossed in olive oil, onions, strips of monk fish, white wine, parsley and spinach.</i>	
Risotto Mare	£15.95
<i>The chef combines fresh fish and shellfish to create a simple yet delicious risotto.</i>	
Risotto allo Zafferano (V)	£11.95
<i>Arborio rice cooked with onions, asparagus and saffron, served with parmesan shavings.</i>	
Risotto e Salsiccia	£13.95
<i>Arborio rice cooked with Italian sausages, mixed wild mushrooms, red wine and cherry tomatoes.</i>	

We are always willing to adjust any item on the menu to suit individual preferences. (V) = Vegetarian

PIZZA		12/13" (30 to 33cm)
<i>All pizzas are made with 100% mozzarella cheese.</i>		
Pizza & Pasta	£25.95	
<i>A choice of one pizza and one pasta to share between two people.</i>		
Pizza Margherita (V)	£9.95	
<i>Tomato sauce and mozzarella.</i>		
Pizza Funghi (V)	£10.95	
<i>Tomato sauce, mozzarella and mushrooms.</i>		
Pizza Quattro Stagioni (V)	£11.95	
<i>Tomato sauce, mozzarella, mushrooms, olives, artichokes and peppers.</i>		
Pizza Cotto e Ricotta	£11.95	
<i>Mozzarella, ricotta cheese and ham. (Please note this pizza is without tomato sauce. If you would like it with tomato sauce, please let your server know.)</i>		
Pizza alla Parmigiana (V)	£11.95	
<i>Mozzarella and tomato sauce pizza topped with oven baked aubergines cooked with tomato, mozzarella and parmesan.</i>		
Pizza Siciliana	£11.95	
<i>Tomato sauce, mozzarella, fresh tomatoes, olives, capers and anchovies.</i>		
Pizza Crudo e Rucola	£10.95	
<i>Tomato sauce, mozzarella, rocket salad, Parma ham and parmesan shavings.</i>		
Pizza Boscaiola	£10.95	
<i>Tomato sauce, mozzarella, chicken and mushrooms.</i>		
Pizza Fantasia	£11.95	
<i>Tomato sauce, mozzarella, chicken and sweetcorn.</i>		
Pizza Rustica	£11.95	
<i>Tomato sauce, mozzarella, spicy pepperoni sausages and spinach.</i>		
Pizza Salmone e Gamberi	£11.95	
<i>Tomato sauce, mozzarella, smoked salmon and prawns.</i>		
Pizza Avocado e Salmone	£11.95	
<i>Tomato sauce, mozzarella, avocado, smoked salmon and egg.</i>		
Pizza Amatriciana	£11.95	
<i>Tomato sauce, mozzarella, red onions, chilli and pancetta.</i>		
Pizza Pepperoni	£11.95	
<i>Tomato sauce, mozzarella and spicy pepperoni sausages.</i>		
Pizza Salame e Funghi	£11.95	
<i>Tomato sauce, mozzarella, salami and mushrooms.</i>		
Pizza Broccoli e Salsiccia	£11.95	
<i>Tomato sauce, mozzarella, broccoli and Italian sausages.</i>		
Pizza Pollo e Gorgonzola	£11.95	
<i>Tomato sauce, mozzarella, chicken, and Gorgonzola cheese.</i>		
Pizza ai Formaggi (V)	£10.95	
<i>Tomato sauce, mozzarella, Gorgonzola cheese, goat cheese and parmesan cheese.</i>		
Pizza Calzone	£12.95	
<i>Calzone is an Italian turnover made of pizza dough and stuffed with tomato sauce, mozzarella, chicken, ham and mushrooms.</i>		
Pizza Calzone Vegetariano (V)	£10.95	
<i>Italian turnover made of pizza dough with tomato sauce, mozzarella and mixed vegetables.</i>		
Extra toppings:		
Vegetables £1.00 Meat £2.00 Seafood £3.00		

If you suffer from any food allergy please seek the advice of management before ordering your meal.



FAMILY RUN BUSINESS SINCE 1995

Mamma Roma

italian restaurant

A LA CARTE MENU

Just like Mamma used to make...

PLEASE NOTE: ALL OUR FOOD IS MADE FRESHLY UPON ORDERING SO IT MAY TAKE A LITTLE LONGER TO COOK