

Mammamia

CUCINA TRADIZIONALE ITALIANA

MENU

BITES

HOMEMADE BREAD WITH TAPENADE (4 slices - ask for glutenfree)	€ 6,50
SCHIACCIATA (pizza bread with rosemary and salt)	€ 8,50
OLIVES FROM PUGLIA	€ 5

STARTERS

BRUSCHETTA (vegan - ask for glutenfree) 	€ 13,50
<i>Toasted bread with marinated tomatoes, garlic oil, oregano, basil served with olives and vegetables</i>	
ANTIPASTO DELLO CHEF (for 2 persons)	€ 15,50 (p.p.)
<i>Mix Italian antipasti to share with: vegetables flan, vitello tonnato, caprese salad, eggplant parmigiana</i>	
PARMIGIANA DI MELANZANE (vegan and gluten free) 	€ 18,50
<i>Eggplant parmigiana with fresh basil</i>	
PLATEAU ALL'ITALIANA (min. 2 persons)	€ 15 (p.p.)
<i>Selection of charcuterie, burrata, olives, marinated vegetables and toasted bread</i>	
GAMBERONI DORATI E GUACAMOLE	€ 18,50
<i>Fried crunchy shrimps lightly spicy with avocado sauce and seasonal vegetables</i>	
CARPACCIO DI MANZO	€ 18
<i>Beef carpaccio with rucola, parmesan and truffle mayonnaise served with flat crispy bread</i>	
VITELLO TONNATO	€ 18
<i>Thinly sliced, roasted veal with tuna sauce, rucola and capers</i>	
MEDLEY OF VENICE (for 2 persons)	€ 19,50 (p.p.)
<i>Roasted prawns with garlic, spicy pepper and persley / coquille saint-Jacques / fried calamari rings / seafood</i>	

PASTA AND RICE

LASAGNA BOLOGNESE (ask for glutenfree)	€ 19,50
<i>Traditional bolognese lasagna</i>	
SPAGHETTI ALLO SCOGLIO (ask for glutenfree)	€ 24,50
<i>Spaghetti Amalfi sauce with mussels, vongole, shrimps, squid, prawns, cherry tomatoes and parsley</i>	
RISOTTO FUNGHI E TARTUFO (vegan and gluten free) 	€ 24,50
<i>Risotto with mushrooms and truffle</i>	
TAGLIATELLE AL RAGÙ DI VITELLO E TARTUFO (ask for gluten free)	€ 23
<i>Tagliatelle with calf ragout, truffle sauce and vegetables</i>	
RAVIOLI AI GAMBERI E CREMA DI ZAFFERANO	€ 24
<i>Homemade ravioli stuffed with shrimps and served with saffron sauce</i>	
GNOCCHI ALLA ZUCCA E MANDORLE (vegan) 	€ 22
<i>Vegan gnocchi with pumpkin sauce and almonds crumble</i>	

MAIN COURSE

SALTIMBOCCA ALLA ROMANA	€ 28,50
<i>Baked veal medaillon with Parmaham, sage, butter and finished with white wine</i>	
TAGLIATA DI ENTRECOTE ALL'ITALIANA (gluten free)	€ 32
<i>Grilled black angus entrêcote with rucola, Parmesan, balsamico dressing, roasted potatoes and vegetables</i>	
BRANZINO AL FORNO CON POMODORINI, OLIVE E CAPPERI (gluten free)	€ 24,50
<i>Seabass filet cooked "al cartoccio" with cherry tomaten, black olives, capers</i>	
LASAGNA VEGANA 	€ 22,50
<i>Vegan lasagna with vegan bolognese sauce and green asparagus</i>	

SIDE DISHES

ROASTED POTATOES	€ 6
MIXED SALAD	€ 6
GRILLED VEGETABLES	€ 7

PIZZE ROSSE

Our dough is fresh made every day with a special organic flour (healthier than the normal one), and it rest for 48 hours. Our special organic flour is provided from a small factory nearby Verona (Antico Molino Rosso)

MARGHERITA 	€ 13
<i>Tomato sauce, mozzarella(*), basil, oregano, extra virgin olive oil</i>	
NAPOLETANA	€ 15,50
<i>Tomato sauce, mozzarella(*), anchovies, capers, black olives, basil, oregano</i>	
CAPRESE 	€ 16,50
<i>Tomato sauce, buffalo mozzarella, cherry tomatoes, fresh basil, oregano, extra virgin olive oil</i>	
SALAME	€ 18,50
<i>Tomato sauce, mozzarella(*), spicy salami, bell pepper, basil pesto, basil</i>	
NEW SALAME	€ 19
<i>Tomato sauce, mozzarella(*), spicy salami, bell pepper, 'nduja calabrese, basil</i>	
BURRATA 	€ 19,50
<i>Tomato sauce, fresh burrata, cherry tomatoes, basil pesto, rucola, basil</i>	
BURRATA E CRUDO	€ 23
<i>Tomato sauce, mozzarella, cherry tomatoes, burrata, Parma ham, rucola</i>	
ALE 	€ 17
<i>Tomato sauce, mozzarella(*), eggplant, cherry tomatoes, mascarpone mousse, basil, parmesan</i>	
TARTUFO	€ 18
<i>Tomato sauce, mozzarella(*), roasted ham, champignon, truffel sauce (with fresh truffle + € 6)</i>	
TONNO E CIPOLLA	€ 17
<i>Tomato sauce, mozzarella(*), tuna, red onion, cherry tomatoes, basil, oregano</i>	
CALZONE	€ 18
<i>Tomato sauce, mozzarella(*), champignon, spicy salami, garlic, basil, rucola, parmesan</i>	
CAPRICCIOSA	€ 18,50
<i>Tomato sauce, mozzarella(*), roasted ham, artichokes, champignon</i>	
4 FORMAGGI 	€ 18
<i>Tomato sauce, mozzarella(*), gorgonzola, parmigiano, provola</i>	
AMALFI	€ 23
<i>Tomato sauce, mussels, vongole, shrimps, calamari, persil, cherry tomatoes</i>	
BELLAMIA	€ 21
<i>Tomato sauce, mozzarella(*), spicy salami, gorgonzola, olives, rucola</i>	
VEGETARIANA 	€ 18
<i>Tomato sauce, mozzarella(*), fresh vegetables baked on the oven, rucola, basil</i>	
BOTTICELLI	€ 18,50
<i>Tomato sauce, mozzarella(*), roasted chicken, bell peppers, basil pesto, basil</i>	
4 STAGIONI	€ 19,50
<i>Tomato sauce, mozzarella(*), roasted ham, artichokes, champignon, black olives</i>	
CALABRESE	€ 22
<i>Mozzarella, yellow cherry tomatoes sauce, 'nduja calabrese, zucchini, smoked scamorza, cherry tomatoes</i>	

PIZZE BIANCHE

AGLIO, OLIO E PEPERONCINO 	€ 15,50
<i>Mozzarella(*), garlic, spicy pepper, persil, parmesan, dry tomatoes, EVO oil</i>	
BUFALA E CRUDO	€ 23
<i>Mozzarella(*), cherry tomatoes, buffalo mozzarella, Parma ham, rucola</i>	
ANDREA	€ 21
<i>Mozzarella(*), smoked scamorza, roasted ham, zucchini, balsamico dressing</i>	
NOCINA	€ 18,50
<i>Mozzarella(*), walnuts pesto, gorgonzola, walnuts, salsiccia (Tuscan sausage), parmesan</i>	
RUSTICA	€ 19,50
<i>Mozzarella(*), truffle sauce, baked potatoes, Salsiccia (Tuscan sausage), parmesan</i>	
ESTIVA 	€ 23,50
<i>Mozzarella(*), sliced marinated tomatoes, basil, burrata and balsamico dressing</i>	

PIZZE VEGAN

VEGAN SALAME	€ 20
<i>Tomato sauce, vegan mozzarella, vegan spicy salami, paprika, red onion, basil pesto</i>	
VEGAN CHICKEN	€ 20
<i>Homemade champignons sauce, vegan mozzarella, vegan chicken, sweet potatoes, black olives</i>	
VEGAN TRUFFLE	€ 19
<i>Tomato sauce, vegan mozzarella, vegan truffle cream, champignon, baked potatoes (with fresh truffle + € 6)</i>	
VEGAN VEGGY	€ 19,50
<i>Tomato sauce, vegan mozzarella, aubergine, zucchini, bell peppers, champignon, onion, basil pesto, black olives</i>	

Choose our famous
gluten free dough,
totally homemade.

**GLUTEN FREE
DOUGH(**) + € 3**

COLD TAP WATER € 2

EXTRA INGREDIENTS:

• Fresh truffle	€ 6	• Tuscan sausage	€ 3,50
• Champignon	€ 2	• Buffalo mozzarella	€ 4
• Garlic	€ 1,50	• Spicy salami	€ 3
• Parmesan	€ 3,50	• Basil pesto	€ 3
• Parma ham	€ 4	• Black olives	€ 3
		• Burrata	€ 5,50

(* Fior di latte (**)) Our gluten free pizzas are cooked in the same oven where we cook the classic one. That means that our gluten free pizza's are perfect for the guests who are intolerant of gluten, NOT for the allergic ones.

Please inform us of any allergies you may have before ordering.