

MAMMA ROMA RESTAURANT

SINCE MMXVI

AUTHENTIC ITALIAN



gli ANTIPASTI

\$2 extra for gluten free bread

\$33/\$42 ANTIPASTO DELLA CASA

Selection of Italian cured meats and cheeses, marinated olives, marinated vegetables and sourdough bread

\$16 (V) BRUSCHETTE AL POMODORO

Toasted sourdough, freshly chopped tomatoes, basil, garlic and EVO

\$26 PROSCIUTTO E MOZZARELLA

Mozzarella cheese and Prosciutto served with sourdough bread

\$22/\$32 GAMBERI ALL' ARRABBIATA

Prawns cooked in a hot arrabbiata sauce served with sourdough bread

\$22/\$32 POLPETTINE AL SUGO

Meatballs in a rich tomato sauce served with sourdough bread

\$23 (V) VERDURE MARINATE

Mixed marinated vegetables served with sourdough bread. Add cheeses \$10

\$20 (V) GARLIC CALZONE

Pizza dough folded and stuffed with garlic butter and cheese

menù PER BAMBINI

\$3 extra for gluten free base

\$17 Spaghetti AL POMODORO

\$20 Spaghetti BOLOGNESE

\$17 MARGHERITA PIZZA

\$23 MARGHERITA PIZZA with ham

la PASTA

CHANGES AND EXTRAS (on chef's discretion) \$3

GLUTEN FREE available for every sauce \$3

Check the board or ask staff for our **SPECIALS OF THE DAY**

Any dietary requirements and allergies, please let us know

\$32 SPAGHETTI GAMBERI

Spaghetti with prawns and cherry tomato

\$27 (V) GNOCCHI ALL' ARRABBIATA

Gnocchi served in a spicy hot tomato sauce

\$30 (V) GNOCCHI FUNGHI E TARTUFO

Gnocchi served in a creamy wild mushrooms and truffle sauce

\$29 SPAGHETTI BOLOGNESE

Spaghetti served in a slow cooked beef ragu

\$29 (V) GNOCCHI 4 FORMAGGI

Gnocchi in a creamy four cheeses sauce

\$29 SPAGHETTI ALLA CARBONARA

Spaghetti with pancetta, egg yolk and parmigiano finished with freshly grounded black pepper

\$29 SPAGHETTI AMATRICIANA

Spaghetti with pancetta in a rich tomato sauce and parmigiano

i CONTORNI

\$15 (V)(GF) CAPRESE

Sliced tomato, bocconcini and pesto salad

\$15 (V)(GF) RUCOLA E PARMIGGIANO

Rocket and parmesan salad

la PIZZA

base rossa

\$25 (V) MARGHERITA

Tomato, mozzarella and basil

\$27 NAPOLI

Tomato, mozzarella, anchovies and olives

\$28 CAPRICCIOSA

Tomato, mozzarella, funghi, ham, olives and zucchini

\$30 GLADIATORE

Tomato, mozzarella, ham, hot soppressa and italian sausage

\$28 DIAVOLA

Tomato, mozzarella and hot soppressa

\$30 TRICOLORE

Tomato, mozzarella, rocket, bocconcini and prosciutto crudo

i DOLCI

\$13 TIRAMISU

Classic recipe made in house

\$10 CANNOLO SICILIANO

Cannoli shell filled with ricotta mousse, fruits and almonds

\$20 NUTELLA PIZZA

10 inches pizza base topped with Nutella and vanilla ice cream, lightly dusted with icing sugar

\$13 PANNACOTTA

Homemade vanilla pannacotta served with berries coulis and fresh berries

\$12 GELATO ALLA VANIGLIA

Three scoops of vanilla ice cream served with chocolate sauce and almonds

\$13 AFFOGATO

Vanilla ice cream served with an espresso shot

base bianca

\$30 BOSCAIOLA

Mozzarella, funghi and italian sausages

\$30 NETTUNO

Mozzarella, prawns, zucchini, cherry tomatoes and rocket

\$30 TARTUFONA

Mushroom and truffle cream, mozzarella, ham and potatoes

\$28 (V) VEGETARIANA

Mozzarella, zucchini, funghi and capsicum

gluten free BASE \$4 vegan CHEESE \$3
add on \$4 add on PROSCIUTTO \$7
all pizzas are 12 inches

il CAFFÈ

\$4 ESPRESSO \$5 CUP of coffee

\$5.5 MUG of coffee **\$5 TEA POT**

\$0.5 EXTRA SHOT, CHAI or DECAF

\$6 ICED LATTE \$6 ICED CHOCOLATE

le BIBITE

\$3 BYO

\$7 SANPELLEGRINO sparkling water (500ml)

\$6 SANPELLEGRINO soft drinks

• Chinotto • Limonata • Aranciata

• Arancia Rossa • Clementina

\$6 BUNDABERG ginger beer

\$5 COCA-COLA \$5 COCA-COLA zero

\$5 APPLE JUICE

we organise **SET MENUS** for large groups, ask our staff!
no **SPLIT BILLS**, please • 15% **SURCHARGE** on public holidays