



MAMMA ROMA

Dinner Menu



Starters



ANTIPASTO PLATTER \$35

Cured meats and cheeses, marinated olives and artichokes, sourdough bread

PROSCIUTTO PLATTER \$25

Italian prosciutto, sourdough bread

BRUSCHETTA \$15

Toasted sourdough, fresh chopped tomato, onion and garlic, EVOO

GAMBERONI \$23

Grilled king prawns, served on a bed of fresh salad and cherry tomato

GARLIC CALZONE \$18

Italian garlic bread: pizza base stuffed with mozzarella cheese and garlic butter

+\$2 Gluten free bread

Kids



SPAGHETTI AL BURRO \$15

Spaghetti with cheese and butter

SPAGHETTI BOLOGNESE \$18

Spaghetti with a pork and beef homemade ragu

BUNNY PIZZA \$17

Mini sauce and cheese pizza

BUNNY PIZZA WITH HAM \$20

Mini ham and cheese pizza

SPAGHETTI CARBONARA \$28

Traditional recipe, spaghetti tossed in egg yolk and parmesan with pepper

SPAGHETTI MARINARA \$32

Locally caught reef fish, king prawns, cooked in a rich tomato sauce

SPAGHETTI BOLOGNESE \$28

Pork and beef homemade ragu, slow cooked in the traditional way

RIGATONI ALLA NORMA (V) \$30

Short cut pasta in a rich tomato sauce with fried eggplants, ricotta mousse, basil

RIGATONI GENOVA (V) \$27

Short cut pasta, homemade basil pesto, parmesan cheese

GNOCCHI BOSCAIOLA \$30

Homemade gnocchi, creamy sauce with pancetta and mushrooms

GNOCCHI ZUCCA (V) \$30

Homemade gnocchi in a pumpkin sauce, toasted pinenuts, ricotta mousse

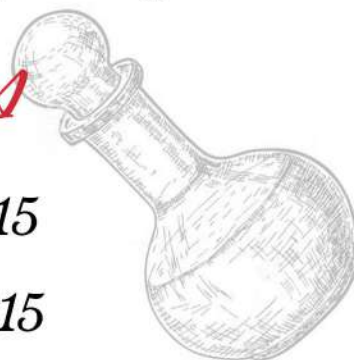
+\$3 Gluten free pasta +\$3 Change/extra

Sides

ROCKET SALAD \$15

CAPRESE SALAD \$15

ROASTED POTATOES \$15





Pizza

MARGHERITA (V) \$25

Tomato sauce, mozzarella, bocconcini, basil

NAPOLI \$27

Tomato sauce, mozzarella, olives, anchovies

DIAVOLA \$27

Tomato sauce, mozzarella, hot salami soppressa

CAPRICCIOSA \$29

Tomato sauce, mozzarella, mushrooms, artichoke, olives, ham

GLADIATORE \$30

Tomato sauce, mozzarella, hot salami soppressa, ham, pancetta

TRICOLORE \$30

Tomato sauce, mozzarella, prosciutto, bocconcini, rocket

PARMIGIANA (V) \$28

Tomato sauce, mozzarella, grilled eggplant, basil

PROVOLONA \$28

Mozzarella, provola cheese, pancetta, potato, mushrooms

TARTUFELLA \$32

Mozzarella, mushrooms, ricotta, prosciutto, parmesan, truffle oil

DELIZIA (V) \$29

Pumpkin cream, mozzarella, cherry tomato, toasted pinenuts, rocket, ricotta

DE MARE \$32

Tomato sauce, locally caught reef fish, king prawns, parsley

+ \$4 Gluten free base + \$3 Vegan cheese
+ \$2 Add on + \$7 Add on prosciutto
All pizzas are 12 inches

Drinks



BYO DRINK \$3

Corkage per person

S.PELLEGRINO (500ML) \$7

Sparkling mineral water

S.PELLEGRINO DRINKS \$6

Chinotto / Limonata / Aranciata
Arancia Rossa / Clementina

GINGER BEER \$6

COKE / COKE ZERO \$5

APPLE JUICE \$5

Coffee

ESPRESSO \$4

REGULAR \$5

LARGE \$5.5



House rules



NO KETCHUP OR MAYONNAISE

Or pineapple. Some things are just sacred

NO SPLIT BILLS, PLEASE

Just like at Nonna's table

ASK US ABOUT TODAY'S SPECIALS!

We do love talking about food

PLANNING A FEAST? JUST ASK!

We do set menus for large groups

+1.98% ON CARD PAYMENTS

And 15% surcharge on public holidays!