

LA BIBBIA DELL'OSTERIA MAMMA

ANTIPASTI

MINISTRA ETRUSCA: Borlotti & Cannellini beans, spelt, leek, carrot, celery, onion, ciabatta bread 18

FRITTURA MISTA: fried calamari, shrimp, zucchini, carrots, red and yellow peppers 20

BURRATA: fresh bufala burrata cheese, roasted gold and red beets, water cress, red wine vinaigrette 20

CROSTINO: fresh bufala burrata cheese crostini with black truffle, and 24 month aged S. Daniele prosciutto, water cress 20

SOFFIATO: cauliflower soufflé, Parmigiano Reggiano fonduta, fresh black truffle, chives 22

TAGLIERE: mortadella, bresaola, salame, parmigiano 24 month, Gorgonzola dolce latte, Pecorino al tartufo, fresh jam, truffle honey, focaccia crostini, fresh fruit 24

IMPEPATA: clams and mussels in white wine clam jus with black pepper and parsley 20

INSALATE

LATEGONA: grilled romaine lettuce, parmigiano reggiano, crostini, anchovy dressing 18

MAREMOTO: mussels, clams, shrimp, octopus, calamari, cherry tomatoes, olives in lemon dressing 24

POLIPO: Mediterranean octopus, braised lentils, rosemary, sage, parsley, basil 20

CAMPO: mixed greens salad, shaved fennel, endive, fresh radish, Pecorino Sardo cheese, balsamic dressing 14

TRICOLORE: Treviso radicchio, Belgian endive, wild baby arugula, aged Grana Padano 12

GORGOLATA: romaine lettuce, caramelized walnuts, pear, Gorgonzola cheese 15

PIZZE

DIAVOLINA: spicy soppressa calabrese, black Taggiasca olives, buffalo Mozzarella, San Marzano tomatoes, spicy Calabrian pepper, oregano 19

TIROLESE: San Marzano tomatoes, speck, walnuts, bufala mozzarella, fontina cheese 20

MARGHERITA: San Marzano tomatoes, bufala mozza d.o.p. basil, olive oil 16

MIRKO: San Marzano, wild arugula, fresh burrata cheese, San Daniele prosciutto 20

VEGETARIANA: San Marzano tomatoes, bell pepper, zucchini, eggplant, bufala mozzarella 18

PASTE & RISOTTI

PAPPARDELLE: braised lamb shoulder, porcini mushroom, pecorino cheese 24

GNOCCHI: our beef bolognese sauce, Parmigiano Reggiano DOP 20

SPAGHETTONE: Laretta spaghetti in fresh Maine Lobster San Marzano tomato sauce 30

BIGOLO AL NERO: black ink pasta, shrimps, bottarga, peperoncino 25

REGINETTE DELLA MAMMA: guanciale, sausage, radicchio, cream sauce 22

CANNELLONI: baked ricotta cheese crêpes, bell pepper, eggplant, zucchini, Pioppini mushroom, Parmigiano Reggiano 22

LASAGNA: crêpes beef bolognese lasagna 22

QUADRUCCI: home made fresh spinach ravioli, butter, sage, chanterelle mushroom, fresh truffle 25

BIGOLO ALL'AMATRICIANA: Italian guanciale, onion, San Marzano tomatoes, Pecorino cheese 22

TAGLIATELLE AL POMODORO: Datterini tomatoes, basil, Parmigiano Reggiano DOP 24 months 19

RISOTTO MILANESE: Carnaroli rice, Italian saffron, luganega sausage, Parmigiano Reggiano DOP 22

LINGUINE ALLE VONGOLE: Manilla clams, garlic confit, crushed peperoncino, light tomato sauce, parsley 24

SCOGLIO: Laretta spaghetti in Datterini tomatoes, clam, mussel, calamari sauce 28

PESCI E CARNI

BRANZINO: baked Mediterranean Branzino fillet, spicy rapini, broccoli, crushed tomatoes 34

SALMONE: grilled Scottish salmon, cannellini beans, San Marzano tomatoes, spinach 34

BISTECCONA: Grilled Bone In NY 20oz served with roasted potatoes 50

ANATRA: duck leg confit, polenta, green asparagus, natural rosemary jus 24

POLLASTRO: rocky chicken, rosemary, sage, garlic, cipolline onion, red bell pepper, potatoes, natural chicken jus 24

MILANESE: breaded chicken breast, roasted potatoes, spicy rapini, crushed tomatoes 25

AGNELLO: Grilled Colorado Lamb served with roasted potatoes and a natural jus 36