



DA SEMPRE
mamma
PIZZA E CUCINA GENUINA

**“Every day we carefully prepare
your favorite dishes to ensure
goodness and genuineness”**

**A tavola!
La felicità
è servita.**

Be my guest

Milano Roma Napoli Catania

Napoli
via Partenope, 15
+39 081 240 0001

Napoli
via Santa Brigida, 65
+39 081 551 4154

Napoli
via Duomo, 235
+39 081 193 20355

Milano
via G. Piermarini, 2
+39 02 316 307

Roma
Piazza Colonna, 358
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Roma
Piazza Barberini, 12
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Catania
via Gelso Bianco
(Porte di Catania)
+39 095 718 1186

 
mamma.com



Menù

Appetizers

SEAFOOD APPETIZERS

Salad octopus * (4,14)	20€
Octopus seasoned with olive oil, salt and lemon, served with julienne carrots	
Marinated Mammina * (4)	18€
Salmon, anchovies and ice fish	
Seafood salad * (2,4,14)	20€
Mix of octopus, squid, Mazara del Vallo shrimp and mussels seasoned with lemon, olive oil and parsley	
Peppered mussels (14)	13€
Hot mussels seasoned with pepper and lemon	
Fried Anchovies (4,1)	13€
Anchovies battered and fried seasoned with salt and pepper	
Saute of seafood (14,1)	20€
Mix of clams and sea lupins served on fried bread and seasoned with Evo oil	

STARTERS

Fried Mammina (1,7,9)	8€
1 montanara, 1 rice balls, 1 croquettes, 1 frittatina, 1 breaded mozzarella, 4 zeppoline	
Tomato bruschetta (1)	8€
Toast with fresh tomato, salt, oregano and olive oil Evo	
Zeppoline	5€
Batter of water, flour and yeast, fried	
Stuffed pumpkin flowers (4pz) (1,7)	8€
Pumpkin flowers in batter filled with ricotta, parmesan, salt and pepper	
Parma ham and mozzarella cheese (7)	15€
Parma ham and buffalo mozzarella 250gr	
Montanare (4pz) (1,7)	8€
Fried pizza dough covered with San Marzano DOP tomato, parmesan and basil	
Mozzarella 250gr (7)	12€
Mozzarella di bufala campana, accompanied by salad and cherry tomatoes	
Frittatina at Nerano/Genovese (1,7,9)	4€
Frittatina of bucatini seasoned with Nerano or to the Genovese	

First courses

FIRST COURSES OF THE SEA

Spaghetti with clams (1,14)	20€
Square spaghetti drawn in bronze, clams, cherry tomatoes, garlic, oil Evo	
Scialatielli Mammina * (1,2,3,14)	21€
Fresh pasta scialatielli, Argentine prawns, lupins, clams and mussels	
Risotto Mammina * (2,14)	21€
Rice with squid, prawns, lupins, clams and mussels	
First course with catch of the day (1,2,4)	7€/etto
Ask the waiter for availability	
Lobster linguine (1,2)	35€
Linguine di grano duro in bronze with lobster, cherry tomatoes, Evo oil and parsley	
Spaghettoni with Granseola * (1,2)	25€
Spaghetti with fresh Granseola and Evo oil	

FIRST COURSES OF LAND

Gnocchi alla sorrentina (1,3,7,8)	13€
Water gnocchi, wheat flour type 0 and potatoes, tomato sauce, buffalo mozzarella	
Spaghetti alla Nerano (1,7)	16€
Square spaghetti drawn in bronze, with fried zucchini, provolone monk PDO, butter, basil and olive oil	
Ravioli capresi authentic * (1,7,8)	16€
Ravioli filled with ricotta with cherry tomatoes, Grana Padano cheese and basil	
Ziti alla genovese (1,9)	16€
Ziti pasta broken by hand, with meat sauce and coppery onion of Montoro	
Pasta and potatoes with provola (1,7,9)	13€
Mixed durum wheat pasta with Avezzano potatoes and Agerola's stringy provola cheese	
Risotto alla milanese	16€
Carnaroli rice with saffron creamed with butter and Parmesan PDO	
Carbonara	14€
Spaghetti with eggs, bacon, pecorino romano and black pepper	
Lasagna	14€
Fresh egg dough, layered with Bolognese sauce and baked	
Bolognese	16€
Square spaghetti drawn in bronze, seasoned with sauce bolognese	

COVER 2,50€

LEGEND: (*) Concerns frozen and/or culled products. LIST OF ALLERGENS: (1) cereals or containing gluten and derivatives (2) crustaceans and derivatives (3) eggs and derivatives (4) fish and derivatives (5) groundnuts and derivatives (6) soya and derivatives (7) milk and derivatives (8) nuts and derivatives (9) celery and derivatives (10) mustard and derivatives (11) sesame seeds and derivatives (12) sulphur dioxide and sulphites (13) lupins and derivatives (14) molluscs and derivatives

For further information and the complete allergen register please contact the room staff

Seconds

SEAFOOD

Fried prawns and squid * (1,2,14)	23€
Shrimp and squid floured and fried served with green salad and lemon	
Grilled squid * (14)	20€
Calamari (200/250gr) grilled with green salad and grilled vegetables	
Seared tuna (4)	22€
250gr tuna steak with salad and grilled vegetables	
Baccalà fried * (1,4)	16€
Cod fillet (about 250gr) cut into pieces, floured and fried with salad	
Catch of the day (4)	7€/etto
Ask the waiter for availability	
Swordfish * Salmon grilled (4)	20€
250gr slice with salad and grilled vegetables	
Cuoppo from the sea * (1,2,4,14)	23€
Fried mix of anchovies, squid, prawns and beccalà accompanied with salad	
Grilled prawns * (2)	20€
Argentinian prawns 4pz with salad and grilled vegetables	

SELECTION OF MEAT

Chicken cutlet (1,3)	13€
Chicken schnitzel with green salad and chips	
Grilled chicken breast	13€
Free-range chicken breast raised on the ground with a side of grilled vegetables and green salad	
Fillet of grilled meat	25€
Scottona fillet of pure Italian breed (from 250gr) accompanied by mixed grilled vegetables and green salad	
Grilled meat steak	27€
Scottona steak of pure Italian breed (500gr) accompanied by mixed grilled vegetables and green salad	
Mammina's Hamburger	15€
Hamburger 100% Scottona IGP with green salad and mixed grilled vegetables	
Orecchia di Elefante *	20€
Veal cutlet with a side of green salad and French fries	

Beverage

SOFT DRINK

Sparkling water 75cl	3€
Natural water 75cl	3€
The Limone The Pesca 33cl	3€
Schweppes: Tonic, orange, lemon	3€
Coca cola 33cl	3,50€
Coca cola zero 33cl	3,50€
Fanta 33cl	3,50€
Sprite 33 cl	3,50€
Fresh orange juice	6€
Lemonade 50cl	6€
Aperol spritz	10€

BOTTLED BEERS

Corona 33cl	7€
Messina cristalli di sale 33cl	7€
Tennent's 33cl	7€
Peroni nastro azzurro zero 33cl	7€
Peroni nastro azzurro 33cl	6€
Peroni 33cl	6€
Ichnusa non filtrata 33cl	7€

DRAFT BEER

Gran Riserva bionda 0,40	5€
Gran Riserva bionda 0,20	3€
Gran Riserva rossa 0,40	6€
Gran Riserva rossa 0,20	4€

Contours

CONTOURS

French Fries *	6€
Grilled vegetables	8€
roast potatoes	6€
Friarielli	6€
Green salad	5€

SALAD

Mammina Salad (4,7,9)	12€
Salad, carrots, fennel, celery, corn, cherry tomatoes, lemon, tuna, mozzarella	
Caprese Salad (7)	15€
Mozzarella di bufala campana (250gr) with Sorrento tomato cut into slices, basil and Evo oil	
Mixed Salad (9)	7€
Salad, carrots, fennel, celery, corn, cherry tomatoes, lemon	

VEGETARIAN SELECTION

(1,5,6,8,9,10,11,13)

Vegetarian meatballs with lemon cream	15€
Vegetarian meatballs with tomatoes	15€
Vegetarian meatballs fried	10€
Vegetarian hamburger with friarielli and baked potatoes	17€

DA SEMPRE

mammìna

PIZZA E CUCINA GENUINA

**Mangiare
è un rito,
la pizza
è poesia!**



Pizza

Pizza

TRADITIONAL PIZZAS

Margherita (1,7) 🌱
San Marzano DOP tomato, Fior di latte di Agerola DOP, Grana padano Gran riserva aged 30 months, basil, extra virgin olive oil IGP

Campana (1,7) 🌱
San Marzano DOP tomato, Bufala campana DOP, Grana Padano great reserve aged 30 months, basil, extra virgin olive oil IGP

Bufalotta (1,7) 🌱
Cherry tomatoes from Sicily, Bufala campana PDO, Grana padano gran riserva aged 30 months, extra virgin basil PGI

Diavola (1,7) 🌱
San Marzano DOP tomato, Fior di latte di Agerola DOP, spicy salami of Sannita pork, Grana padano gran riserva seasoned 30 months, basil, extra virgin olive oil IGP

Filetto di pomodoro con provola (1,7) 🌱
Cherry tomatoes from Sicily, provola di Agerola DOP, Grana padano gran riserva aged 30 months, basil, extra virgin olive oil IGP

Calzone ripieno (1,7)
Tomato San Marzano PDO Agro-Sarnese Nocerino, Ricotta di bufala campana, Fior di latte di Agerola PDO, salamino di maiale Sannita, Grana padano Gran riserva seasoned 30 months, Basil, Extra virgin olive oil PGI

Nennella (1,7) 🌱
Fior di latte di Agerola PDO, pure pork sausage, French fries, extra virgin olive oil PGI

Zio Antonio (1,7) 🌱
Provola di Agerola PDO, Sannio pork sausage, Campanian friarielli, Grana padano gran riserva aged 30 months, extra virgin olive oil PGI

A' Sora (1,7) 🌱
Yellow and red cherry tomatoes from Sicily, Agerola DOP Fior di Latte, Grana Padano Gran Riserva aged for 30 months, extra virgin olive oil IGP

Capricciosa (1,7) 🌱
Tomato San Marzano DOP, Fior di latte di Agerola DOP, cooked ham of Italian pig, artichokes of cilento, mushrooms, black olives caiazzane, grana padano gran riserva, extra virgin olive oil IGP

A'Zia (Ortolana) (1,7) 🌱
Peppers, Aubergines and zucchini, Agerola PDO milk flower, basil, Grana Padano Gran riserva aged 30 months, extra virgin olive oil PGI

Margherita Provola e Pepe (1,7) 🌱
San Marzano DOP tomato, Fior di latte di Agerola DOP, Grana padano Gran riserva aged 30 months, pepper, basil, extra virgin olive oil

Chef (1,7) 🌱
Cream, homemade cooked ham, champignon mushrooms, Fior di latte di Agerola DOP Grana Padano great reserve aged 30 months, basil extra virgin olive oil IGP

Mimosa (1,7) 🌱
Fior di latte di Agerola PDO, cream, homemade ham, corn, Grana padano gran riserva 30 months, extra virgin olive oil PGI

Marinara (1) 🌱
San Marzano PDO tomato, oregano from the Alburni mountains, garlic from Ufita, basil, extra virgin olive oil PGI

La Crocché (1,7) 🌱
Fior di latte di Agerola PDO, cream, homemade ham, potato croquettes from Avezzano, Grana padano gran riserva 30 months, extra virgin olive oil PGI

Napoletana (1,4) 🌱
Tomato San Marzano PDO, oregano of the Alburni mountains, garlic of Ufita, black olives caiazzane Mediterranean anchovies in oil, basil, extra virgin olive oil PGI

Parmense (1,7) 🌱
Fior di latte di Agerola PDO, Parma ham double crown, arugula, petals of Grana padano great reserve aged 30 months, extra virgin olive oil PGI

9€

11€

11€

10€

10€

13€

11€

12€

12€

12€

10€

9€

11€

11€

8€

12€

11€

14€

SPECIAL PIZZAS

Cosacca (1) 🌱
San Marzano DOP tomato, Grana padano Gran riserva aged 30 months, basil, extra virgin olive oil PGI

Quattro Formaggi (1,7) 🌱
Swiss Emmenthal, cream, Gorgonzola DOP, Fior di latte di Agerola, basil and extra virgin olive oil IGP

Siciliana (1,7)
San Marzano DOP tomato, Fior di latte di Agerola DOP, Italian aubergines, Grana padano gran riserva aged 30 months, basil, extra virgin olive oil IGP

La Mammina (1,3,7,8) 🌱
Basil pesto, cherry tomatoes from Sicily, buffalo ricotta flakes of bell DOP, provola di Agerola DOP, Grana padano gran riserva seasoned 30 months, Sorrento walnuts, basil and extra virgin olive oil IGP

Gnappetta (1,7,8) 🌱
Salsiccia di suino del Sannio, ricotta di bufala campana DOP seasoned with pistachio pesto, provola di Agerola DOP, Grana padano gran riserva seasoned 30 months, basil, extra virgin olive oil IGP

Flower (1,7) 🌱
Tomato San Marzano PDO and Evo oil. After cooking: buffalo mozzarella PDO bell, yellow cherry tomatoes and basil

Ninetta (1,7)
Taralli of the chalet of Zia Ninetta, friarielli, provola of Agerola, stracciata of buffalo, basil, olive oil of Sorrento

Quadrata (1,3,7)
Neapolitan ragu' with tomato San Marzano DOP, meatballs with minced scottona beef, buffalo ricotta bell DOP, fior di latte di Agerola DOP, Grana padano Gran riserva seasoned 30 months, basil, extra virgin olive oil IGP

Pescatora (1,2,4,14) 🌱
Tomato San Marzano DOP oregano dei Monti Alburni, octopus and local squid, red shrimp, mussels of the Gulf of Naples, extra virgin olive oil

La Nerano (1,7) 🌱
Zucchini, fior di latte di Agerola DOP, provolone del monaco and basil with extra virgin olive oil IGP

Patate e Provola (1,7,9) 🌱
Potato cream, Parmesan cheese, Provola di Agerola IGP, pepper and extra virgin olive oil IGP

La Scarpariello (1,7) 🌱
Cherry tomatoes, Grana Padano gran riserva aged 30 months, chilli, basil and extra virgin olive oil IGP

La Genovese (1,7,9) 🌱
Octopus seasoned with olive oil, salt and lemon and served with carrots julienne

O'Nonno (1,7)
Fried pizza with provola di Agerola, buffalo ricotta cicoli pepper and tomato San Marzano dop

Uanema (1,7)
Fried pizza with buffalo ricotta, provola di Agerola, San Marzano tomato, salami, black pepper and basil

Provoletta (1,7)
Fried pizza with provola di Agerola, tomato San Marzano dop and pepper

O'Battilocchio (1,7)
Fried pizza with provola di Agerola, buffalo ricotta, cicoli, pepper

PIZZAS ON A FIRST COURSE

9€

12€

10€

14€

14€

14€

12€

14€

20€

13€

13€

13€

13€

13€

13€

10€

8€

FRIED'S PIZZA

“Every day we prepare dough leavened 24 hours to ensure the right looseness and fragrance”