



DA SEMPRE
mammaina
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
+39 06 679 1207

Roma

Piazza Barberini, 12
+39 06 241 3101

Catania

via Gelso Bianco
(Porte di Catania)
+39 095 718 1186



mammaina.com



Menù

Appetizers

SEAFOOD APPETIZERS

☯ Salad octopus * ^(4,14)	16€
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)	16€
Mix of octopus, squid, Mazara del Vallo shrimp and mussels seasoned with lemon, olive oil and parsley	
☯ Peppered mussels ⁽¹⁴⁾	12€
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)	16€
Mix of clams and sea lupins served on fried bread and seasoned with Evo oil	

STARTERS

☯ Fried Mammina ^(1,7,9)	6€
1 montanara, 1 rice balls, 1 croquettes, 1 frittatina, 1 breaded mozzarella, 4 zeppoline	
☯ Tomato bruschetta ⁽¹⁾	6€
Toast with fresh tomato, salt, oregano and olive oil Evo	
☯ Zeppoline ⁽¹⁾	4€
Batter of water, flour and yeast, fried	
☯ Stuffed pumpkin flowers (4pz) ^(1,7)	7€
Pumpkin flowers in batter filled with ricotta, parmesan, salt and pepper	
☯ Parma ham and mozzarella cheese ⁽⁷⁾	14€
Parma ham and buffalo mozzarella 250gr	
☯ Montanare (4pz) ^(1,7)	7€
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)	16€
Square spaghetti drawn in bronze, clams, cherry tomatoes, garlic, oil Evo	
☯ Scialatielli Mammina* ^(1,2,3,14)	17€
Fresh pasta scialatielli, Argentine prawns, lupins, clams and mussels	
☯ Risotto Mammina* ^(2,14)	17€
Rice with squid, prawns, lupins, clams and mussels	
☯ First course with catch of the day ^(1,2,4)	6€/etto
Ask the waiter for availability	
☯ Spaghettoni with Granseola* ^(1,2)	25€
Spaghetti with fresh Granseola and Evo oil	

FIRST COURSES OF LAND

☯ Gnocchi alla sorrentina ^(1,3,7,8)	11€
Water gnocchi, wheat flour type 0 and potatoes, tomato sauce, buffalo mozzarella	
☯ Spaghetti alla Nerano ^(1,7)	13€
Square spaghetti drawn in bronze, with fried zucchini, provolone monk PDO, butter, basil and olive oil	
☯ Ravioli capresi authentic* ^(1,7,8)	15€
Ravioli filled with ricotta with cherry tomatoes, Grana Padano cheese and basil	
☯ Ziti alla genovese ^(1,9)	13€
Ziti pasta broken by hand, with meat sauce and coppery onion of Montoro	
☯ Ziti alla lardiata ⁽¹⁾	12€
Ziti pasta broken by hand, Colonnata lard, tomato pulp, golden onions and pecorino cheese	
☯ Pasta and potatoes with provola ^(1,7,9)	11€
Mixed durum wheat pasta with Avezzano potatoes and Agerola's stringy provola cheese	

COVER 2,00€

LEGEND: (*) Concerns frozen and/or culled products. () This symbol refers to the availability of the dish also without gluten
 NB: **for some pasta dishes, main courses, pizzas and gluten free desserts, there is a surcharge of 2€.** 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)	18€
Shrimp and squid floured and fried served with green salad and lemon	
☯ Grilled squid * ⁽¹⁴⁾	16€
Calamari (200/250gr) grilled with green salad and grilled vegetables	
☯ Seared tuna ⁽⁴⁾	20€
250gr tuna steak with salad and grilled vegetables	
☯ Baccalà fried * ^(1,4)	14€
Cod fillet (about 250gr) cut into pieces, floured and fried with salad	
☯ Catch of the day ⁽⁴⁾	6€/etto
Ask the waiter for availability	
☯ Swordfish * Salmon grilled ⁽⁴⁾	18€
250gr slice with salad and grilled vegetables	
☯ Cuoppo from the sea * ^(1,2,4,14)	20€
Fried mix of anchovies, squid, prawns and beccalà accompanied with salad	
☯ Grilled prawns * ⁽²⁾	18€
Argentinian prawns 4pz with salad and grilled vegetables	

SELECTION OF MEAT

☯ Chicken cutlet ^(1,3)	11€
Chicken schnitzel with green salad and chips	
☯ Grilled chicken breast	11€
Free-range chicken breast raised on the ground with a side of grilled vegetables and green salad	
☯ Fillet of grilled meat	23€
Scottona fillet of pure Italian breed (from 250gr) accompanied by mixed grilled vegetables and green salad	
☯ Grilled meat steak	24€
Scottona steak of pure Italian breed (500gr) accompanied by mixed grilled vegetables and green salad	
☯ Mamma's Hamburger	13€
Hamburger 100% Scottona IGP with green salad and mixed grilled vegetables	

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

☯ Mamma Salad ^(4,7,9)	11€
Salad, carrots, fennel, celery, corn, cherry tomatoes, lemon, tuna, mozzarella	
☯ Caprese Salad ⁽⁷⁾	13€
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	13€
Vegetarian meatballs with tomatoes	13€
Vegetarian meatballs fried	10€
Vegetarian hamburger with friarielli and baked potatoes	15€

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 🌱
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

7€

10€

10€

8€

9€

11€

10€

10€

11€

9€

9€

7€

10€

10€

6€

10€

9€

12€

SPECIAL PIZZAS

Cosacca
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

FRIED'S PIZZA

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