

This bistro is dedicated to my mum, Gina,
who passed away in 2015.

Many of the dishes you'll find on our menu
are inspired by her recipes the same food
we grew up eating around our family table.

She believed that the best moments in life
happened around good food, with the
people you love.

Today, through Mamma Gina, we keep a
little piece of her alive.

Her recipes. Her love. Her name.

Welcome to
Mamma
Gina



Mamma
Gina

To Share

32.95

Three-Tier Italian Experience

Chefs selection of Italian antipasti, premium charcuterie and creamy burrata.
Beautifully presented and designed for sharing.

Nibbles

Courgette Flowers Crispy courgette flowers, lightly fried.	5.95
Marinated Italian Olives	5.95
Crispy Brie Bites Golden fried brie with a soft, melting centre.	6.95
Pane Carasau Traditional thin and crispy Sardinian flatbread served with our Sardinian cheese spread.	6.95

Antipasti

Fritto del Pescatore Lightly fried calamari, prawns and seasonal fish, served with fresh lemon.	14.95
Zuppa del Marinaio di Mamma Gina GF Rich seafood soup with prawns, hake, mussels and squid in a delicate shellfish broth with Prosecco, cherry tomatoes, garlic and chilli. Served with homemade bread.	16.95
Polpette di Mamma Slow-cooked beef meatballs in San Marzano tomato sauce, served with homemade bread.	11.50
Burrata Pugliese VG/GF Creamy Puglian burrata with cherry tomatoes, basil oil and extra virgin olive oil.	13.50

Warm Focaccia

Freshly baked and served warm. Choose from:

Sea Salt & Herbs	5.95
Garlic	6.50
Cheese	6.95
Tomato	6.50
Truffle & Parmesan	6.95

Carpaccio di Manzo GF Thinly sliced prime beef with aged balsamic, Parmesan cream and dressed leaves.	17.95
Gamberoni Piccanti GFO King prawns sautéed with garlic, chilli, 'nduja and fresh cherry tomatoes. Served with homemade bread.	16.95
Bruschetta al Granchio & Avocado Toasted sourdough topped with fresh crab, cherry tomatoes and creamy avocado.	13.95
Bruschetta Classica ✓ Toasted sourdough topped with cherry tomatoes and fresh basil.	11.95
Crocchette ai Porcini Crispy porcini mushroom croquettes served with homemade garlic mayonnaise and caramelised onions.	12.50

OUR DISHES TELL STORIES OF FAMILY, PASSION AND TIME

Pasta & Risotti

Gluten-free pasta available +£2:

Ravioli al Gambero Rosso Fresh ravioli filled with Sicilian red prawns from Mazara del Vallo, served with a rich prawn bisque.	23.95
Fregola ai Frutti di Mare Traditional Sardinian fregola with mixed seafood, shellfish reduction and bottarga.	19.95
Linguine ai Frutti di Mare Linguine with fresh prawns, mussels, calamari and crab, finished with prawn bisque and cherry tomatoes.	19.95
Risotto Monte Arci Creamy risotto with wild mushrooms, pancetta, fresh herbs and Sardinian pecorino. Vegetarian option available.	17.95
Gnocchetti Sardi di Mamma Gina Traditional Sardinian pasta with sausage ragù and a creamy pecorino sauce.	16.95
Linguine Bolognese Linguine with slow-cooked beef ragù, finished with Parmesan.	16.95
Risotto Mare di Sardegna Creamy risotto with delicate crab meat and succulent prawns, finished with Sardinian bottarga and fresh lemon zest.	18.95

Secondi

Cotoletta Milanese Crispy breaded chicken breast served with fries and homemade garlic mayonnaise.	18.95
Branzino alla Griglia GF Grilled sea bass fillet served with homemade sauce olives, capers and a Mediterranean herb dressing.	22.95
Tagliata di Manzo Tuscan-style sliced beef served with dressed leaves, Parmesan cheese sauce and aged balsamic.	29.95
Sogliola alla Parmigiana GF Local sole with a delicate Sardinian Parmesan sauce, sage and roasted potatoes.	22.95

Contorni

Fries	4.95
Truffle & Parmesan Fries	6.50
Mixed Salad	5.95

Italy is Served
CON AMORE MAMMA GINA

Please inform a member of our team before ordering if you have any food allergies or intolerances. Full allergen information is available on request. Whilst every care is taken, our kitchen handles a variety of allergens and we cannot guarantee an allergen-free environment.