

# Desserts

• • 100% Home-made, 100% fresh every day, 100% Italian tradition. • •

## ALMOND PARFAIT

Half frozen with almond flakes - 6,50€

## TARTUFO NERO

Truffle ice-cream with a filling of zabaglione and chopped hazelnuts. Covered with cocoa - 6,50€

## TIRAMISU' 1970

The original Italian recipe, the same since 1970. With cream of mascarpone and biscuits dipped in coffee and covered in cocoa, served with fresh fruit - 5,00€

## PANNACOTTA SOFFICE

Super soft, served with our fresh berry sauce - 5,00€

## MASCARPONE "ROSSO!"

Cream of mascarpone, served with fresh strawberries and strawberry sauce - 5,00€

As in Italy is very good choice to take with desert one glass of sparkling wine {Spumante from Asti}

# Digestive Liqueurs and Italian Grappa



0.2 L

Brandy Marchesi Antinori

4,00€

Morbida Po' di Poli, Moscato

4,00€

Grappa della Cantina Privata

8,20€

Elegante Po' di Poli, Pinot

4,00€

Grappa Tignanello Antinori

4,90€

Secca Po' di Poli, Merlot

4,00€

# Wine list

• • We like to be different. At MammaMia you will find only good quality of Italian wine, that is why we have only small bottles (0.75l) • •



Bottle | Glass 0.2 | Glass 0.1

## WHITE WINES

### Terlaner Classico

Cantina Terlani | 14% Vol.

33,00€ | 11,00€ | 6,00€

### Il Gamero Soave Doc

Classico | 12% Vol.

24,00€ | 7,00€ | 4,00€

### Falanghina

Villa Raiano IGT | 13% Vol.

29,50€ | 9,00€ | 5,00€

### MammaMia Bianco

Pinot Grigio Doc | 12% Vol.

25,00€ | 7,50€ | 4,50€

### San Giovanni Della Sala Orvieto

Classico Superiore | 12% Vol.

45,00€ | --,-- | --,--

### Prestige Lugana Dop

Ca' Maiol | 13% Vol.

29,50€ | 9,00 € | 5,00 €

### Frizzantino

Enovite | 7,5% Vol.

--,-- | 6,00€ | 3,50€

## RED WINES

### La Cortigiana Merlot

Veneto IGT | 12% Vol.

28,00€ | 8,50€ | 5,00€

### Toscana IGT

Villa Antinori | 13% Vol.

39,00€ | 12,00€ | 6,50€

### MammaMia Rosso

Primitivo Di Manduria D. | 14% Vol. 28,00€ | 8,50€ | 5,00€

### Grillensino Morellino

Di Scansano Battiferro | 13,5% Vol. 29,50€ | 9,00€ | 5,00€

### Amarone Della

Valpolicella Doc Classico | 15% Vol. 49,00€ | --,-- | --,--

### Bardolino Doc

Classico | 13% Vol.

25,00€ | 7,50€ | 4,50€

### Lambrusco Grasparossa

Villa Di Corio | 9% Vol.

20,00€ | 6,00€ | 3,50€

## ROSE WINES

### Montepulciano Rose'

Fantini | 12,5% Vol.

25,00€ | 7,50€ | 4,50€

### Roseri Gran Cuvee'

Ca' Maiol | 12,5% Vol.

29,50€ | 9,00€ | 5,00€

## SPARKLING WINE

### Prosecco Asti (11% vol.)

Prosecco Belloccio

Asti Spumante

25,00€ | 7,00€ | 4,00€

25,50€ | ---- | 4,00€

25,00€ | 7,00€ | 4,00€

## SPIRITS

### MAMMA CHE FORT!

lemon liqueur



8,50€ (0.25Lt) | 2,60€ (0.02Lt)



MammaMia  
ITALIENISCHER PASTA SPEZIALIST

The best experience at MammaMia?  
Very simple: choose your favorite pasta dish, combine it  
with a glass of good Italian wine and ...

Buon Appetito!





# Starters

## "MAMMA MIA II PLATE"

2 3 4

A selection of the best Italian cured meats and cheeses. We recommend: salami napoli, rolled bacon, spicy Calabrian spianata salami and Parma ham. Also: walnut pecorino, spicy pecorino, Grana-Padano (12 months old), smoked scamorza, olives and dried tomatoes – 9,50 € per person | 15,00 € two people.

## BUFALA E PARMA

Parma ham PDO and buffalo mozzarella PDO, served with rocket and caramelised tomatoes – 11,50 €

## BRUSCHETTA "LA TRADIZIONE"

Toasted bread with diced fresh tomato, garlic, Italian oil and our basil – 6,00 €  
Extra planed Grana-Padano – 2,00 €

## "TUTTO, PER TUTTI"

2 3 4

Our homemade starter from the vitrine: grilled aubergine, grilled courgettes, mushrooms and peppers in oil, all home-made. Accompanied by tastings of Italian cold cuts and cheeses – 9,50 €

## THE DEFINITIVE VEAL WITH SAUCE!

2 3 4

We use roast veal (and not boiled!) and serve it with tuna sauce and capers, directly from Sicily – 9,50 €

## CARPACCIO

Thin slices of raw beefsteak, served with rocket, Grana-Padano (12 months old) and lemon – 9,50 €  
We recommend: truffle cream + 4,50 €

# Soups

## TOMATO SOUP

Home-made. Tomato soup with a drop of cream, Grana Padano (12 months old) and fresh basil – 5,50 €

## CREAMY CHEESE SOUP

From various selected Italian Cheeses with a touch of fine truffle cream and roasted garlic bread – 7,50 €

## VEGETABLE SOUP

Home-made. With chunks of our best vegetables, Grana Padano (12 months old) and Italian oil – 5,50 €

# Pasta Experience

- A journey through the traditional specialties of MammaMia - the highest form of expression •

## THREE KINGS AND AN ITALIAN

*The three majesties of high culinary art - connected by the classic Italian pasta - the spaghetti*

Fresh homemade spaghetti with the aroma of white truffles, 300-500g fried king prawns with 24-carat gold leaves, and 10 grams of original Beluga caviar – 150,00 € (v.b.)

## THE BEST OF THE BEEF

Roasted pink slices of beef on ravioli filled with tomato and mozzarella in creamy Parmesan cream, arugula salad, and caramelized cherry tomatoes – 23,50 €

## SALMON DELUXE

Half-moon pasta "Mezzelune" with a filling of ricotta and spinach in saffron cream with Piemontese hazelnuts, served with a slice of fresh salmon fried in sea salt and lemon pepper – 22,50 €

For 2 people

# Romantic Menu

A menu for two - the perfect culmination of a perfect evening!

**\*Wednesday only!\***

Reception with two glasses of Prosecco

A bottle of red wine (Primitivo) - the perfect companion to dinner

The "MammaMia platter" with the best Italian cold cuts and cheese

Our famous Pappardelle MammaMia Two desserts to choose from our menu

Our limoncello, homemade according to a traditional recipe

**GOOD APPETITE!**

for 65,00 € instead of 95,00 €

# Pasta



We are Italians. And we love pasta. That is why every pasta that you find in MammaMia is freshly made by us with **MammaMia's unique process** and every day. Here are our most famous and popular recipes - our great classics. You will like them!

## Traditional Pasta

• Bronze drawn! Proposed in 7 unique recipes. •



## PAPPARDELLE AL SALMONE

In own menu from first day! Pappardelle pasta with fesh salmin, fresh cream and seasoned tomatoes – 15,50 €



## PACCHERI CREMOSI

With PDO Gorgonzola sauce, Grana-Padano (12 months old) and crunchy walnuts – 12,50 €  
extra Parma ham + 3,50 €



## PAPPARDELLE MAMMAMIA! AL FILETTO

Our speciality! Delicious pappardelle pasta with grilled beef fillet. Served with rocket and flakes of Grana-Padano (12 months old) – 15,50 €



## SPAGHETTI POLLO E RUCOLA

With fried chicken breast strips, Mushrooms, fresh cream and ours homemade rocket pesto – 15,50 €



## CASARECCE "ARRABBIATE"

With our spicy tomato sauce, cherry tomatoes and Italian olive oil – 11,50 €  
We recommend adding strips of beef fillet + 4,00 €



## GIGLI ALLA MEDITERRANEA

With red onion and celery, courgettes, peppers, tomato sauce and feta cheese – 12,50 €



## SPAGHETTI MARE NERO

Homemade black spaghetti with fine octopus and fried prawns in white wine Cherry tomato sauce – 18,00 €

## Stuffed Pasta

• 7 different recipes, one commonality: the best is inside! •



## CARAMELLE "VERDI!"

Green dough! Stuffed with a mousse of fresh salmon and ricotta. Served with lemon und fresh thyme in butter – 14,50 €



## RAVIOLI "INDULGENZA" AL TARTUFO

Unmissable. Our ravioli stuffed with ricotta and truffle, served with a full-flavoured truffle cream – 16,50 €  
We recommend: smoked salmon + 3,50 €



## TORTELLINI TRADIZIONALI

Hand-made, stuffed with minced meat, ricotta and Grana Padano. Served with butter and sage, PDO Parma ham and Grana Padano flakes (12 months old) – 15,50 €



## "NONTYPICAL" LASAGNA

Disarranged! Layers of fresh pasta alternated with slowly cooked bolognese sauce, bechamel and Grana-Padano (12 months old) – 13,50 €



## RAVIOLI "DAL MARE AL MONTE 2.0!"

Black and white ravioli filled with prawns and ricotta cheese served in porcini mushroom cream and rocket salad – 17,00 €



## MEZZELUNE "ROSSI!"

Red moons! Stuffed with mozzarella and tomatoes. Served on a creamy bed of Grana-Padano (12 months old) – 13,50 €



## MEZZELUNE WITH RICOTTA AND SPINACH

A great classic dish, stuffed with ricotta and spinach. Served with tomato sauce and cream – 13,00 €  
We recommend buffalo Mozzarella + 4,00 €