

## DESSERT

HOMEMADE TIRAMISU	4.95
CHOCOLATE FUDGE CAKE	5.45
served with ice-cream	
STICKY TOFFEE PUDDING	5.45
served with ice-cream	
OPPA AMARENA	5.95
Vanilla ice cream & sour cherry syrup with skooshy cream	
LEMON/ORANGE SORBET	4.95
CHEESECAKE OF THE DAY	4.95
DESSERT OF THE DAY	4.95
VANILLA ICE-CREAM	4.50
Strawberry/Chocolate sauce	extra 0.50

- V Vegetarian
- GF Gluten Free
- GF on request

### Dietary and Allergy Information

More vegan menu options available by prior request.

Please inform staff at all times of any food allergy or intolerance.

Please be aware some dishes may contain nuts or traces of nuts.

Please ask for more details.

Mamma Mia,  
16 King Place,  
Glasgow,  
G22 6LL

T: 0141 282 7175

E: [mammamiaglasgow@hotmail.com](mailto:mammamiaglasgow@hotmail.com)

[www.mammamia-restaurant.co.uk](http://www.mammamia-restaurant.co.uk)

[f](#) [@](#) /mammamia1italianrestaurant

## DRINKS

### VINO DELLA CASA

Red, White, Rosé	
175ml	3.95
250ml	4.75
Carafe 0.5ltr	8.95
Carafe 1ltr	17.95

### WHITE WINE

Pinot Grigio	22.95
Sauvignon Blanc	26.95
Trebbiano	20.95
Chardonnay	22.95

### RED WINE

Merlot	22.95
Montepulciano	24.95
Primitivo	24.95
Chianti	27.95

### ROSÉ WINE

Pinot Grigio Blush	22.95
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### PROSECCO

White/Rosé	28.00
Mini Prosecco	
White/Rosé	6.95

### BEER

Menabrea draft	
pint/half pint	5.50/3.50
Peroni 330ml	3.50
Moretti 330ml	3.50
Becks Blue 330ml	3.50

### CIDER

Cidro Mela Rossa	3.95
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### VODKA (25ML)

Smirnoff Red	2.95
Absolut	3.50

### RUM (25ML)

Bacardi White	2.95
Morgan Spiced	2.95

### GIN (25ML)

Gordons	2.95
Gordons Pink	2.95
Bombay Sapphire	3.45
Tanqueray	3.45

### GRAPPA (25ML)

Vintage Grappa	3.45
House Grappa	2.95

### WHISKEY BLEND (25ML)

Jack Daniels	3.45
Jameson Irish	3.45
Famous Grouse	3.45
Bell's	3.45

### WHISKY SINGLE MALT (25ML)

Glenmorangie	4.45
Talisker	4.45

### COGNACS & BRANDY (25ML)

Martell VSOP	4.95
Vecchia Romagna	4.95
French Brandy	4.45

### LIQUERS (25ML)

Amaretto	3.45
Baileys	3.45
Cointreau	3.45
Drambuie	3.45
Glavya	3.45
Grand Marnier	3.45
Limoncello	3.45
Sambuca	3.45
Tia Maria	3.45

### APERITIFS (50ML)

Martell Dry	3.45
Martell Bianco	3.45
Martell Rosso	3.45
Campari	3.45

### SOFT DRINK

Baby Mixers/ splits	1.80
Canned drink	2.50
Still / Sparkling water	3.00
Fruit juice	2.30

### COFFEE

Espresso	2.75
Double Espresso	3.25
Macchiato	2.95
Americano	2.75
Cappuccino	2.95
White Coffee	2.95
Latte	2.95
Hot chocolate	3.25
Irish Coffee	5.95

### COCKTAILS

French Martini	6.95
Vodka & Chambord with pineapple juice	
Espresso Martini	6.95
Vodka & Espresso Coffee with Kahlúa	
Sex on the Beach	6.95
Vodka & Peach Schnapps topped with orange and cranberry juice	
Blue Angel	6.95
Gin & Triple Sec and Blue Curaçao	
Aperol Spritz	6.95
Aperol & Prosecco and soda water	
Gin & Tonic	5.95
Gin & Tonic Water	
Cuba Libre	5.95
Rum & Coca Cola and lime	
Long Vodka	5.95
Vodka & Angostura Bitter and lemonade with lime cordial	



◆ A LA CARTE ◆

## STARTER

<b>MINISTRONE</b> (V) (GF on request)	4.95
Traditional Italian vegetable soup	
<b>SOUP OF THE DAY</b>	4.95
See the board for today's special	
<b>GAMBERETTI AURORA</b> (GF)	5.50
Norwegian prawns in Marie Rose sauce served on a bed of salad with Italian bread sticks	
<b>PATE DELLA CASA</b> (GF on request)	5.00
Homemade chicken liver pate served with toast and red onion marmalade	
<b>INSALATA CAPRESE</b> (V) (GF)	5.00
Sliced mozzarella cheese tomato extra virgin olive oil served with Italian bread sticks	
<b>MOZZARELLA FRITTA</b> (V)	5.00
Deep fried mozzarella cheese sticks served with spicy tomato dip	
<b>FUNGHI RIPIENI</b> (V)	5.50
Deep fried breaded forest mushroom caps stuffed with mozzarella cheese and tomatoes. Served with garlic mayo	
<b>POLO FRITTO</b>	5.50
Chicken strips coated in a spiced paprika batter. Served with a dressed salad	
<b>COZZE NAPOLI</b> (GF)	8.50/12.50
Shetland mussels cooked in a Napoli sauce, finished with a touch of chilli. Served in their shells, as a starter or a main course	
<b>GAMBERONI DIAVOLO</b>	9.95
Large King prawn tails pan seared with garlic & chilli, deglazed with white wine. Served with dressed salad & toasted Italian bread	
<b>COZZE MARINIERE</b> (GF)	8.50/12.50
Shetland mussels cooked in a cream, garlic & onion sauce finished with white wine & parsley. Served in their shells as starter or main course	
<b>BRUSCHETTA</b> (V) (GF on request)	5.00
Garlic bread topped with chopped tomatoes, garlic, olive oil, basil & sea salt	
<b>BRUSCHETTA MOZZARELLA</b>	5.50
(V) (GF on request) Garlic bread topped with chopped tomatoes, garlic, olive oil, basil & topped with toasted mozzarella	
<b>TO SHARE X2</b>	
<b>ANTIPASTO MAMMA MIA</b>	19.00
Aged Parma ham Coppa, salame Milano, green olives, mixed-aged Italian cheese. Served with honey and grape	

## PASTA

<b>LASAGNA AL FORNO</b>	10.45	<b>SPAGHETTI MARINARA</b>	13.00
Oven baked pasta sheets layered with Bolognese, béchamel sauce & mozzarella, finished with parmesan & basil		(GF on request) King prawns shell on mussels, squid & clams in a chilli & Napoli sauce	
<b>PENNE NAPOLI</b> (V) (GF on request)	9.95	<b>RISOTTO FUNGHI</b>	11.95
Small pasta quills in a tomato, garlic, basil & onion sauce		Arborio rice cooked with onion mix forest mushrooms & Italian sausage finished with double cream & parsley	
<b>SPAGHETTI BOLOGNESE</b>	10.95	<b>PENNE POLO PANCETTA</b>	10.95
(GF on request) A traditional Bolognese sauce of minced beef, Napoli sauce & oregano		(GF on request) Small pasta quills with diced chicken, smoked diced bacon & mushrooms, finished with cream & basil	
<b>PENNE SALSICIA</b>	10.95	<b>SPAGHETTI GAMBERONI</b>	12.95
<b>PEPERONE</b> (GF on request) Small quills with Italian sausage, onion, chilli & roasted pepper, finished with Napoli sauce		(GF on request) King prawns, chilli & Napoli sauce	
<b>RIGATONE AMATRICIANA</b> (GF on request)	10.95	<b>TAGLIATELE CARTOCIO</b>	11.00
Large pasta tubes with diced smoked bacon, chilli, Napoli sauce		(GF on request) Egg pasta ribbons bound with Bolognese sauce diced smoked bacon, onions, finished with fresh tomatoes & cream, topped with mozzarella. Wrapped in tinfoil & oven baked	
<b>SPAGHETTI CARBONARA</b>	10.95	<b>RAVIOLI AURORA</b> (V)	10.95
(GF on request) Pan seared diced smoked bacon & onions, finished with double cream, parmesan, black pepper & parsley		Handmade pasta parcels stuffed with spinach & ricotta cheese, in a cream sauce with tomatoes & parmesan	
<b>PENNE CONTADINA</b>	10.00	<b>PENNE ARRABBIATA</b>	9.95
(V) (GF on request) Small pasta with grilled peppers, onions, mushrooms & fresh tomatoes, finished with cream & basil		(V) (GF on request) Small pasta quills in a spicy Napoli & chilli sauce	

## PIZZA

<b>MARGHERITA</b> (V)	9.00	<b>POLO PICANTE</b>	11.50
Classic Neapolitan pizza with tomato base, mozzarella & fresh basil		Margherita with diced spicy Cajun roasted chicken.	
<b>DIAVOLO</b>	11.00	<b>MAMMA MIA</b>	12.50
Margherita with mildly spiced Italian pepperoni sausage		Mozzarella with parma ham rocket & parmesan shavings	
<b>BOSCAIOIA</b>	11.50	<b>FORMAGGIO DI CAPRA</b>	11.50
Margherita with sliced mushrooms & Italian sausage		(V) Margherita with goat cheese, caramelised red onion & cherry tomatoes, drizzled with a light balsamic syrup	
<b>CALZONE PROSCIUTTO</b>	12.00	<b>NAPOLI</b>	9.00
Folded Margherita pizza with cooked ham & mascarpone cheese, served with lightly dressed salad		Tomato base with oregano & anchovies	
Extra toppings – £1.00		<b>TONNO E CIPOLLA</b>	12.50
Pizza served Tue – Fri from 5pm and all day Sat & Sun		Margherita with Tuna and red onion	

## MEAT & FISH

<b>POLLO (CHICKEN)</b>		<b>BEEF STROGANOFF</b>	15.95
<b>POLO PEPE NERO</b>	12.95	Marinated strips of beef in a traditional stroganoff sauce with mushrooms peppers, onion cream and Napoli sauce	
(GF on request) Supreme of chicken in a creamy black peppercorn sauce, brandy & demi-glace sauce. Served with a timbale of saffron rice		<b>MAIALE (PORK)</b>	
<b>POLO MIANESE</b>	12.00	<b>SCALOPPINA AILA</b>	13.00
(GF on request) Chicken escalope coated in breadcrumbs, pan fried & set on spaghetti Napoli. Served with salad & lemon		<b>VALDOSTANA</b> (GF on request) Large breaded scallop of pork fillet, topped with ham mozzarella. Served with spaghetti Napoli	
<b>POLO SOZZESE</b>	12.95	<b>SCALOPPINA AILA ROMANA</b> (GF on request)	12.00
(GF on request) Chicken supreme stuffed with Stornoway black pudding, in a creamy peppercorn & brandy sauce. Served with chips		Pan seared scallops of pork topped with Parma ham & sage in a white wine & demi-glace sauce. Served with potatoes & vegetable	
<b>MANZO (BEEF)</b>		<b>PESCE (FISH)</b>	
<b>BISTECA AILA GRIGLIA</b>	20.00	<b>MERLUZZO FRITTO</b>	13.00
(GF) 12oz Ribeye steak garnished with grilled tomato & mushrooms. Served with mix grilled aubergines, courgette & chips		(GF on request) Haddock fillet coated in a breadcrumbs & deep fried. Served with salad, chips & garlic mayonnaise dip. (While we do try to remove all bones, this cannot be guaranteed)	
<b>FILETTO PEPE NERO</b>	25.00	<b>BRANZINO SORRENTINA</b>	16.95
8oz fillet steak with peppercorn sauce served with roasted potatoes		(GF on request) Fillet of sea bass, pan fried with fresh tomato, spring onion parsley & lemon juice. Served with potatoes & vegetable	

## BURGERS

<b>BURGER AL FORMAGGIO</b>	10.00
Homemade Aberdeen Angus 6oz beef burger chargrilled with cheese, served on a brioche bun. Served with chips, salad & coleslaw	
<b>BURGER DELLA CASA</b>	10.00
Spicy Cajun grilled chicken breast with cheese salad & slice tomato. Served with chips & spicy mayonnaise	
<b>BURGER MAMMA MIA</b>	15.50
Double Aberdeen Angus beef burger chargrilled with cheese, crispy smoked bacon with salad & tomato served with onion rings, chips & coleslaw	

## EXTRAS

<b>CHIPS, MASH POTATOES, VEGETABLE</b> (V) (GF)	3.00
<b>SIDE SALAD, SAFFRON RICE, GRAVY SAUCE, SASSI SAUCE</b>	3.00
<b>PEPPERCORN, MUSHROOM SAUCE</b>	3.00
<b>PANE ALL'AGLIO</b>	3.00
(V) (GF on request) Crusty Italian garlic bread	
<b>PANE ALL'AGLIO CON MOZZARELLA</b> (V) (GF on request)	3.80
Crusty Italian garlic bread with Mozzarella cheese	
<b>FOCACIA</b> (V)	5.00