

MAMMA MIA

PIZZERIA

DESSERTS

TIRAMISU 'pick me up'
savoiardi finger biscuits soaked in coffee
and Marsala with mascarpone 5.95

PROFITEROLES
vanilla cream and rich chocolate sauce 5.95

LEMON OR ORANGE SORBET
served in the skin 4.55

CHOCOLATE ORANGE BOMBE
orange ice cream enrobed in
Belgian chocolate 4.55

TARTUFO
zabaglione cream centre surrounded with
ice cream & covered with crushed
hazelnuts & cocoa 4.95

CHOCOLATE FUDGE CAKE
served warm with vanilla
ice cream 5.55

AFFOGATO
vanilla ice cream drowned in
espresso coffee with Frangelico
liqueur 4.95

ICE CREAM

VANILLA • CHOCOLATE • STRAWBERRY • MINT CHOC CHIP

Single scoop 2.95 • Two scoops 3.95 • Three scoops 4.75 • **ICE CREAM CONE** Choose a single scoop of any flavour £2.95

LIQUEURS 35cl

ITALIAN

AMARETTO 4.25
LIMONCELLO 4.25
FRANGELICO 4.25
SAMBUCA 4.25
SAMBUCA NERO 4.25
STREGA 4.25
TUACA 4.25

HOUSE

BAILEYS 3.95
COINTREAU 3.95
TIA MARIA 3.95
GRAND MARNIER 3.95
DRAMBUIE 3.95
MARTELL COGNAC 4.55

LIQUEUR COFFEE

a good strong
coffee laced with
any liqueur -
topped with
floated double
cream 5.25

COFFEE

CAPPUCCINO 2.50
LATTE 2.50
ESPRESSO 2.00
DOUBLE ESPRESSO 2.50
AMERICANO 2.00
MACCHIATO 2.00

ORGANIC TEA

All 2.50
BREAKFAST
CHAMOMILE
GREEN
EARL GREY
PEPPERMINT

AMARO & GRAPPA

We always carry a good selection of Amaro & Grappa's. Please see the reverse of this menu'

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GRAPPA'S

Grappa is a fragrant grape based Brandy of Italian origin. Made from distilling the skins, pulp, seeds & stems (pomace) from the residue of winemaking. Traditionally thought of as a fiery rough peasant drink, it's now often held in higher regard than the wine it's made from.

GRAPPA JULIA; Perfectly clear & crisp, one of the new generation of grappas. £3.50

LUIGI FRANCOLI GRAPPA DI MOSCATO; Fine grappa from Piemonte, showing intense floral aromas. £5.25

NARDINI GRAPPA BIANCA; Slightly lighter style of grappa £5.95

NARDINI GRAPPA RUTA; White grappa infused with a branch of the aromatic plant. £6.75

ANTINORI TIGNANELLO GRAPPA; Top quality Sangiovese & Cabernet Sauvignon grapes are distilled to make this fine robust grappa. £6.75

TOSOLINI GRAPPA DI PINOT GRIGIO; Classic single varietal giving a unique crisp spirit. £6.95

NARDINI RISERVA GRAPPA; Aged in Slovenian oak to give a softer spirit. Apple & honey notes reminiscent of a lowland malt £7.45

AMARO

Amaro, Italian for "bitter", is a traditional herbal liqueur, commonly drunk as an after dinner digestif. It's often flavoured with several dozen herbs & roots to produce a sometimes syrupy bitter sweet flavour.

MONTENEGRO; First created in 1896, this is a bitter sweet delight! £4.25

AVERNA; The same recipe has been used for over 180 years, this Sicilian orangey tonic contains over 33 herbs including cinnamon & gentian. £4.25

LUCANO; Notable for being the official Amaro of the House of Savoy from 1900, the now deposed Italian royal family £4.25

FERNET BRANCA; Made in Milan since 1845, the secret formula is only known by Fernet Branca President Niccolò Branca. £4.25

CYNAR; A bitter sweet infusion of artichokes & 13 types of herbs & spices. Surprisingly great with a slice of orange, over ice & topped with soda as an aperitif. £4.25

CIOCIARO; Vibrant bittersweet bouquet is citrusy, herbal, floral & earthy. £4.25

BRANDY

VECCHIA ROMAGNA; Iconic label, one of Italy's best selling spirits £4.55

VECCHIA ROMAGNA 10 YEAR OLD RISERVA; Adorned with the image of Bacchus, using the same traditional method of making Cognac. The Trebbiano grapes are aged in Limousin casks for a minimum of 10 years. £5.95

JACOPO POLI DI VINO ARZENTE BRANDY; A fine single vintage 10 year old brandy distilled from Trebbiano di Soave grapes. Packaged in a hand blown glass bottle. £8.95