



MAMA GAIA

## APPETIZERS

LA DIVINA INSALATA DI MAMA GAIA CON ASPARAGI, MELE VERDI, FOGLIE DI VERDURE, NOCI, OLIO D'OLIVA LIMONE E PARMIGIANO	11
Mama Gaia Goddess salad, asparagus, green apple, salad leaves, walnut, lemon, Parmesan <b>NDS</b>	
INSALATA DI INDIVIA, NOCCIOLE, CAPPERI, UVETTA, PARMIGIANO, SALSA DI SESAMO TOSTATO	9.5
Endive salad, hazelnut, capers, raisin, Parmesan cheese, roasted sesame dressing <b>DN</b>	
INSALATA DI TACCOLE E VERDE, CIPOLLE ROSSE, MOSTARDA, ACETO BALSAMICO E CUBETTI DI TONNO	12
Snap pea salad, green leaves, red onion, grain mustard, balsamic dressing, blue fin tuna loin <b>F</b>	
BURATTA CON INSALATINA DI FINOCCHI, OLIVE VERDI, CONDITA CON ACETO BALSAMICO ALL'AROMA DI LAMPONE	12.5
Burrata, shaved fennel, green olive, raspberry, flavored balsamic vinegar <b>D</b>	
INSALATA DI CAVOLINI DI BRUXELLES, PECORINO, MANDORLE TOSTATE, MIRTILLI ESSICATI, OLIO E LIMONE	11
Shaved Brussel sprouts salad, pecorino cheese, toasted almond, dried cranberry, lemon and EVOO dressing <b>DN</b>	
CARPACCIO DI MANZO, RUCOLA, SCAGLIE DI PARMIGIANO, OLIO E LIMONE	13
Black Angus beef carpaccio, arugula, Parmesan flakes, EVOO and lemon <b>D</b>	
CARPACCIO DI PAGELLO CON FINOCCHI, RUCOLA E LIMONE	10.5
Red snapper carpaccio, fennel, arugula, lemon <b>F</b>	
TARTARE DI TONNO EVOO E LIMONE SERVITA CON CROCCANTE DI LAVASH	14
Tuna tartar, lemon, chives, lavash cracker & EVOO <b>FGN</b>	

## HOT APPETIZERS

MELANZANE FRITTE ALL' ALGHERESE, RICOTTA ALLE ERBE, GOCCE DI MIELE E SEMINI	9
Alghero fried eggplant, ricotta herb whip, honey, and black seed <b>GDN</b>	
FRITTO MISTO DI PESCE E CROSTACEI	15
Fritto misto of fresh fish and shellfish <b>EFGS</b>	
GAMBERI FRESCHI SALTATI IN PADELLA PROFUMATI ALL'AGLIO, LEGGERMENTE GRATINATI CON ERBE MEDITERRANE	14
Fresh prawns sautéed with garlic, bisque, lightly gratinated Mediterranean herb crust <b>SFA</b>	
<b>PASTA</b>	
<i>Gluten free pasta available on request</i>	
RIGATTONI CON POMODORO, MELANZANE E BASILICO	11
Rigatoni pasta, eggplant, tomato, mozzarella, basil <b>DG</b>	
PENNE CON RAGU DI MANZO ALLA BOLOGNESE	14
Penne with Bolognese beef ragu, grated Parmesan <b>DGA</b>	
GNOCCHI DI PATATE IN SALSA ROSA LEGGERMENTE PICANTE CON POMODORO CILIEGINI, BURRATA E BASILICO	15
Potato gnocchi, rosa sauce, chili, cherry tomato, burrata and basil <b>GDE</b>	
SPAGHETTI AL FAROUK, SCAMPI, SALSA CURRY, PANNA E ERBA CIPOLLINA	16
Spaghetti Al Farouk, saffron, shrimp, curry, cream <b>FSD</b>	
TAGLIATELLE CON GAMBERI E ASPARAGI	16
Tagliatelle pasta, sweet shrimp, asparagus <b>SAD</b>	
FREGOLA DI SARDEGNA MANTECATA CON FRUTTI DI MARE	16
Sardinian semolina fregola simmered with seafood <b>FASGD</b>	
RISOTTO AI PORCINI, E FUNGHI DI CASTAGNO CON AROMA DI TARTUFO PARMIGIANO GRATUGIATO	16
Porcini & chesnut mushroom risotto with truffle essence & grated Parmesan <b>ADG</b>	

## PIZZA

PIZZA BURRATA	14
Tomato sauce, burrata, basil	G D
AL FUNGHI	14
Shaved chestnut mushroom	G D
PIZZA DI PASTA MADRE CON SALAME DI MANZO MILANO, RUCOLA E PARMIGGIANO	14
Beef salami Milano, arugula and Parmesan	G D

## MAIN COURSE

SPIGOLA ALL' ACQUA PAZZA CON POMODORINI	15
Sea bass Acqua Pazza, cherry tomato and lemon	A G
FILETTO DI POLLO BIOLOGICO, SALSA DI FUNGHI SPUGNOLA, CARCIOFO DI GERUSALUM	13
Organic chicken fillet, Jerusalem artichoke, morel mushroom sauce	G D
PICCATA DI VITELLO, AL LIMONE, PUREA DI PATATE E CAVOLFIORRE	20
Veal piccata with lemon, potato, and cauliflower puree	D G A
MILANESE DI VITELLO CON RUCOLA POMODORINI E SCAGLIE DI PARMIGGIANO	25
Veal Milanese, arugula, shaved Parmesan, cherry tomato	G E D
FILETTO DI SALMONE AL FORNO CON VINO BIANCO, ZUCCHINE, FINOCCHI, PORRO E SEDANO, AROMATIZZATO ALLO ZAFFERANO	22
Roasted salmon, courgettes, fennel, leek, celery, saffron	F

## SHARING PLATES

PAELLA AI FRUTTI DI MARE, RISO ALLO ZAFFERANO, SCAMPI, CALAMARI, COZZE E CAPPESANTE AL LIMONE	45
Seafood paella, saffron rice, shrimp, scallop, calamari, mussels with lemon	F S

PESCE DEL GIORNO AL FORNO IN CROSTA DI SALE SERVITO CON PATATE AL VAPORE E CONCASSEA DI POMODORI E LIMONE	55
Whole salt crusted market fish of the day, served with steamed potatoes, chopped tomato and lemon	F

PENNE FLAMBATE ALLA VODKA CON PANNA E PARMIGIANO PROFUMATE AL TARTUFO	45
Penne flambè with Vodka, cream, Parmesan and truffle essence	A D G

## FROM THE GRILL

FILETTO DI MANZO ANGUS SERVITOR CON UNA RIDUZIONE DI CARNE	28
Black Angus beef tenderloin, beef jus 200gm	G D
COSTATO DI MANZO SERVITOR CON UNA RIDUZIONE DI CARNE	36
Black Angus beef rib eye, beef jus 350gm	G D

## SIDE DISHES

VEGETALI ALL GRIGLIA	6
Grilled seasonal vegetables	
PUREA DI PATATE	6
Mashed potato	D
PATATE FRITTE	6
French fries	
PATATE AL FORNO	6
Roasted herb potato	D
SPINACI AL BURRO	6
Sauteed spinach	D
ASPARAGI ALLA GRIGLIA	7
Grilled asparagus	
FUNGHI DI CASTAGNO IN PADELLA	6
Sauteed chestnut mushroom	D

## DESSERT

CLASSIC TIRAMISU <b>D E G</b>	6
CROSTATA DI NOCCIOLE, CREMA ALLA CANNELLA E VANIGLIA, NOCCIOLA TOSTA	6
Hazelnut tart, cinnamon vanilla cream, roasted hazelnut <b>N G D E</b>	
PROFITEROLES FARCITI CON CREMA ALLA NOCCIOLA, GRANELLI DI PISTACCHIO, SALSA TIEPIDA AL CIOCCOLATO	6
Profiteroles, hazelnut cream, chocolate & crushed pistachios <b>G D</b>	
CARPACCIO DI ANANAS CON UN PASSATO DI FRUTTO DELLA PASSIONE E SORBET AL LIMONE	5
Pineapple carpaccio, passion fruit coulis and lemon sorbet	
GELATI E SORBETTI ITALIANI (PER SCOOP)	3
Italian vanilla, chocolate, pistachio sugar free, hazelnut sugar free, blackberry sorbet, lemon sorbet <b>D E</b>	

## SIGNATURE COCKTAILS

### GREEN GODDESS TONIC 9

Haymans gin, cucumber & pepper shrub, fresh basil, rosemary syrup, fresh lemon juice, topped with tonic water

### APRICOT SOUR 8

Bourbon whisky, angostura bitters, orgeat, apricot puree, honey, lemon juice & egg white **E**

### TIKI BRANCA 9

Jägermeister, Chartreuse, Fernet Branca, angostura bitters, passion fruit, cinnamon syrup & tonic water

### MAMA'S BELLINI 12

Italian sparkling wine & homemade peach puree

### BELLISSIMA 8

Russian standard, Pama Pomegranate, elderflower, lemon juice & pomegranate seeds

### FARAWLA NEGRONI 9

Strawberry infused Campari, Bombay Sapphire with Vermouth Rosso

### INCENDIO! 9

Se Busca mezcal, Aperol, orange liqueur, agave, chilli, coconut milk & fresh lemon juice

## NON-ALCOHOLIC COCKTAILS

### EARTH ELIXIR 5.5

Concentrated Earl Grey tea, passion fruit puree, thyme, vanilla, fresh lemon juice, topped up with tonic water

### OFF THE VINE 5

Watermelon & lemongrass shrub, strawberries, cucumber, honey, lemon juice & tonic water

### ORCHARD-TO-GLASS 5.5

Passion fruit puree, mango, pineapple juice, elderflower, mint & lemon juice

### SEASONAL MOJITO 5

Fresh fruit of choice, lemon juice, mint leaves, dash of sugar syrup & soda water

### DÉJÀ VU 6

Fresh blueberries, lavender, lemon juice, butterfly pea flower tea & soda water

## SPIRITS SELECTION

GIN	SHOT	BOTTLE	WHISKY - SINGLE MALT	SHOT	BOTTLE
Haymans Old Tom Gin	6.25	75	Glenfiddich 12yrs	9	125
Bombay Sapphire	6.25	70	Glenfiddich 15yrs	10	155
Tanqueray	6.25	70	Glenfiddich 18yrs	12.5	190
Tanqueray Ten	8	90	Glenlivet 15 yrs	11.5	165
Sipsmith	8	110	Glenlivet 18 yrs	13	190
Gunpowder	8	110	Dufftown Singleton	11	170
Hendrick's	8	110	Glenmorangie 10yrs	10.5	140
<b>VODKA</b>			Talisker 10yrs	11	165
Russian Standard	6.25	72	Lagavulin 16yrs	13	210
Russian Standard Platinum	6.5	78	Macallan 12yrs	11	165
Tito's	6.25	70	<b>BLENDED</b>		
Stolichnaya Gold	7	70	Chivas Regal 12yrs	7.5	90
Stolichnaya Elite	9	150	Chivas Regal 18yrs	13	175
Grey Goose	8	98	Johnnie Walker Black Label	7.5	90
Belvedere	8	98	Johnnie Walker Double Black Label	9.5	135
Beluga Noble	8	105	Johnnie Walker Gold Label	13	180
Beluga Transatlantic	9	110	Johnnie Walker Blue Label	27	420
Beluga Gold Line	19	305	J&B Rare	6.25	70
Ketel One	7	95	<b>BOURBON</b>		
<b>RUM</b>			Jim Beam	6.25	70
Bacardi White	6.25	70	Jack Daniel's	6.25	70
Captain M. Spiced	6.5	80	Woodford Reserve 1L	9	120
Havana Club 3yrs	6.5	70	<b>JAPANESE</b>		
Cachaca	6.25	70	Akashi Japanese Blend	11	110
Diplomatico Reserve Exclusiva	8	84	Kamiki Japanese Blend	11.5	150
Pampero Aniversario	11	150	Hibiki	17	210
Zacapa 23	11	150	<b>IRISH</b>		
<b>MEZCAL</b>			Jameson	6.25	70
Se Busca Mezcal Joven	7	98	<b>COGNAC</b>		
Se Busca Mezcal Reposado	7.5	105	Camus VS	9	104
Se Busca Mezcal Anejo	8.5	118	Hennessy VS	9	115
<b>TEQUILA</b>			Hennessy VSOP	12	210
Jose Cuervo Silver	6.25	70	Courvoisier VSOP	12	210
Jose Cuervo Gold	6.25	70			
Lunazul Reposado	8	84			
Herradura Reposado 70 cl	9	120			
Patron Silver	10	120			
Patron Reposado	10	130			
Don Julio Blanco	10	125			
Don Julio Reposado	10.5	135			
Don Julio 1942	15.5	215			
Clase Azul Tequila Plata	13	180			
Clase Azul Reposado	17	250			

## LIQUEUR

Sambuca Romana White	6.5	70
Jägermeister	6.5	74
Choya Sake	6.5	70
Campari	7	74
Aperol	7	70
Skinos Mastiha	7	74
Fernet Branca	6.5	70
Limoncello	7	70
Arak Crystal	6.5	50
Arak Alraah	7	50

## BEER

Amstel	6
Carakale Blonde Ale	6.5
Stella Artois	7
Corona	8
Peroni	8

## H2O

Acqua Panna small	3
Acqua Panna large	5.5
S. Pellegrino small	3.5
S. Pellegrino large	4.5
Clara small	2.5
Clara large	4

## SOFT DRINKS

Coca-Cola, Coca-Cola Zero, Sprite, Sprite Zero, Fanta orange, soda, tonic, bitter lemon, ginger ale	3.5
Red Bull	4.75

## PREMIUM MIXERS

Pink grapefruit tonic (fentimans)	4
Pink rhubarb tonic water (fentimans)	4
Rose lemonade (fentimans)	4
Ginger beer (fentimans)	4

## JUICES

<b>FRESH</b>	5
orange, lemon, grapefruit, tomato	
<b>CHILLED JUICES</b>	3.25
apple, cranberry, mango, pineapple	

## ICED DRINKS

Espresso Affogato	5.5
Iced Cappuccino	4
Caramel Frappe	4
Iced Pistachio Latte	5
Iced Tea Selection	4

## HOT DRINKS

### COFFEE

Espresso	3
Double espresso	4
Cappuccino	5
Café Latte	5
Turkish	4

### TEA

Tea selection	4
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