

# 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 Niccolo 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