



MAMMALINA – ITALIAN DELICATESSEN & CAFÉ

An Authentic Taste of Italy - Fine Foods, Wines & Coffee

LOVE FOOD? LOVE MAMMALINA!

MammaLina's Homemade Catering Menu for Private Parties

'Stuzzichini' - Savoury Canapés	Price	Description	
Home made Focaccia Bread	£10 - £15 per kilo depending on topping	(i) With olive oil and rosemary (ii) with cherry tomato & onion or grilled vegetables (iii) with hams and vegetables	
Assorted 'Fagottini'	£18 per kilo	Baked parcels filled with (i) ham & cheese, (ii) mozzarella & mushroom, (iii) tomato & basil	
MammaLina's mini skewers	£22 per kilo	Scamorza cheese wrapped in Speck ham or Mortadella and grilled	H
Mini Fish cakes	£15 per kilo	Small balls of typical Italian white fish 'Baccala', potato, garlic and parsley coated in breadcrumbs	H
Crostini selection	£15 per kilo	Toasted bread topped with a selection of MammaLina's hams, cheeses, mixed vegetables, olive, mushroom or artichoke paté	
Bruschetta	£15 per kilo	Toasted slices of baguette topped with juicy diced cherry tomatoes, basil and olive oil	
Arancini di Riso	£15 per kilo	Baked rice balls coated in breadcrumbs filled with (i) ricotta cheese, lemon and saffron (ii) mozzarella & Ham (iii) spinach & ricotta (iv) meat ragu	H
Hot main courses	Price	Description	
Homemade Lasagna	£12 - £15 per kilo	Traditional with Bolognese sauce or vegetarian	
Canelloni	£15 per kilo	Large pasta tubes filled with ricotta cheese and spinach in a tomato and béchamel sauce, topped with parmesan	
Crespelle	£15 per kilo	Homemade Crepes filled with ricotta cheese and spinach cooked in a béchamel sauce with tomato sauce and parmesan	
Gnocchi alla Sorrentina	£12 per kilo	Homemade gnocchi in a fresh tomato sauce with scamorza cheese and basil baked in the oven with parmesan cheese on top	

Pasta al Forno	£12 - £15 per kilo	Our artisan made Cavatelli pasta or Orecchiette Pasta with (i) tomato and mozzarella (the kids love this one!) (ii) mushroom, saffron, speck, pancetta, parmesan and caciotta cheese (iii) puttanesca sauce – tomato, anchovies, capers and black olives (iv) amatriciana sauce – tomato, parma ham, onion and fresh herbs	
Parmigiana di Melanzane	£15 - £18 per kilo	Oven baked aubergine layered with mozzarella, tomato sauce, basil and grated parmesan	
Traditional Italian meatballs	£15 per kilo	Meatballs made with beef mince, parmesan and fresh herbs in a tomato sauce	
Cold Dishes / Insalate	Price	Description	
MammaLina's Italian Hams & Cheese Platters	£3 per portion	A selection of freshly sliced hams (Speck, Parma, Mortadella, Ventricina, Salsiccia, Soppresata, Coppa) and cheeses (Pecorino, Caciotta, Caciocavallo, Montagnone)	
Italian Sott'Olio	Sold in jars with an average price of £6.50 per jar of ca. 260g	A selection of preserved vegetables including sundried tomatoes, mixed mushrooms and porcini, broad beans, artichoke hearts, aubergines and peppers	
Vegetarian skewers	£1 each	Montagnone cheese, sundried tomatoes and artichoke skewers	
'Pizza Rustica' (Quiches)	£15 per kilo or £18 per kilo for mini quiches	Can be served hot or cold. Available in (i) Lorraine (ii) Mushroom, Speck, Scamorza Cheese (iii) Vegetarian (iv) Salmon & Spinach	
Insalata Vegetariana (Vegetarian Salad)	£15 per kilo	A salad of mixed green leaves, grilled vegetables, broadbeans, olives, pecorino cheese shaves and a dash of homemade basil pesto	
Insalata Boscaiola	£15 per kilo	A salad of Speck or smoked pancetta, preserved mushrooms, olive oil, parmesan shavings, mixed green leaves, rocket and cherry tomatoes	
Insalata di Riso Giardiniera	£15 per kilo	Arborio rice salad with mixed preserved pickles vegetables, sundried tomatoes, cubes of scamorza cheese, olives, capers, finished with extra virgin olive oil. We can add Italian ham or Mortadella to this if required for a meat version.	
Insalata Tricolore	£1.50 per head	A delicious fresh salad prepared with mini buffalo mozzarella, cherry tomatoes, extra virgin olive oil, fresh basil pesto and rocket	
'Dolci' / Sweet things	Price	Description	
Freshly baked cakes	£14 - £15 per kilo depending on the specific ingredients	(i) Homemade 'Crostata' with fruit jam (ii) apple and blackberry cake (iii) apple cake (iv) carrot cake (v) Italian lemon or orange and polenta cake (vi) Italian cheesecake, assorted flavours (vii) chocolate cake	

'Bocconotti' sweets	£1.00 each	Mini bites of shortcrust pastry filled with homemade jam prepared by Adele's Mum!	
'Bigné'	£15 per kg	Profiteroles made with crème Chantilly or chocolate sauce	
Homemade tiramisu'	£15 per kg	The famous Italian dessert made with layers of sponge, mascarpone cheese, espresso coffee, coffee liqueur (if preferred) and chocolate	
Homemade cupcakes	£1.50 - £1.75 each	Handmade vanilla cupcakes - a nice touch if there are children at the party	
Homemade Italian Celebration Cake	£15 - £18 per kg	Traditional Italian Cake made with fresh crème Chantilly and chocolate or crème Chantilly and fresh fruits or coffee flavoured or Limoncello flavoured	
Pannacotta	£2 per portion	Italian cream caramel (with seasonal fresh fruits, vanilla or chocolate)	
Vino	Price	Description	
'Vino bianco' (white wines)			
Colle Cesi Trebbiano	£14.50 per bottle	Dry and well balanced white wine of clear straw colour with greenish hues and a bouquet of acacia	
Fonte Veneris Chardonnay	£16.50 per bottle	Light, warm and well balanced with an intense bouquet	
Kaleo Pecorino	£17.50 per bottle	Unique to Abruzzo. Fruity, intense white wine with a fresh bouquet of floral hints	
Falanghina	£18.50 per bottle	Golden straw colour with green reflections and a fresh bouquet and a pleasantly bitter aftertaste	
Prosecco (Spumante Venere Brut)	£19.50 per bottle	Dry, encompassing spumante with a lasting flavour. Slightly fruity with floral aromas	
'Vino Rosso' (red wines)			
Colle Cesi Cerasuolo	£14.50 per bottle	Dry, cherry pink rosé wine with an intense yet delicate bouquet	
Colle Cesi Montepulciano	£14.50 per bottle	Ruby red with a soft bouquet of woodland fruits	
San Giovese - 2009	£18.50 per bottle	Dry and mellow wine with a bright red colour, fresh and fruity bouquet	
Terra Regia Montepulciano - 2006	£25.00 per bottle	Oak aged, clear, warm, well balanced deep red wine with an intense, rich bouquet	
Tintilia 2009	£27.00 per bottle	Native grape of Molise. Full, mellow and velvety wine, deep ruby red in colour with violet reflections	
Aglianico 2009	£27.00 per bottle	Oak aged, well balanced red wine with a ruby red colour and a slight hint of orange, a winy bouquet, ample and intense with hints of ripe fruit. Mellow and velvety, it is very harmonic, full-bodied and with just the right tannic content and hints of almonds. Ideal with savoury foods, starters, game and cheese.	

- **Above is an example of our catering service but we are happy to tailor the menu for any specific requirements or dietary needs**
- **'H' indicates that heating / grilling is required just before serving**
- **All our food is homemade and freshly prepared for your event**
- **We can sell all of the items on a per head rather than a per kg basis if preferred. You can give us an indicative budget and we can come up with a per head tailor made menu, personalised for your special occasion and needs**
- **Please note that for certain items we need up to a week notice for your order**
- **Prices may vary slightly from those quoted depending on the seasonal availability of the ingredients**
- **The hot main courses are served in trays weighing c.2 – 2.5kg and each serves 8 – 10 people depending on the size of the portions served**
- **Quiches are 25cm in diameter weighing about 1.5kg**
- **If 15 or more bottles of wine are purchased a 20% discount will be applied on the total cost of the wine (offer applicable on certain wines, subject to availability)**
- **We can provide staff to help you host your event, subject to availability. Price available on request**
- **Please note we do NOT provide glasses, cutlery, linen or china. Disposable plates, glasses, cutlery and paper napkins can be provided on request**
- **Our food is presented in foil, plastic or card containers or trays**
- **All prices are inclusive of VAT**