



**MAMMALINA – ITALIAN DELICATESSEN & CAFÉ**  
An Authentic Taste of Italy - Fine Foods, Wines & Coffee

**DELICATESSEN MENU**

<b>Ham and Salami</b> (from the deli counter)	<b>Description</b>
Prosciutto Crudo	The original Parma / cured ham
Speck	A smokey cured ham from the mountains of Italy
Prosciutto Cotto	Fresh baked ham (the Italian equivalent of a typically English ham)
Mortadella Leoncini	Mild, soft cooked ham flavoured with pistachio
Pancetta Filettata	Rolled fillet of pancetta (the Italian bacon)
Capocollo Nostrano Dolce	Stronger tasting cured meat, salted and air-cured with herbs & spices
Salame Ungherese	Classic salami, made with lean pork
Salsiccia Nostrana Pepe*	Salsiccia / pepperoni sausage prepared with black pepper
Salsiccia Nostrana Rossa Dolce*	Sweet salsiccia / pepperoni sausage prepared with fennel
Salsiccia Nostrana Rossa Chilly*	Salsiccia / pepperoni sausage prepared with chilly & fennel
Soppressata Nostrana Schiacciata	Flat salsiccia / pepperoni sausage prepared with black pepper
Ventricina Nostrana Dolce Rotonda	Hand-cut cured meat which in taste is somewhere between Capocollo, Crudo and Speck
Ventricina Nostrana Piccante Rotonda	Hand-cut cured meat which in taste is somewhere between Capocollo, Crudo and Speck prepared with chilly
* Denotes available "intera" packs of ~200g	
<b>Cheese</b> (from the deli counter)	<b>Description</b>
Premium Parmigiano	Premium parmesan, aged for 24 months
Pecorino Manciano (5/6 months)	Organic, mild but hard cheese made with sheep's milk
Burrino al Tartufo (Truffle)	Butter cheese hard on the outside buttery in the middle flavoured with truffles
Burrino Nocciolina	Butter cheese hard on the outside buttery in the middle (excellent to spread)
Caciotta	Delicate cheese (excellent to cook on the grill)
Caciotta Peperoncino (Pepper)	Caciotta flavoured with black pepper
Caciotta Tartufo (Truffle)	Caciotta flavoured with truffles
Grottone	Mature softish cheese aged in a cave
Caciocavallo	Semi-hard cooked cheese with a pleasant and mellow flavour
Caciocavallo (Smoked)	Smoked Caciocavallo
Montagnone	Tender softer cheese, slightly creamy with a delicate scent
Scamorza Passita	Dried mozzarella perfect for pizza
Scamorza (to be Grilled)	Dried mozzarella to be grilled / served hot in the style of Camembert
Scamorza (Smoked)	Smoked dried mozzarella
<b>Cheese Jams</b>	<b>Description</b>
Marmellata di Arancia (piccante/spicy)	Spicy orange jam, suitable for all cheeses
Mela Senapata	Apple and mustard jam, suitable for mature cheeses
<b>Pasta</b> (artisan made - premium quality)	<b>Description</b>
Cavatelli	Pasta shaped like small shell with rolled-in edges
Orecchiette	Pasta in the shape of little ears "orecchiette"
Strozzapreti	An elongated form of cavatelli, or hand-rolled pasta
Troccoli	Long and thick spaghetti shaped pasta
<b>Pasta Sauces</b>	<b>Description</b>
Arrabbiata (piccante / spicy)	Tomato sauce with garlic and chilli
Amatriciana	Tomato sauce with pancetta and pecorino
Funghi Porcini (with tomato)	Porcini mushrooms with tomatoes
Puttanesca	Tomato sauce with olives, capers and anchovies
<b>Vegetable Creams</b> (for bruschetta, pizza or pasta)	<b>Description</b>
Trifolata (80g)	Truffles and mushrooms
Crema di Carciofi (180g)	Artichoke cream
Crema di Porcini (80g)	Cream of porcini mushrooms
<b>Preserved Vegetables</b> ("sottolio")	<b>Description</b>
Carciofini (280g)	Artichoke hearts preserved in olive oil
Fave (280g)	Broad beans preserved in olive oil
Funghi Misti (260g)	Mixed mushrooms and porcini mushroom sauce
Melanzane e Peperoni (260g)	Aubergine and peppers, slightly spicy preserved in olive oil
Pomodorini secchi (260g)	Sun-dried cherry tomatoes
<b>Oils / Vinegar</b>	<b>Description</b>
Truffle Oil (40ml)	--
Molisan Olive Oil (500ml)	--
Molisan Olive Oil - Anforetta (250ml)	--
Balsamic Vinegar aged 8 years (250ml)	--
<b>Chocolate</b>	<b>Description</b>
Tocco (250g - milk chocolate with nuts)	Highest quality Italian chocolate "slab" <i>n</i>
Gianduiotti (80g - milk chocolate)	The most exclusive and delicious chocolate originally from Turin <i>n</i>
Zuccotti (220g)	Chocolate "bomb"
<b>Cakes</b>	<b>Description</b>
Cappucci del Frate (250g)	Chocolate and honey biscuits with hazelnuts <i>n</i>
Lemoncello Cake (350g)	Soft lemon sponge cake
Agrumi Cake (350g)	Soft citrus / orange flavoured sponge cake
<b>Biscuits</b>	<b>Description</b>
Dolcetti Chocolate	Chocolate "spelt" biscuits - crisp outside, soft in the centre
Dolcetti Honey	Honey "spelt" biscuits - crisp outside, soft in the centre
Pandolcini Classic	Light sweet biscuits
Pandolcini Chocolate	Light sweet biscuits with chocolate chips
Mostaccioli (500g)	Box of chocolate "mostaccioli" biscuits <i>n</i>
Mostaccioli (one piece)	-- <i>n</i>
<b>Other</b>	<b>Description</b>
Chocolate Coated Almonds	<i>n</i>
Chocolate Coated Hazlenuts	<i>n</i>
Chocolate Coated Coffee Beans	

*n - denotes that this product contains or may contain nuts*