



 Nonna Recommends

ANTIPASTO

STARTERS FOR THE TABLE

SALUMI BOARD

Selection of cold meats and burrata served w/ rosemary and sea salt focaccia (serves 2-4) **35**

BRUSCHETTA CAPRESE

Homemade focaccia al forno topped w/ fresh buffalo mozzarella cherry tomatoes, fresh basil sea salt and balsamic glaze **16**

FOCACCIA AL FORNO

Rosemary & sea salt **or** garlic, oregano & cheese **10 | 12.5**

GARLIC PRAWNS

King prawns w/ a garlic and walnut sauce served w/ cannellini bean, green olive & rocket salad **24 | 29**

FROM THE KITCHEN

FOR TIMES YOU DON'T WANT PIZZA

FRESH PASTA

Spaghetti or fettuccine served w/ grated parmigiano **25**

w/ a choice of:

- Home-made pesto (Chef's favourite)
- Bolognese or
- Napoli sauce
- Duck ragu **+7**
- Marinara **+7**

GNOCCHI GF

Traditional hand-rolled gnocchi w/ a choice of:

- Home-made pesto (Chef's favourite)
- Bolognese or
- Napoli sauce


Served w/ grated parmigiano **26**

LASAGNA

Layered fresh pasta, w/ home-made bolognese, bechamel and grated parmigiano **26.5**

ROQUETTE SALAD

Roquette, parmigiano scales, balsamic dressing and E.V.O.O **10**

 All GF food at Mamma Mia including our GF pizza bases are GLUTEN FREE, however not suitable for for coeliacs due to the nature of our preparation area.



PIZZE TRADIZIONALI

TRADITIONAL ITALIAN PIZZA

CARNE

San Marzano tomato, mozzarella, mild salami pancetta pork and fennel sausage **26**

NAPOLI

San Marzano tomato, mozzarella, kalamata olives, anchovies, oregano **23.5**

PANCETTA E ZUCCA

White mozzarella base oven roasted pumpkin, pancetta and home made basil pesto **25**

MARGHERITA

San Marzano tomato, mozzarella, basil, oregano and E.V.O.O **22**

QUEEN MARGHERITA

San Marzano tomato, cooked buffalo mozzarella, parmigiano, basil and E.V.O.O **23.5**

LAZIO

Mozzarella, roasted potato, pancetta and rosemary **23.5**

PRIMAVERA

San Marzano tomato, mozzarella, fresh prosciutto san danielle, roquette, fresh parmigiano scales, cherry tomatoes and E.V.O.O **25.5**

SARZANA

San Marzano tomato, mozzarella, homemade pork and fennel sausage, prosciutto san danielle and E.V.O.O **25**

CAPRICCIOSA

San Marzano tomato, mozzarella, leg ham, mushroom, artichokes, oregano, olives and E.V.O.O **25**
Add anchovies **+\$2**

L'ITALIANA

San Marzano tomato, fresh Italian buffalo mozzarella, prosciutto San Daniele, basil and E.V.O.O **26.5**

FORMAGGIOSA

Mozzarella, goat's cheese, gorgonzola and parmigiano **25**

ORTOLANA

San Marzano tomato, mozzarella, roasted capsicums, zucchini, eggplant and basil pesto **24**

ALL PIZZAS AVAILABLE W/ GLUTEN FREE BASE **+\$5**

MONTEROSSO

San Marzano tomato, mozzarella, mushroom, prawns, olives, garlic oil, parsley and fresh chilli **25**

CATANZARO

San Marzano tomato, mozzarella, 5-star hot salami, red capsicum, olives, artichokes and oregano **24.5**

VERONA

Mozzarella, mushrooms, goats cheese, fresh roquette, Italian truffle oil and fresh parmigiano scales **23**

TREVISO

Mozzarella, roasted butternut pumpkin, pine nuts, goat's cheese, roquette & E.V.O.O **24**

DIAVOLA

San Marzano tomato, mozzarella, 5-star hot salami, roasted red capsicum, goat's cheese, fresh roquette, chilli oil **25**

DESSERT

IT'S A DIFFERENT STOMACH, RIGHT?

AFFOGATO

Shot of espresso served w/ Frangelico and vanilla ice cream **15**

LIMONCELLO AFFOGATO

Lemon sorbet w/ Limoncello **15**

NUTELLA PANNA COTTA

Served w/ salted pistachio **13**
Add Topolino pistachio gelato **+\$5**

NUTELLA CALZONE (SERVES 2)

Nutella, strawberries, vanilla ice cream **19.5**

TIRAMISU

Savoardi, dipped in coffee w/ mascarpone cream and a hint of Kahlua, dusted w/ pure cocoa powder **14**

CANNOLI

Crispy pastry tubes w/ pistachio crumb, filled w/ Italian custard **or** ricotta, orange and chocolate chips **9.5ea**

GELATO PER SCOOP

Chocolate | Vanilla | Lemon **4.5** (House)
Vegan Chocolate | Pistachio **6** (Topolino)



ASK US ABOUT CATERING AND OUR RANGE OF TAKE HOME MEALS

BEER, CIDER & WINE

FOOD'S BEST FRIENDS

BEER & CIDER

Beer Of The Month: ask our friendly wait staff 9.5
Beechworth Pale Ale 9.5
Peroni Nastro Azzuro 9
Peroni Red 9
Peroni Mid Strength 9
Peroni Zero 8
Corona 9
Alpine Cider - Pink Lady (Sweet) 9.5

WINE + SPARKLING (Gls / Btl)

Bandini Prosecco Nv 11 / 50
Champagne Veuve Clicquot /110
Monte Tondo Mito Soave 2021 11 / 50
Breganze Pinot Grigio 2021 11 / 50
Poggio Anima Rosato 2021 11 / 50
Contesa Montepulciano 2020 12 / 55
Poggio Anima Chianti 2020 12 / 55
Poggio Anima Nero D'avola 2020 12 / 55
Giovanni Rosso Barolo 2017 / 145

FRIZZANTE

BIANCO

ROSE

ROSSO

COCKTAILS

GET THIS PARTY STARTED

Amaretto Sour: Disaronno, Lemon Juice, Egg White 19
Americano: Campari, Red Vermouth, Soda 16
Aperol Spritz: Prosecco, Aperol, Soda 17
Bellini: Prosecco, Peach Nectar, Peach Schnapps 15
Campari Spritz: Prosecco, Campari, Soda 17
Cosmopolitan: Vodka, Triple Sec, Cranberry Juice 19
Espresso Martini: P9 Espresso, Vodka, Kahlua 19
Salted Caramel Espresso Martini: P9 Espresso, Vodka, Kahlua, Shaved Lindt Salted Caramel Chocolate 20
French Martini: Chambord, Vodka, Pineapple Juice 19
Limoncello Spritz: Prosecco, Limoncello, Soda 17
Montenegroni: Montenegro, Gin, Red Vermouth 17
Negroni: Gin, Campari, Sweet Vermouth 20
Negroni Sbagliato: Prosecco, Campari, Red Vermouth 16

SPIRITS

SOMETHING A LITTLE STRONGER

CHOOSE YOUR SPIRIT FROM:

- Bombay Sapphire Gin 9.5
- Malfy Gin 11
- Ink Gin 11
- Absolut Vodka 9.5
- Grey Goose Vodka 12
- Jim Beam Bourbon 9.5
- Maker's Mark Bourbon 12
- Jack Daniels Whiskey 9.5
- Canadian Club Canadian Whiskey 9.5
- Johnny Walker Whiskey 9.5
- Johnny Walker Black Label 12
- Bundaberg Rum 9.5
- Bacardi Rum 9.5
- Jose Cuervo Tequila 9.5

- Sambuca 9.5
- Chambord 9.5

Mix w/ Tonic, Soda, Coke, Coke Zero, Lemonade, Ginger Beer, Dry Ginger Ale, Oj, Aj, Cranberry Juice or have neat on ice.

FOR AFTER

SETTLE DOWN TIGER

DIGESTIFS

Galliano (Sambuca, Sambuca Black, Sambuca Vanilla) 11
Amaro Monte Negro 11
Amaro Averna 11
Luigi Francoli Grappa 11
Frangelico 11
Limoncello 11
Baileys 11

SOFT DRINKS

CARE FREE & FULL OF FIZZ

Capi Lemon / Blood Orange 250ml 5
Coke 330ml 5
Coke Zero 330ml 5
Sprite 330ml 5
Orange | Apple | Cranberry | Pineapple juice 5
Lemon Lime & Bitters 6
Capi Small Sparkling Tonic 250ml 4
Capi Large Sparkling Water 750ml 9
Capi Small Sparkling Water 250ml 4

NON ALCOHOLIC

ALL TASTE NO ALCOHOL

Non Alcoholic Beer 330ml 8
Non Alcoholic Wine 8 Gl
Mocktail (Lemon Or Blood Orange Spritz) 12

HOT DRINKS

*Soy/almond mylk +0.50

TIME FOR SOMETHING HEARTWARMING

ESPRESSO | SHORT BLACK

A single shot between 25ml-30ml extracted in 25-30 seconds 3.5

LONG BLACK

2/3rds boiling water into a cup with a double shot of espresso (60ml) 4.5

RISTRETTO

Less diluted with water and more intense, with more body and less bitterness. 15 to 20ml 3.5

PICCOLO

A single ristretto shot 15ml -20ml topped with warm silky milk 4

SHORT MACCHIATO

A 30ml shot of espresso with a teaspoon of hot steamed milk and dollop of micro foam 3.5

CAPPUCCINO

Espresso based with a 30ml shot, then topped with silky thick textured milk 4.5

FLAT WHITE

A 30ml shot of espresso then topped with steamed milk and a thin layer of smooth micro foam covering the surface 4.5

LATTE

A 30ml shot of espresso then topped with silky steamed milk to result in a 10-15mm layer of micro foam 4.5

+COFFEE SHOT +0.50

CHAI LATTE 5

HOT CHOCOLATE 5

SPECIALTY TEAS Ask staff 5

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