



TAKEAWAY & DINE-IN MENU

SERVED DAILY 9:00 AM – 1:00 PM

FRESH FLAVOURS, ITALIAN SOUL, AND A HINT OF THE CINQUE TERRE COAST.

CAFFETTERIA – COFFEE BAR

START YOUR DAY THE ITALIAN WAY.

All coffees available in 3 sizes

(Small/Medium/Large)

Milk choices:

Full Cream | Oat | Almond | Soy | Lactose-Free

- **Espresso** – 4.5
- **Macchiato** – 5.0
- **Long Black** – 4.5 / 5.2 / 5.9
- **Flat White / Cappuccino / Latte** – 4.9 / 5.9 / 6.9

- **Mocha** – 4.0 / 5.9 / 6.9
- **Hot Chocolate** – 4.9 / 5.9 / 6.9
- **Babyccino** – 2.5

Milk alternative +1.0

CHILLED FAVOURITES

- **Iced Coffee** – 8.9
- **Iced Chocolate** – 8.9
- **Iced Latte** – 4.9 / 5.9 / 6.9

RULLATI & BEVANDE FRESCHE

PERFECT FOR SUNNY DAYS AND SALTY HAIR.

MILKSHAKES

- **Classic Flavours**
(Chocolate, Vanilla, Strawberry, Caramel) – 8.5

Milk alternative +1.0

THICKSHAKES - 11.5

- **Traditional Italian gelato with Classic Flavours** (Chocolate, Vanilla, Strawberry, Caramel)

Milk alternative +1.0

ORGANIC JUICE – 8.5

(Vegan & Gluten Free)

- **Lean & Green**
- **Banana, Mango & Apple**
- **Orange**
- **Apple**

PREMIUM BOTTLED JUICE – 6.5

(Vegan & Gluten Free)

- **Apple Blackcurrant**
- **Orange Passionfruit**
- **Apple**
- **Pineapple**

SMOOTHIES – 12.0

(Dairy free smoothies)

- **Immunity** – Rosehip, Passionfruit, Blueberry, Pear, Apple, Banana
- **Energise** – Mesquite, Pear, Pineapple, Mango, Passionfruit, Apple
- **Cleanse** – Spirulina, Banana, Apple, Orange, Passionfruit, Lemon

SOFT DRINKS

- **Capi Lemon / Blood Orange**
(250ml) – 6.0
- **Coke, Coke Zero, Sprite**
1.25L – 6.0
- **Coke, Coke Zero, Sprite**
Can – 4.5
- **Capi Small Sparkling Tonic**
(250ml) – 5.5
- **Capi Sparkling Water**
Large 750ml – 9.0
Small 250ml – 5.5



FULL BAR OPEN ALL DAY

Ask our friendly team for the complete menu.



TAKEAWAY & DINE-IN MENU

SERVED DAILY 9:00 AM – 1:00 PM

FRESH FLAVOURS, ITALIAN SOUL, AND A HINT OF THE CINQUE TERRE COAST.

DOLCI DA BANCO – BAKED TREATS

MUFFIN OF THE DAY – 5.5

ITALIAN CUSTARD DANISH – 7.5

CROISSANT – 5.5

MACARONS – 4.5

CHOCOLATE BITES – 3.5

AMARETTI BISCOTTI – 3.5

CROISSANT FILLED WITH NUTELLA & ORANGE RICOTTA – 9.5

EGGS YOUR WAY

ITALIAN BAKED EGGS – 16.5 – Free-range eggs baked in a rustic Italian sugo with cannellini beans, and hot or mild salami served with toasted ciabatta.
Add goats cheese +4

SMASHED AVO W/ EGGS – 21.5 – Creamy avocado on toasted Ciabatta, finished with goats cheese lemon and a touch of sea salt, just like on the Ligurian coast.

ITALIAN SCRAMBLED EGGS – 14.5 – Free-range eggs and cream scrambled with grated parmigiano and fresh parsley on toasted ciabatta

EGGS ON TOAST – 13.0 – Poached, fried, or scrambled, served on toasted Ciabatta, café-style with a coastal Italian twist.

ADD-ONS – Mushrooms 4 • Bacon 5 • Olives 2 • Roasted Capsicum 2 • Roquette 2 • Goats Cheese 4 • Tomato 3 • Egg 4

TOSTATO – CIABATTA OR PANINO

Available toasted or wrapped for takeaway.

BACON & EGG – 9.5 – Crispy bacon and free-range eggs topped with fresh basil and house-made relish, with an optional kick of chilli.

ROAST VEGE & MOZZARELLA AND HOUSE MADE BASIL PESTO (V) – 10.5 – Seasonal roasted vegetables paired with mozzarella for a vibrant vegetarian delight.

SALAMI, KALAMATA OLIVE & MOZZARELLA – 11.0 – Salami, Kalamata olives, and creamy mozzarella come together in perfect harmony.

LEG HAM & MOZZARELLA CROISSANT – 9.0 – Flaky buttery croissant filled with savory leg ham and melted creamy mozzarella

PROSCIUTTO, MOZZARELLA, ROQUETTE & BALSAMIC – 12.0 – Delicate prosciutto, fresh mozzarella, peppery roquette, finished with a drizzle of aged balsamic vinegar.

SHARE PLATTERS

Salumi Board – 35.0 – A selection of cold meat and burrata served w/ rosemary and sea salt focaccia
Serves 2-4

PASTA

LASAGNA – 26.5 (GLUTEN FREE 29.5)

Layered fresh pasta with home-made bolognese, béchamel & grated parmigiano.

INSALATE – SALADS

PRAWN W/ CANNELLINI BEANS, GREEN OLIVE & ROQUETTE SALAD – 16.5 – Juicy prawns tossed with cannellini beans, green olives, and roquette, dressed with lemon and EVOO for a bright coastal bite.

ROAST VEGETABLE W/ GOAT'S CHEESE SALAD AND BASIL PESTO 14.5 – Oven-roasted seasonal vegetables with tangy goat's cheese, finished with fragrant basil pesto for a fresh, vibrant flavour.

CAPRESE SALAD 15.5 – Fresh tomatoes, creamy mozzarella, and basil, drizzled with Ligurian olive oil and aged balsamic for a true taste of the Riviera.

DOLCI – ITALIAN DESSERTS

TIRAMISÙ – 14.0

Savoiardi dipped in coffee, mascarpone cream, a hint of Kahlua, dusted with cocoa.

CANNOLI – 9.5

Crisp pastry tubes with pistachio crumb & choc chips, filled with Italian custard OR ricotta & orange.

NUTELLA PANNA COTTA – 13.0

Crisp pastry tubes with pistachio crumb & choc chips, filled with Italian custard OR ricotta & orange.

GELATO

- Per scoop – Chocolate | Vanilla | Lemon – 5.0
- Vegan Chocolate | Pistachio – 7.0

FULL BAR OPEN ALL DAY

Ask our friendly team for the complete menu.



ORDER ONLINE OR PHONE
mammamialtaliankitchen.com.au
02 6064 2585



ASK US ABOUT CATERING
AND OUR RANGE OF TAKE
HOME MEALS