

# Mama Jay

## Antipasti belli

<b>Bread basket</b>	\$ 4.5
<i>Homemade focaccia bread and grissini served with olive oil, balsamic vinegar and parmesan</i>	
<b>La Burrata salad</b>	\$ 18.0
<i>Freshly burrata, yellow and red cherry tomatoes with basil infused extra virgin olive oil</i>	
<b>La Burrata con salumi</b>	\$ 32.0
<i>Fresh burrata served with your choice of prosciutto di San Daniele or bresaola with extra virgin olive oil</i>	
<b>La Burrata con salmone</b>	\$ 35.0
<i>Fresh burrata served with Scottish smoked salmon, capers, lemon slices with extra virgin olive oil</i>	
<b>L'insalata mista</b> ♡	\$ 14.0
<i>Rocket salad, lolo rosso, crushed walnuts, dried apricots, and sunflower seeds with lemon mustard dressing</i>	
<b>La Rucola e Bresaola</b>	\$ 22.0
<i>Bresaola, rocket salad, cherry tomatoes, and parmesan shavings with extra virgin olive oil and lemon dressing</i>	
<b>Kale salad</b>	\$ 16.0
<i>Kale salad, cherry tomatoes, fresh mushrooms, dried cranberries, walnuts, ricotta, served with balsamic dressing</i>	
<b>Nicoise Salad</b>	\$ 20.0
<i>Ortiz ventresca tuna, rocket leaves, lolo rosso, cherry tomatoes, boiled potato, olives, capers with lemon mustard dressing</i>	
<b>Octopus carpaccio</b>	\$ 25.0
<i>Imported Galician octopus topped with red pepper slices and lemon oil dressing</i>	
<b>Fresh crab salad</b>	\$ 24.0
<i>Imported fresh crab, avocado and a side of rocket salad with lemon mustard dressing</i>	
<b>Patate parmigiana</b>	\$ 9.0
<i>Rosemary roasted potatoes served with fried eggplants, tomato sauce and parmesan</i>	
<b>Patate della Mamma</b> ♡	\$ 10.0
<i>Rosemary roasted potatoes served with our home-made gorgonzola sauce</i>	

<b>Calamari della Mamma</b>	\$ 20.0
<i>Oven baked freshly imported calamari, black olives, capers and cherry tomatoes</i>	
<b>Beetroot Carpaccio</b>	\$ 14.0
<i>Thinly sliced beetroot, wild rocket, parmesan slices, and grated hazelnuts, with gorgonzola dressing</i>	
<b>Beetroot Salad</b>	\$ 17.0
<i>Beetroot, rocket salad, lettuce, lolo rosso, goat cheese, and walnuts with balsamic dressing</i>	
<b>Focaccia al pomodoro</b>	\$ 10.0
<i>Homemade focaccia served with cherry tomatoes, basil, and extra virgin olive oil</i>	
<b>Focaccia di bufala</b>	\$ 14.0
<i>Homemade focaccia served with mozzarella di bufala, basil and extra virgin olive oil</i>	
<b>Focaccia alla bottarga</b>	\$ 23.0
<i>Homemade focaccia served with imported bottarga, garlic slices and extra virgin olive oil</i>	
<b>Focaccia salumi e straciatella</b>	\$ 20.0
<i>Homemade focaccia served with your choice of bresaola or prosciutto di parma with straciatella and extra virgin olive oil</i>	
<b>Piatto di Parmigiano</b>	\$ 11.0
<i>Parmesan with organic honey</i>	
<b>Vitello Tonnato</b>	\$ 25.0
<i>Veal slices served with our home-made tonnato sauce</i>	

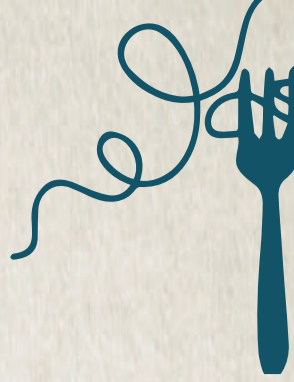
## Il piatto della Mamma

<b>La Mamma salumi e parmigiano</b>	\$ 90.0
<i>A selection of bresaola, speck, prosciutto di San Daniele, prosciutto cotto, salsiccia piccante, and parmigiano served with dried apricots, walnuts and homemade focaccia</i>	
<b>La Mamma's bottarga</b>	\$ 35.0
<i>Imported bottarga slices served with black garlic, extra virgin olive oil, and homemade focaccia</i>	

## Main piatto e basta

<b>Beef tenderloin con Girasoli Cepes</b>	\$ 40.0
<i>Imported Australian MB6 beef tenderloin, served with sage butter girasoli aux cepes and mushrooms</i>	
<b>Piccata al limone</b>	\$ 32.0
<i>Imported veal fillet thinly sliced, cooked with white wine, lemon juice and olive oil. Served with a side of spaghetti aglio e olio e peperoncino or rosemary roasted potatoes</i>	
<b>Milanese della mamma</b> (good for due)	\$ 57.0
<i>Imported milk fed veal rib, with your choice of spaghetti pomodoro, mixed green salad or rosemary roasted potatoes</i>	
<b>Grilled octopus leg</b>	\$ 25.0
<i>Imported Galician octopus leg, marinated in lemon garlic sauce with a sprinkle of parsley</i>	
<b>Grilled shrimps</b>	\$ 30.0
<i>White Argentinian shrimps (5 pieces), marinated in lemon garlic butter sauce with a sprinkle of parsley</i>	
<b>La dolce vita</b>	
<b>Homemade chocolate tart with sea salt</b>	\$ 9.0
<b>Homemade lemon tart</b>	\$ 9.0
<b>Homemade tiramisu</b>	\$ 11.0
<b>Citron Givre</b>	\$ 6.0
<b>Affogato</b>	\$ 7.0

# pasta e basta!



<b>Spaghetti al pomodoro</b>	\$ 11.0
<i>Pelati tomato sauce, roasted cherry tomatoes, basil and EVOO</i>	
<b>Spaghetti alla puttanesca</b> ♪	\$ 17.0
<i>Pelati tomato sauce, anchovies, black olives, capers, peperoncino, garlic and parsley</i>	
<b>Spaghetti pesto alla genovese</b>	\$ 16.0
<i>Homemade pesto, extra virgin olive oil, sundried tomatoes and parmesan</i>	
<b>Spaghetti alla carbonara</b>	\$ 18.0
<i>Pecorino Romano, guanciale, egg yolk and black pepper</i>	
<b>Spaghetti al ragù alla bolognese</b>	\$ 18.0
<i>Homemade Australian angus MB6 minced beef ragu</i>	
<b>Spaghetti cacio e pepe</b>	\$ 16.0
<i>Pecorino Romano and black pepper</i>	
<b>Spaghetti aglio, olio e peperoncino</b> ♪	\$ 11.0
<i>Peperoncino and extra virgin olive oil</i>	
<b>Spaghetti con spinaci</b>	\$ 18.0
<i>Gorgonzola cream, goat cheese, parmesan, spinach and roasted garlic</i>	
<b>Spaghetti alla bottarga</b>	\$ 24.0
<i>Imported bottarga reduction with garlic and olive oil, topped with lemon zest and bottarga</i>	
<b>Cappellini al tartufo</b>	\$ 18.0
<i>Creamy truffle sauce, parmesan and truffle oil</i>	
<b>Linguine scampi</b>	\$ 32.0
<i>Imported scampi, pelati tomato sauce, garlic, peperoncino, white wine, topped with parsley and lemon zest</i>	
<b>Linguine al ragù di polpo</b>	\$ 25.0
<i>Pelati tomato sauce, octopus, garlic and peperoncino, topped with parsley and lemon zest</i>	
<b>Linguine frutti di mare</b>	\$ 35.0
<i>Imported mussels, octopus, shrimps, calamri, and half shell scallops with pelati tomato sauce, garlic, white wine, parsley and lemon zest</i>	
<b>Linguine con le cozze</b>	\$ 25.0
<i>Freshly imported mussels, pelati tomato sauce, garlic, white wine, topped with parsley and lemon zest</i>	
<b>Linguine lobster</b>	\$ 37.0
<i>Freshly imported lobster, pelati tomato sauce, garlic, peperoncino, white wine, topped with parsley and lemon zest</i>	
<hr/>	
<b>Penne all'arrabbiata della Mamma</b> ♡ ♪	\$ 13.0
<i>Pelati tomato sauce, cherry tomatoes, parsley, peperoncino topped with orange zest</i>	
<b>Penne ai formaggi della Mamma</b> ♡	\$ 17.0
<i>Parmesan, gorgonzola cream, ricotta, dried apricots and crushed walnuts</i>	
<b>Penne alla cenere</b>	\$ 17.0
<i>Gorgonzola reduction with finely chopped black olives topped with parmesan</i>	
<hr/>	
<b>Rigatoni all'amatriciana</b> ♪	\$ 22.0
<i>Pelati tomato sauce, pancetta, pecorino romano, white wine</i>	
<b>Rigatoni figs della Mamma</b>	\$ 24.0
<i>Gorgonzola reduction, salsiccia piccante, pancetta, dried figs topped with speck crisp</i>	
<b>Rigatoni alla vodka con salmone</b>	\$ 30.0
<i>Flamed smoked salmon with vodka, pelati tomato sauce, fresh cream, and a fresh burrata wrapped in cooked smoked salmon</i>	
<b>Rigatoni beluga</b>	\$ 40.0
<i>Rigatoni served with lemon butter reduction, parmesan, Artsakh beluga caviar and chives</i>	
<hr/>	
<b>Lasagna della Mamma</b> ♡	\$ 22.0
<i>Homemade lasagna, MB6 minced beef ragu served with half a burrata on top and pelati tomato sauce</i>	
<hr/>	
<b>Gnocchi della Mamma</b>	\$ 20.0
<i>Homemade gnocchi, pancetta, parmesan, gorgonzola cream</i>	
<b>Gnocchi alla siciliana</b>	\$ 18.0
<i>Homemade gnocchi, pelati tomato sauce, cherry tomatoes, fried eggplant, mozzarella di bufala and parmesan</i>	
<b>Gnocchi al pesto</b>	\$ 18.0
<i>Creamy homemade pesto, sundried tomato and goat cheese</i>	
<hr/>	
<b>Ravioli al tartufo</b>	\$ 20.0
<i>Ravioli stuffed with fresh mushrooms and truffle, creamy truffle sauce, parmesan and truffle oil</i>	
<b>Ravioli ricotta e spinaci</b>	\$ 18.0
<i>Ravioli stuffed with ricotta and spinach, creamy pelati tomato sauce, parmesan and basil</i>	
<hr/>	
<b>Risotto al limone</b>	\$ 18.0
<i>Scamorza, parmesan, lemon and lemon zest</i>	
<b>Risotto agli spinaci</b>	\$ 20.0
<i>Fresh spinach, fresh wild oregano, gorgonzola and parmesan</i>	
<b>Risotto agli asparagi</b>	\$ 18.0
<i>Fresh asparagus, fresh mint and parmesan</i>	
<b>Risotto porcini</b>	\$ 22.0
<i>Porcini mushrooms, mushrooms de Paris, jus de cepes, parmesan and parsley on top</i>	
<b>Risotto alla barbabietola</b>	\$ 18.0
<i>Creamy beetroot sauce, parmesan, and goat cheese chunks</i>	
<b>Risotto al tartufo</b>	\$ 20.0
<i>Creamy truffle sauce, parmesan and truffle oil</i>	
<b>Risotto al nero di sepia</b>	\$ 25.0
<i>Imported pasteurized squid ink, octopus, lemon juice and parmesan, topped with lemon zest</i>	
<b>Risotto ai gamberi</b>	\$ 27.0
<i>Freshly imported shrimps with creamy pelati tomato sauce, topped with lemon zest and basil</i>	

