

Mama Jay

Antipasti belli

Bread Basket	\$ 4.5
Homemade focaccia bread and grissini served with olive oil, balsamic vinegar and parmesan	
La Burrata Salad	\$ 19.0
Imported burrata, yellow and red cherry tomatoes with basil infused extra virgin olive oil	
La Burrata con Salumi	\$ 35.0
Fresh burrata served with your choice of prosciutto di San Daniele or bresaola with extra virgin olive oil	
La Burrata con Salmone	\$ 35.0
Fresh burrata served with Scottish smoked salmon, capers, lemon slices with extra virgin olive oil	
L'insalata Mista 	\$ 14.0
Rocket salad, lolo rosso, crushed walnuts, dried apricots, and sunflower seeds with lemon mustard dressing	
La Rucola e Bresaola	\$ 23.0
Bresaola, rocket salad, cherry tomatoes, and parmesan shavings with extra virgin olive oil and lemon dressing	
Kale Salad	\$ 17.0
Kale salad, cherry tomatoes, fresh mushrooms, dried cranberries, walnuts, ricotta, served with balsamic dressing	
Nicoise Salad	\$ 22.0
Ortiz ventresca tuna, rocket leaves, lolo rosso, cherry tomatoes, boiled potato, olives, capers with lemon mustard dressing	
Octopus Carpaccio	\$ 25.0
Imported Galician octopus topped with red pepper slices and lemon oil dressing	
Fresh Crab Salad	\$ 25.0
Imported fresh crab, avocado and a side of rocket salad with lemon mustard dressing	
Patate Parmigiana	\$ 9.0
Rosemary roasted potatoes served with fried eggplants, tomato sauce and parmesan	
Patate della Mamma 	\$ 10.0
Rosemary roasted potatoes served with our home-made gorgonzola sauce	
Calamari della Mamma	\$ 20.0
Oven baked freshly imported calamari, black olives, capers and cherry tomatoes	
Beetroot Carpaccio	\$ 14.0
Thinly sliced beetroot, wild rocket, parmesan slices, and grated hazelnuts, with gorgonzola dressing	
Beetroot Salad	\$ 18.0
Beetroot, rocket salad, lettuce, lolo rosso, goat cheese, and walnuts with balsamic dressing	
Focaccia al Pomodoro	\$ 10.0
Homemade focaccia served with cherry tomatoes, basil, and extra virgin olive oil	
Focaccia di Bufala	\$ 14.0
Homemade focaccia served with mozzarella di bufala, basil and extra virgin olive oil	
Focaccia alla Bottarga	\$ 23.0
Homemade focaccia served with imported bottarga, garlic slices and extra virgin olive oil	
Focaccia Salumi e Straciatella	\$ 22.0
Homemade focaccia served with your choice of bresaola or prosciutto di parma with straciatella and extra virgin olive oil	
Piatto di Parmigiano	\$ 11.0
Parmesan with organic honey	
Vitello Tonnato	\$ 25.0
Veal slices served with our homemade tonnato sauce	

Il piatto della Mamma

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

Main piatto e basta

Beef Tenderloin con Girasoli Cepes	\$ 40.0
Imported Australian MB6 beef tenderloin, served with sage butter girasoli aux cepes and mushrooms	
Piccata al Limone	\$ 32.0
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	
Milanese della Mamma (good for due)	\$ 57.0
Imported milk fed veal rib, with your choice of spaghetti pomodoro, mixed green salad or rosemary roasted potatoes	
Grilled Octopus Leg	\$ 25.0
Imported Galician octopus leg, marinated in lemon garlic sauce with a sprinkle of parsley	
Grilled Shrimps	\$ 30.0
White Argentinian shrimps (5 pieces), marinated in lemon garlic butter sauce with a sprinkle of parsley	

La dolce vita

Homemade chocolate tart with sea salt	\$ 9.0
Homemade lemon tart	\$ 9.0
Homemade tiramisu	\$ 11.0
Citron Givre	\$ 6.0
Affogato	\$ 7.0

pasta e basta!

Spaghetti al Pomodoro	\$ 11.0
Pelati tomato sauce, roasted cherry tomatoes, basil and EVOO	
Spaghetti alla Puttanesca 	\$ 17.0
Pelati tomato sauce, anchovies, black olives, capers, peperoncino, garlic and parsley	
Spaghetti Pesto alla Genovese	\$ 16.0
Homemade pesto, extra virgin olive oil, sundried tomatoes and parmesan	
Spaghetti alla Carbonara	\$ 18.0
Pecorino Romano, guanciale, egg yolk and black pepper	
Spaghetti al Ragù alla Bolognese	\$ 18.0
Homemade Australian angus MB6 minced beef ragu	
Spaghetti Cacio e Pepe	\$ 16.0
Pecorino Romano and black pepper	
Spaghetti Aglio, Olio e Peperoncino 	\$ 11.0
Peperoncino and extra virgin olive oil	
Spaghetti con Spinaci	\$ 18.0
Gorgonzola cream, goat cheese, parmesan, spinach and roasted garlic	
Spaghetti alla Bottarga	\$ 24.0
Imported bottarga reduction with garlic and olive oil, topped with lemon zest and bottarga	
Cappellini al Tartufo	\$ 18.0
Creamy truffle sauce, parmesan and truffle oil	
Linguine Scampi	\$ 32.0
Imported scampi, pelati tomato sauce, garlic, peperoncino, white wine, topped with parsley and lemon zest	
Linguine al Ragù di Polpo	\$ 27.0
Pelati tomato sauce, octopus, garlic and peperoncino, topped with parsley and lemon zest	
Linguine Frutti di Mare	\$ 38.0
Imported mussels, octopus, shrimps, calamari, half shell scallops with pelati tomato sauce, garlic, white wine, parsley and lemon zest	
Linguine con le Cozze	\$ 27.0
Freshly imported mussels, pelati tomato sauce, garlic, white wine, topped with parsley and lemon zest	
Linguine Lobster	\$ 70.0
Freshly imported lobster, cherry tomatoes, garlic, peperoncino, white wine, topped with parsley and lemon zest	
Penne all'Arrabbiata della Mamma  	\$ 13.0
Pelati tomato sauce, cherry tomatoes, parsley, peperoncino topped with orange zest	
Penne ai Formaggi della Mamma 	\$ 18.0
Parmesan, gorgonzola cream, ricotta, dried apricots and crushed walnuts	
Penne alla Cenere	\$ 18.0
Gorgonzola reduction with finely chopped black olives topped with parmesan	
Rigatoni all'Amatriciana 	\$ 22.0
Pelati tomato sauce, pancetta, pecorino romano, white wine	
Rigatoni Figs della Mamma	\$ 26.0
Gorgonzola reduction, salsiccia piccante, pancetta, dried figs topped with speck crisp	
Rigatoni alla Vodka con Salmone	\$ 33.0
Flamed smoked salmon with vodka, pelati tomato sauce, fresh cream, and a fresh burrata wrapped in cooked smoked salmon	
Rigatoni Beluga	\$ 40.0
Rigatoni served with lemon butter reduction, parmesan, Artsakh beluga caviar and chives	
Lasagna della Mamma 	\$ 22.0
Homemade lasagna, MB6 minced beef ragu served with half a burrata on top and pelati tomato sauce	
Gnocchi della Mamma	\$ 20.0
Homemade gnocchi, pancetta, parmesan, gorgonzola cream	
Gnocchi alla Siciliana	\$ 18.0
Homemade gnocchi, pelati tomato sauce, cherry tomatoes, fried eggplant, mozzarella di bufala and parmesan	
Gnocchi al Pesto	\$ 18.0
Creamy homemade pesto, sundried tomatoes and goat cheese	
Ravioli al Tartufo	\$ 22.0
Ravioli stuffed with fresh mushrooms and truffle, creamy truffle sauce, parmesan and truffle oil	
Ravioli Ricotta e Spinaci	\$ 20.0
Ravioli stuffed with ricotta and spinach, creamy pelati tomato sauce, parmesan and basil	
Risotto al Limone	\$ 18.0
Scamorza, parmesan, lemon and lemon zest	
Risotto agli Spinaci	\$ 20.0
Fresh spinach, fresh wild oregano, gorgonzola and parmesan	
Risotto agli Asparagi	\$ 18.0
Fresh asparagus, fresh mint and parmesan	
Risotto Porcini	\$ 23.0
Porcini mushrooms, mushrooms de Paris, jus de cepes, parmesan and parsley on top	
Risotto alla Barbabietola	\$ 18.0
Creamy beetroot sauce, parmesan, and goat cheese chunks	
Risotto al Tartufo	\$ 22.0
Creamy truffle sauce, parmesan and truffle oil	
Risotto al Nero di Sepia	\$ 27.0
Imported pasteurized squid ink, octopus, lemon juice and parmesan, topped with lemon zest	
Risotto ai Gamberi	\$ 29.0
Freshly imported shrimps with creamy pelati tomato sauce, topped with lemon zest and basil	