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Gluten free and vegetarian options available
Please ask a member of staff for details



COME & CELEBRATE
THE FESTIVE PERIOD AT



34

YEARS

of

CHRISTMASSES

in the heart of Bradford

CHRISTMAS MENU 2019

CHRISTMAS LUNCH MENU

1ST OF DECEMBER TILL 24TH
TUESDAY TO SATURDAY 12PM - 2PM

2 COURSES £18.00

ADD DESSERT FOR AN ADDITIONAL £3.50

Parties over 10 Must Pre-order and Must order from the Christmas menu
Deposits of £10.00 per person (non-refundable)

STARTERS

Mozzarella in carrozza (V)
Breaded mozzarella served in a tomato sauce

Funghi all'aglio (V)
Garlic mushrooms cooked in cream, garlic & parsley sauce

Polpette di Carne
Meatballs cooked in tomato sauce with a hint of chilli

Zuppa del Giorno
Home made broccoli & stilton soup

Melone Mia
Honeydew melon served with prawns, Marie rose sauce

MAINS

Rolata Di Tacchino
Roasted rolled Turkey stuffed with cranberry, stuffing and bacon, accompanied with sautéed sprouts, carrots and italian potatoes topped with gravy

Tortelloni al Formaggio (V)
Parcel filled pasta cooked with cream, tomato, mushrooms and mozzarella baked in the oven

Pizza Rossa (V)
Wood fired pizza topped with napoletana tomato, mozzarella, and mixed peppers

Pollo Mamma Mia
Chicken breast with cream, pesto & sun-dried tomatoes, accompanied with carrots and italian potatoes

Salmone Mila
Salmon cooked in a tomato and prawn sauce accompanied with carrots and Italian potatoes

DESSERTS

Profiteroles Scuro
Profiteroles covered in a light chocolate Chantilly cream

Cheesecake of the day

Homemade Tiramisú
Classic italian dessert

Christmas pudding
Classic English Christmas pudding

(V) Suitable for vegetarians. Please notify a member of staff about certain allergies.
Some dishes may contain nuts.

CHRISTMAS DINNER MENU

1ST OF DECEMBER TO THE 24TH
TUESDAY TO SUNDAY - 5PM TILL LATE

3 COURSES FOR £29.00

Parties over 10 most pre-order and Must order from the Christmas menu
Deposit of £10.00 per person (non-refundable)

STARTERS

Mozzarella in Carrozza (v)
Breaded mozzarella served in a tomato sauce

Zuppa del Giorno (V)
Homemade leak & potato soup

Salmone Cornetto
Smoked salmon wrapped and filled with prawns and Marie Rose sauce

Costine Di Casa
Spare Ribs served in the chefs unique sauce

Duck Orange Pâté
Served with caramelised red onions & toast

MAINS

Rolata Di Tacchino
Roasted rolled Turkey stuffed with cranberry, stuffing and bacon, accompanied with sautéed sprouts, carrots and italian potatoes topped with gravy

Salmone Jose
Salmon cooked in a cream and dill sauce accompanied with broccoli and Italian potatoes

Tagliatelle Del Monte (V)
Tagliatelle with cherry tomatoes, onions, porcini mushrooms, gorgonzola & olive oil

Pollo al Pepe
Chicken breast served in a classic peppercorn sauce, accompanied with carrots and italian potatoes

Pizza Oioia (V)
Wood fired pizza cooked with Neapolitan tomatoes mozzarella, onions and olives

DESSERTS

Homemade Tiramisú
Classic italian dessert

Christmas pudding
Classic English Christmas pudding

Warm Baileys Waffles
Warm waffles with ice cream and baileys liqueur

Cheesecake of the day

From the 1st to the 25th of December, our Christmas menu will replace any existing offers that we have here at Mamma Mia's.

CHRISTMAS DAY MENU

MENU AVAILABLE 12 TILL 3PM

5 COURSES FOR £65.00

CHILDREN UNDER 12 YEARS OLD £25.00
Bookings only. Deposit of £20.00 per person (non-refundable)

STARTERS

Involtini di Salmone Affumicato
Smoked salmon rolled with chives, Philadelphia cheese and lemon zest served on a bed of mixed pepper leaves

Spiedino Di Gamberoni
King Prawns, with lemon, olive oil, cherry tomatoes & onions served with rice

Zuppa di Pesce
Italian style fish soups

Polpettone al gorgonzola
meatballs served in a Gorgonzola and spicy tomato sauce

Mozzarella di bufala
Fresh mozzarella di bufala served with rocket leaves, parma ham and parmesan shavings with a dash of olive oil

Arancini (v)
Sicilian rice balls served on a bed of tomato sauce

Tagliatelle Ortolane (V)
Tagliatelle pasta cooked with aubergine, courgettes, garlic and mixed Italian herbs

— Sorbet —

MAINS

Fillet dolce latte
Charcoal grilled fillet steak topped with crispy pancetta served with dolce latte sauce accompanied with green beans and chips

Rolata Di Tacchino
Roasted rolled Turkey stuffed with cranberry, stuffing and bacon, accompanied with sautéed sprouts, carrots and italian potatoes topped with gravy

Agnello all'aglio
Rack of lamb cooked with crushed garlic & rosemary accompanied with green beans and Italian potatoes

Misto di Pesce
Grilled mixed fish, seabass, King prawns, salmon, langoustines, Cooked with white wine garlic accompanied Italian potatoes

Orecchiette mediterranea (V)
Orecchiette Pasta cooked with cherry tomatoes, broccoli, wild broccoli, chilies and cherry tomatoes

DESSERTS

Homemade Tiramisú
Classic italian dessert

Torta della Nonna
Soft pastry dessert with creamy custard filling topped with pine nuts

Rum Baba
Sponge soaked in a rum syrup

Crème Brûlée
Made by Giovanni

Christmas pudding
Classic English Christmas pudding

Cheese board

— Tea or coffee of your choice served with Cantuccini biscuits —