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Gluten free, vegetarian & vegan options available.
Please ask a member of staff for details



COME & CELEBRATE
THE FESTIVE PERIOD AT



39

YEARS

of

CHRISTMASSES

in the heart of Bradford

CHRISTMAS MENU 2024

CHRISTMAS LUNCH MENU

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

2 COURSES £23.00

ADD DESSERT FOR AN ADDITIONAL £5.00
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 a tomato and nduja sauce

Bruschetta al Pomodoro (vegan)
Fresh vine tomatoes with olive oil and basil

Melone Mia (gf)
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

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

Salmone Mia
Salmon cooked in a cream, tomato and prawn sauce accompanied with carrots and Italian potatoes

Risotto di Zucchine (vegan)(gf)
Italian arborio rice cooked with wild mushrooms, sautéed broccoli topped with courgettes

A choice of any Pizza or Pasta
from our À La Carte menu

DESSERTS

Cheesecake of the day

Homemade Tiramisú
Classic Italian dessert

Christmas Pudding
Classic English Christmas pudding

Italian Ice Cream

Cottage Garden Tartlet (vegan)
Chocolate Fudge Brownie with Cream (gf)

(v) Suitable for vegetarians. (vegan) Suitable for vegans.
(gf) Suitable for gluten free. Please notify a member of staff about certain allergies. Some dishes may contain nuts.

LARGE PARTIES

WE ARE OPEN ON SPECIFIC DAYS ONLY FOR LARGE PARTIES.
PLEASE ENQUIRE FOR MORE DETAILS

CHRISTMAS DINNER MENU

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

2 COURSES FOR £26.00

ADD DESSERT FOR AN ADDITIONAL £5.00
Deposit of £10.00 per person (non-refundable)

STARTERS

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

Zuppa Vegana (vegan)
French onion soup, topped with vegan croutons

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

Costine di Casa (gf)
Spare Ribs served in the chefs unique sauce

Pâté di Anatra all Arancia
Orange and duck pate served with caramelised red onions and 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

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

Risotto Del Monte (gf) (vegan)
Italian arborio rice with broccoli, garlic, chilli, olive oil and pine nuts

Salmone Anton
Salmon cooked in a creme and champagne sauce with a hint of dill accompanied with broccoli and Italian potatoes

A choice of any Pizza or Pasta
from our À La Carte menu

DESSERTS

Homemade Tiramisú
Classic Italian dessert

Christmas Pudding
Classic English Christmas pudding

Italian Ice Cream

Cottage Garden Tartlet (vegan)

Cheesecake of the day

Chocolate Fudge Brownie with Cream (gf)

All parties of 12 or more must order from these menus, pre-order and pay deposits.

Thank you.

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 1PM TILL 2PM

5 COURSES FOR £84.00

CHILDREN UNDER 12 YEARS OLD £30.00
Bookings only. Deposit of £20.00 per person (non-refundable)

STARTERS

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

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

Polpettone al Gorgonzola
Meatballs served in a Gorgonzola and nduja sauce

Mozzarella di Bufala (gf)
Fresh mozzarella served with oven roasted tomatoes and grilled courgettes with a dash of aged modena balsamic and extra virgin olive oil

Broccolo Impanato (vegan)
Tempura battered broccoli Served with a tangy tomato salsa, with subtle chilli notes

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

Tagliatelle Ortolane (v)
Sautéed wild mushroom in a creamy mascarpone sauce, topped with rocket and a dash of truffle oil

SORBET

MAINS

Fillet Dolcelatte
Charcoal grilled fillet steak topped with crispy pancetta served with dolcelatte 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 (gf)
Rack of lamb cooked with crushed garlic & rosemary accompanied with green beans and Italian potatoes

Misto di Pesce
Grilled mixed fish, sea bass, king prawns, salmon, langoustines. Cooked with white wine garlic accompanied with Italian potatoes

Zucca al Burro (vegan)
Butter-nut squash wellington stuffed with chestnuts and rosemary, finished with a red wine jus accompanied with sprouts, Italian potatoes and broccoli

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

Italian Ice Cream
Cottage Garden Tartlet (vegan)

Christmas Pudding
Classic English Christmas pudding

Cheese Board
Chocolate Fudge Brownie with Cream (gf)

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