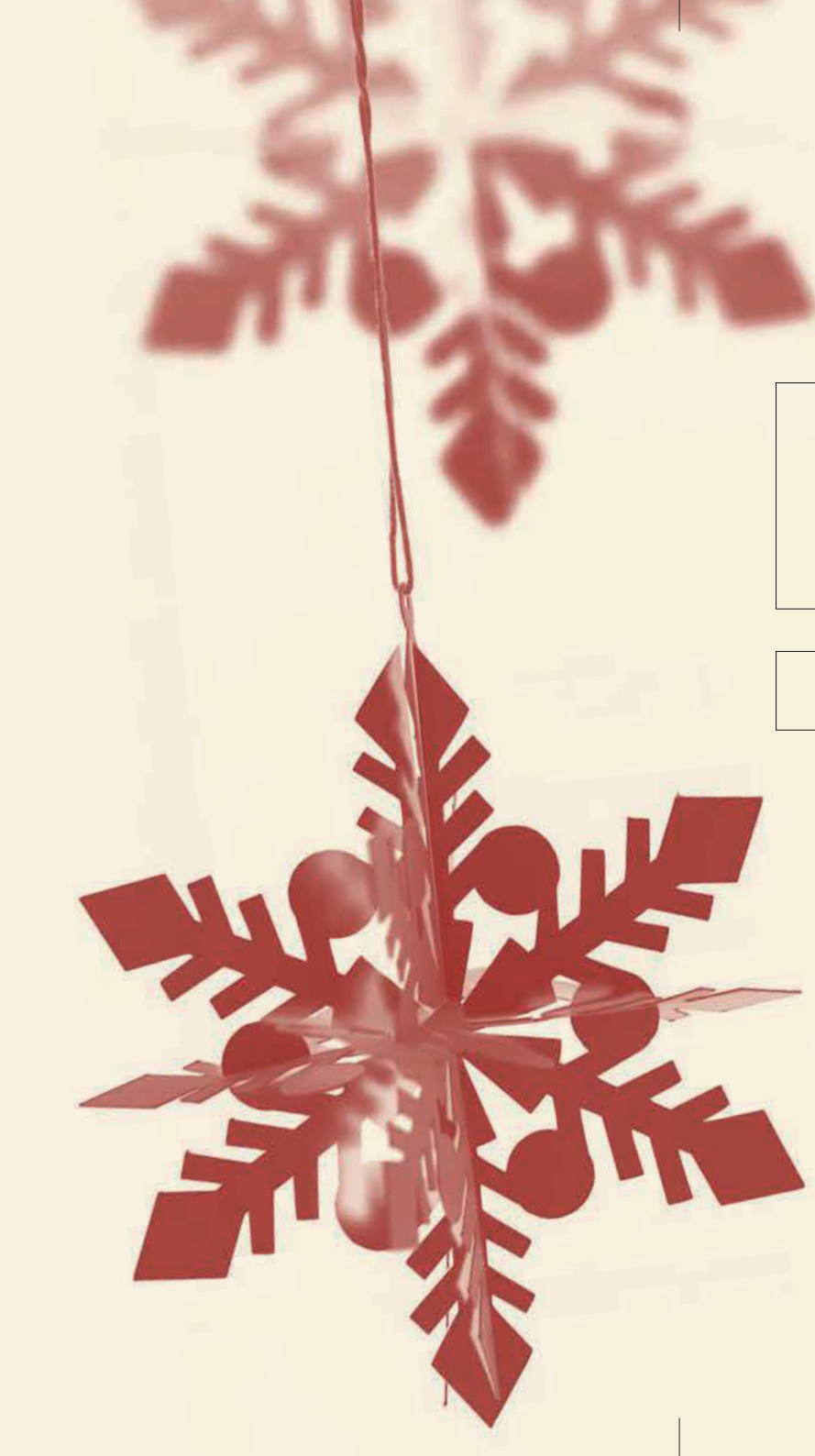


MAMMA MIA

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mammamiabradford

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mammamiabradford.co.uk

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

COME & CELEBRATE
THE FESTIVE PERIOD AT

ITALIAN HOME COOKING
SINCE 1985
MAMMA MIA
PIZZERIA & RISTORANTE
FAMILY MASSIMO

41

YEARS

of

CHRISTMASES

in the heart of Bradford

CHRISTMAS MENU 2026

CHRISTMAS LUNCH MENU

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

2 COURSES £26.00
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 filled with mozzarella cooked in a tomato and nduja sauce

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

Mixed seafood salad *(gf)*
Mixed seafood, marinated and seasoned served on a bed of lettuce

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)*
risotto Arborio rice cooked with roasted vegetables, sun-dried tomatoes, garlic, and chilli and courgettes

Calzone Natale
Calzone filled with Turkey fior di latte mozzarella, brie cranberry sprouts served with a side of gravy

A choice of any Pizza or Pasta from our À La Carte menu (does not include Special Pizzas)

DESSERTS

Cheesecake of the day

Homemade Tiramisú
Classic Italian dessert

Christmas Pudding
Classic English Christmas pudding

Italian Ice Cream

Vegan Cheesecake *(gf)*

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 TILL 24TH
TUESDAY TO SATURDAY 5PM TIL LATE

2 COURSES £30.00
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

Soup *(vegan)*
Carrot and coriander soup served with croutons

Prawn Cocktail *(gf)*
Baby prawns served on a bed of lettuce topped with Marie Rose sauce

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

Pâté di Anatra all Arancia
Orange and duck paté 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

Pasta Vigano *(gf) (vegan)*
penne pasta cooked with roasted plum tomatoes, pesto plant based cream cheese topped with parsley

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

Calzone Natale
Calzone filled with Turkey fior di latte mozzarella, brie cranberry sprouts served with a side of gravy

A choice of any Pizza or Pasta from our À La Carte menu (does not include Special Pizzas)

DESSERTS

Homemade Tiramisú
Classic Italian dessert

Christmas Pudding
Classic English Christmas pudding

Italian Ice Cream

Vegan Cheesecake *(gf)*

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 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

4 COURSES £88.00
CHILDREN UNDER 12 YEARS OLD £30.00
Bookings only. Deposits of £20.00 per person (non-refundable)

STARTERS

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

Gamberoni Nduja
fresh king prawns, pan fried with garlic onions, Nduja and cream accompanied by arborio 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 mondena balsamic and extra virgin olive oil

Zucchine pazze *(vegan)*
deep-fried courgettes coated in a batter of Italian herbs and lemon served with a side of tomato salsa

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

Wellington di verdure *(vegan)*
vegetable and beetroot Wellington served with gravy and accompanied with Italian potatoes and broccoli

DESSERTS

Cheeseboard

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

Vegan Cheesecake *(gf)*

Christmas Pudding
Classic English Christmas pudding

Chocolate Fudge Brownie with Cream *(gf)*