Ciac ! Mamme!	
Mammo	

STARTERS

ARTISAN BREAD/GF BREAD serve of bread + oil	6/8
ARANCINI BALLS (3) pecorino D.O.P, pumpkin, onion mushroom patè (GF/VEG/CD)	15
NONNA'S CHIPS oregano, fried capsicum (GF/VGN)	14
CACIO E PEPE CHIPS pecorino D.O.P, + pepper (GF/VEG/CD)	14
POLENTA FINGERS (6) capsicum mayo (GF/VEG/CD)	15
BAKED OLIVES garlic, herbs, oil, citrus zest (GF/VGN)	9
FRIED CALAMARI lemon mayo (GF)	18
SALUMI FOR TWO selection of Australian & Italian meats / cheese, oilve giardiniera + artisan bread (GF+4)	25 s &

BAMBINI MEALS

SCHNITZFI BITES + CHIPS

(CHILDREN UNDER 12)

ZOO PASTA / SPAGHETTI / GNOCCHI (GF+4)

formaggio (CD) 12
burro (CD) 12
napoletana / bolognese (CD) 14/16

PASTA SAU

AL DENTE TAGLIATELLE RIGATONI

NON AL DENTE

SPAGHETTI

GLUTEN FREE (GF/VGN) + 5 GNOCCHI

FETTUCCINE CASARECCE

SAUCE

NAPOLETANA 26 tomato, basil, onion, garlic, olive oil, (GF/VGN)

BOLOGNESE 28 slow braised beef + pork ragù, soffritto, tomato (GF/CD) MUSHROOM MARIA 27

garlic (GF/VEG/CD)

CARBONARA 28
pancetta, egg, parmigiano
D.O.P + pecorino D.O.P (GF/CD)

cream, wine, mushrooms,

AMATRICIANA 27 tomato, onion, garlic, pancetta, chilli, butter (GF/CD)

LAMB RAGÙ 28 slow cooked lamb + onion, garlic + tomato sauce (GF)

PASTA ADDITIONS

BREAD +4 / GF BREAD +6

PANCETTA +4 / SALAMI +4 / SPICY 'NDUJA + 4

EXTRA PASTA +5 / EXTRA GF PASTA +8 (excluding carbonara)

LACTOSE FREE CHEESE (VGN) +4

MAINS

18

MAMMA'S CHICKEN PARMIGIANA

classic chicken parmigiana topped with

mozzarella, napoletana sauce + chips, salad (GF/CD)

MAMMA'S CALAMARI & CHIPS

calamari + lemon mayo, chips & salad (GF)

SOUP OF THE DAY + BREAD (GF+4)

28

ASK ABOUT OUR WEEKEND SPECIALS!

SALAD

FEMALEL O ODANOE

FEININEL & UKANGE	- 10
shaved fennel, fresh orange + dressing (GF/VGN)	
WARM KALE & PUMPKIN	2
Tuscan kale, roasted pumpkin, quinoa, .	
almonds + goats cheese (GF/CD)	

DESSERTS

CREMA CAFFE (GF/VEG/CD) / LIMONE (GF/VGN) Frangelico +10 / limoncello +10	6
TINA MI SU (GF/CD)	16
CANNOLI (2) (GF/CD) house made cannoli + creamy ricotta filling	12
NUTELLA MOUSSE (GF/VEG/CD)	14
DOUGHNUTS (4) (GF/VEG/CD) nutella / jam	16
ALMOND COCONUT CAKE + ICE CREAM (GF/VEG/CD)	14
ARTISAN ICE CREAM VGN option available	12

Have your next function at Mamma's! Check out our website or email us at: info@ciaomamma.com.au

PLEASE ADVISE OF ANY ALLERGIES

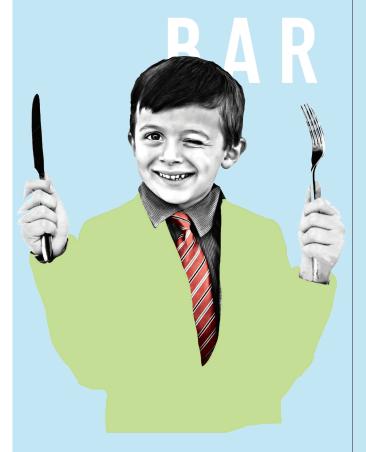
A SET MENU IS REQUIRED FOR GROUPS OF 10 OR MORE

SAY CIAO! @CIAOMAMMA_BRUNSWICK

NO MENU VARIATIONS / CREDIT CARD SURCHARGES APPLY NO SPLIT BILLS

GLUTEN FREE - (GF) ACCREDITED BY COELIAC AUSTRALIA | VEGETARIAN - (VEG) | CONTAINS DAIRY - (CD) | VEGAN - (VGN) PH: 8528 7091 - WWW.CIAOMAMMA.COM.AU

Cievo ! Mammel!



Our Story

There's something truly unique about 'authentic' Italian. Fresh ingredients, amazing flavours, real honesty. It takes heart and soul to make it well.

In Australian homes, having been passed down through the generations, traditional Italian food lives on today. But it's been reinterpreted — with some added Australian flavour.

Ours is a hands-on, 'home grown' story about family, sharing a love of good food.

This beautiful blend of culture is where the magic happens. Authentic Italian — passion, freshness and flavours — in a distinctly Australian setting. We're recreating it and celebrating it for the new generation.

GF Accreditation

We are accredited Gluten Free by Coeliac Australia and also have vegetarian and vegan options.



Mamma's Favourite Sauces

NAPOLETANA

Referred to also as Napoli sauce, it originated in Naples and is well known throughout Southern Italy due to the abundance of tomatoes.

BOLOGNESE

Named after its' city of origin -Bologna in the Region of Emilia-Romagna.

Ours is simmered long and slow for 5 hours.

MUSHROOM MARIA

Made with sautéed mushrooms, fresh herbs, garlic and white wine. Our Mushroom Maria is cooked long & slow until smooth & silky.

CARBONARA

Originally made by Coal miners (Carbonari) as a quick pasta meal using cured pork, eggs, grated parmesan and lots of pepper. It's creamy, but no cream is added to our sauce.

AMATRICIANA

Originated from Amatrice, a town in the region of Lazio. Made using a rich and creamy (no cream added) tomato based sauce, and includes sauteed pancetta and hot fresh chilli. This is Mamma's version of Amatriciana.

LAMB RAGU

Mamma's lamb is cooked long and slow for 24 hours and served with a tomato-based sauce.