

# Dolci - Desserts

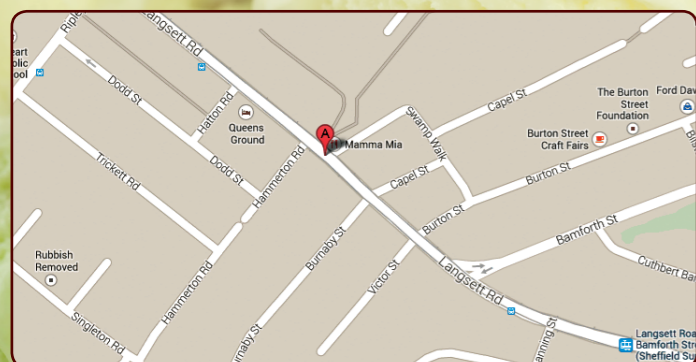
- Profiteroles** 6.50  
With hot chocolate sauce
- Ice Creams** 5.50  
Vanilla, chocolate & strawberry
- Pancake & ice Cream** 6.50  
With hot chocolate sauce
- Sicilian Lemon Sorbet** 6.00
- Chocolate fudge cake** 6.50  
With ice cream or cream
- Cassata Siciliana** 6.50  
Tutti Fruitti ice cream & liquer
- Tiramasu** 6.50  
Homemade Tiramasu



**Service charge  
not included**

**Please inform a member of staff if you  
have any allergies or food intolerance.**

**How to find us:**



# Drinks

- Fresh Orange** 3.10
- Peroni** 4.20
- Moretti** 4.20
- Sparkling mineral water** 2.90
- Espresso** 2.90
- Soft Drinks** 2.95
- J2O** 3.10
- Filter coffee** 2.90
- Cappuccino** 3.20
- Coffee Liquer** 6.95

# Vino - Wine List

- Red**
- Chianti 21.00
- Chianti Classico 23.00
- Nero D'Avola 23.00
- Barbera 25.00
- Barolo 35.00
- Amarone 45.00

- White**
- Frascati 21.00
- Chardonnay 21.00
- Pinot Grigio 21.00
- Verdicchio 24.00
- Valencia Sweet Wine 21.00

- Rose**
- Rose 1/2 litre 14.00
- Rose litre 21.95
- Pinot Grigio blush 21.00

- Sparkling Wine**
- Asti 25.00
- Prosecco 25.00
- Freixenet 26.00

- Champagne**
- Lanson 47.00
- Moet 55.00
- Bollinger 60.00

- House Wine**
- Rose Glass 17cl / 25cl 5.50 / 6.50
- Red or White Glass 17cl / 25cl 5.00 / 6.00
- 1/2 Litre 13.00
- Litre 21.00

- Liquers**
- Spirits 4.20
- Italian Brandy Cognac 4.20
- 50ml Baileys 4.20
- Speciality Spirits 4.70



Italian Restaurante

# Mamma Mia Pepe

*Fully licensed & fully air conditioned*

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  MammaMiaPepeItalianRestaurant

## Primi Piatti - Starters

<b>Garlic bread &amp; tomato V</b>	4.95
<b>Garlic bread, tomato &amp; cheese V</b>	5.50
<b>Olive miste</b> Mixed Italian olives in garlic, chilli, oregano & a dash of lemon V	3.90
<b>Homemade tomato soup V GF</b>	5.30
<b>Coppa Di Gamberetti</b>	6.95
Delicious Norwegian prawns served on a mixed salad, topped with Maria Rose sauce	
<b>Insalata Tricolore V</b>	7.20
Tomato, mozzarella cheese, black olives, olive oil & fresh basil	
<b>Funghi All'aglio V</b>	6.80
Pan fried mushrooms in white wine sauce, garlic & fresh parsley	
<b>Pate Della Casa</b>	6.90
<b>Mussels Napoli GF</b>	7.55
New Zealand mussels in white wine, garlic & tomato sauce with parsley	
<b>Funghi Sorpresa</b>	7.55
Mushrooms stuffed with tuna, crabmeat, & prawns in tomato & cheese	
<b>Polpette Al Pomodoro</b>	7.30
Homemade Italian meat balls, cooked in tomato with a touch of chilli & basil sauce	
<b>Funghi Crema</b>	7.50
Mushrooms, garlic & white wine in a cream sauce with fresh parsley	

## Pasta

	Penne • Spaghetti	
	Tagliatelle extra £1	Starter Main
<b>Lasagne</b>	8.90	12.50
Oven baked traditional Italian dish made from layers of pasta with Bolognese sauce, bechamel, parmesan cheese, tomato & mozzarella		
<b>Bolognese</b>	8.50	11.50
Fresh minced beef slow cooked in a tomato sauce with fresh herbs		
<b>Pesto Sauce</b>	8.50	11.50
Basil, olive, oil, garlic, pine kernels & cheese		
<b>Carbonara</b>	8.90	11.95
Ham, egg & cream		
<b>Amatriciana</b>	8.50	11.50
Tomato, ham & cheese		
<b>Vegetarian V</b>	Fresh vegetables 8.50	11.50
<b>Al Forno - Penne</b>	8.90	12.50
Oven baked in bolognese sauce and mozzarella cheese		
<b>Pescatora</b>	9.50	12.95
Mixed seafood with white wine & tomato sauce		

## Pizza

<b>Margherita V</b>	9.95
Fresh tomato sauce, mozzarella cheese & oregano	
<b>Funghi V</b>	10.95
Mushrooms	
<b>Napoli</b>	11.50
Anchovies & olives	
<b>Capricciosa</b>	11.95
Pepperoni, ham & peppers	
<b>Marinara</b>	12.95
Seafood special	
<b>Pepperoni</b>	11.95
Pepperoni & chilli	
<b>Tonno</b>	12.20
Tuna, olives & capers	
<b>Hawaii</b>	12.20
Ham & pineapple	
<b>Vegetariana V</b>	11.95
Mixed fresh vegetables	
<b>Quattro Stagioni</b>	12.95
Mushrooms, ham, peppers & pepperoni	
<b>Calzone</b>	13.50
Folded pizza with mushroom, onion, mixed peppers, ham, pepperoni & bolognese sauce. (Veg option available)	
<b>Extra toppings per portion</b>	2.00
All pizza's contain fresh tomato sauce, mozzarella cheese & oregano	

## Risotto & Crespelle

<b>Risotto Pescatora</b>	14.95
The best arborio rice cooked with a variety of seafood in garlic, tomato & white wine	
<b>Risotto Pollo e Funghi</b>	14.50
The best arborio rice cooked with chicken & mushrooms in cream sauce with fresh basil	
<b>Risotto Vegetariana V</b>	13.50
The best arborio rice cooked with a mixture of the finest vegetables in tomato & basil sauce	
<b>Crespella Princepessa</b>	14.50
Oven baked pancake stuffed with ham, mushrooms, chicken, tomato sauce & cheese	
<b>Crespella Vegetariana V</b>	13.50
Pancake stuffed with fresh vegetables topped with tomato sauce, bechamel, mozzarella cheese & oven baked	

## Pollo - Chicken

<b>Pollo Crema</b>	15.50
Breast fillet in white wine, onions, mushrooms, cream & brandy	
<b>Pollo Valdostano</b>	14.95
Breast fillet in white wine, onions, ham, cream & cheese	
<b>Pollo Cacciatora</b>	14.95
Breast fillet in white wine, garlic, tomatoes, onions & mushrooms	
<b>Pollo Vulcano</b>	14.95
Breast fillet in white wine, garlic, tomatoes, chilli & peppers	
<b>Pollo Al Pepe</b>	15.50
Breast fillet cooked with pepper sauce, garlic, red wine & brandy	
<b>Pollo Limone GF</b>	16.50
Breast fillet cooked in garlic, white wine & lemon juice served with salad garnish	

## Carne - Steaks

	Sirloin	Fillet
<b>Grilled to your own choice</b>	20.00	25.95
<b>Steak Diana</b>	20.00	25.95
Red wine, onions, mushrooms, mustard, demi-glace & cream		
<b>Steak Pizzaiola</b>	20.00	25.95
Red wine, tomatoes, garlic & olives		
<b>Steak Opera</b>	20.00	25.95
Red wine, brandy, onion, pate, demi-glace & cream		
<b>Steak Pepe</b>	20.00	25.95
Brandy, green peppercorns, red wine, demi-glace & cream		
<b>Steak Caledonia</b>	20.00	25.95
Whisky, onions, mushrooms, stilton & cream		

## Perce - Seafood

<b>Salmon Del Duca GF</b>	20.00
Salmon steak in tomato sauce, white wine, garlic, a touch of cream & fresh asparagus	
<b>Pesce Spada A'limone GF</b>	20.00
Grilled swordfish with white wine & fresh lemon juice, served with salad garnish	
<b>Pesce Spada Alla Pescatore GF</b>	20.00
Grilled swordfish in white wine, butter, onions, tomatoes, garlic, olives & capers	
<b>Gamberoni Napoli GF</b>	22.95
King prawns in white wine, garlic & tomatoes	
<b>Gamberoni Rio GF</b>	22.95
King prawns in butter, garlic, Pernod & pineapple	
<b>Bronzino GF</b>	23.95
Fresh whole seabass cooked in garlic, white wine & lemon juice served with salad garnish	

All chicken, steak and seafood are dishes served with fresh vegetables and potatoes or pasta or chips or salad

## Chef's specials on the night -

See Special's Board or ask any member of staff

Please inform a member of staff if you have any allergies or food intolerance. GF Denotes Gluten Free

Service charge not included