Dolci - Desserts Drinks

Profiteroles With hot chocolate sauce	5.50
Ice Creams Vanilla, chocolate & strawberry	4.50
Pancake & ice Cream With hot chocolate sauce	5.50
Sicilian Lemon Sorbet	5.00
Chocolate fudge cake With ice cream or cream	5.50
Cassata Siciliana Tutti Fruitti ice cream & liquer	5.50
Tiramasu	5.50



How to find us:

have any allergies or food intolerence.

Fresh Orange	2.95
Peroni	4.00
Moretti	4.00
Sparkling mineral water	2.90
Espresso	2.50
Soft Drinks	2.95
J ₂ O	3.10
Filter coffee	2.50
Cappuccino	2.90
Coffee Liquer	5.95

Viana - Wing list

Vina - Wine List	
Red Chianti Chianti Classico Nero D'Avola Barbera Barolo	18.50 19.95 19.95 22.00 29.95
Amarone	39.95
White Frascati Chardonnay Pinot Grigio Verdicchi o	18.50 18.95 18.95 20.95
Rose 1/2 litre Rose litre Pinot Grigio blush	11.95 18.95 18.95
Valencia Sweet Wine	18.50
Sparkling Wine	
Ästi	20.95
Prosecco Freixenet	20.95 21.95
	21.97
Champagne Lanson Moet Bollinger	41.95 49.95 55.00
House Wine	
Glass 17 <mark>cl /</mark> 25cl	4.00 / 5.95
1/2 Litre	10.50
Litre	17.95
liquess	
Spirits Italian Brandy Coanac	3.95
Italian Brandy Cognac 50ml Baileys	3.95 3.95
Speciality Spirits	4.20
	20



Italian Restaurante

Mamma Mia Pepe

Fully licensed & Jully air conditioned

378-380 Langsett Road Sheffield S6 2UG

Tel: 0114 232 5040

Email: Arjanmarku@live.co.uk

www.mammamiapepe.co.uk



Primi Piatti - Star		1 Vyga
Garlic bread & tomato	4.40	Margherita V
Garlic bread, tomato & cheese	4.80	Fresh tomato sau
Olive miste Mixed Italian olives in garlic,	3.90	Funghi V
chilli, oregano & a dash of lemon V	5.30	Mushrooms
Homemade tomato soup V GF Coppa Di Gamberetti	6.10	Napoli
Delicious Norwegian prawns served on a	0.10	Anchovies & olive
mixed salad, topped with Maria Rose sauce		Capricciosa
Insalata Tricolore V	6.60	Pepperoni, ham
Tomato, mozzarella cheese, black olives,		Marinara
olive oil & fresh basil		Seafood special
Funghi All'aglio V	6.10	Pepperoni
Pan fried mushrooms in white wine sauce,		Pepperoni & chill
garlic & fresh parsley		Tonno
Pate Della Casa	6.10	Tuna, olives & ca
Mussels Napoli ©F	6.55	Hawaii
New Zealand mussels in white wine, garlic & tomato sauce with parsley		Ham & pineapple
Funghi Sorpresa	6.55	Vegetariana V
Mushrooms stuffed with tuna, crabmeat,	0.77	Mixed fresh vege
& prawns in tomato & cheese		Quattro Stagi
Polpette Al Pomodoro	6.90	Mushrooms, han
Homemade Italian meat balls, cooked in tom	nato with	Calzone
a touch of chilli & basil sauce		Folded pizza with

Parta

Pescatora

Funghi Crema

Mushrooms, garlic & white wine in a

cream sauce with fresh parsley

_		~ 1 .
Penne	•	Snaghetti

Penne • Spagnetti			
Tagliatelle extra £1	Starter	Main	
Lasagne	7.80	10.50	
Oven baked traditional Italian dish made			
from layers of pasta with Bolognes	se sauce,		
bechamel, parmesan cheese, tom	ato & mozz	arella	
Bolognese	7.20	9.95	
Fresh minced beef slow cooked in			
a tomato sauce with fresh herbs			
Pesto Sauce	7.20	9.95	
Basil, olive, oil, garlic, pine kernels & cheese			
Carbonara	7.80	10.50	
Ham, egg & cream			
Amatriciana	7.20	9.95	
Tomato, ham & cheese			
Vegetarian V Fresh vegetables	7.20	9.95	
Al Forno - Penne	7.80	10.50	
Oven baked in bolognese sauce and mozzarella cheese			

Mixed seafood with white wine & tomato sauce

8.00

00	
Margherita V	8.50
Fresh tomato sauce, mozzarella cheese & ore	egano
Funghi V	8.95
Mushrooms	
Napoli	9.50
Anchovies & olives	
Capricciosa	9.70
Pepperoni, ham & peppers	
Marinara	9.95
Seafood special	
Pepperoni	9.60
Pepperoni & chilli	
Tonno	9.80
Tuna, olives & capers	
Hawaii	9.80
Ham & pineapple	
Vegetariana V	9.50
Mixed fresh vegetables	
Quattro Stagioni	10.50
Mushrooms, ham, peppers & pepperoni	
Calzone	11.95
Folded pizza with mushroom, onion,	
mixed peppers, ham, pepperoni	
& bolognese sauce. (Veg option available)	
Extra toppings per portion	1.50
All pizza's contain fresh tomato sauce,	

Risotto & Crespelle

Risotto Pescatora

mozzarella cheese & oregano

12.50

The best arborio rice cooked with a variety of seafood in garlic, tomato & white wine

Risotto Pollo e Funghi

12.50

The best arborio rice cooked with chicken & mushrooms in cream sauce with fresh basil

Risotto Vegetariana V 11.50

The best arborio rice cooked with a mixture of the finest vegetables in tomato & basil sauce

Crespella Princepessa

12.50

Oven baked pancake stuffed with ham, mushrooms, chicken, tomato sauce & cheese

Crespella Vegetariana V

getariana V 11.50

Pancake stuffed with fresh vegetables topped with tomato sauce, bechamel, mozzarella cheese & oven baked

Chef's specials on the night — See Special's Board or ask any member of staff

11.50

6.60

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

Pollo - Chicken

Pollo Cromi

14.

Breast fillet in white wine, onions, mushrooms, cream & brandy

Pollo Valdostano

13.95

Breast fillet in white wine, onions, ham, cream & cheese

Pollo Cacciatora

13.95

14.50

Breast fillet in white wine, garlic,

tomatoes, onions & mushrooms **Pollo Vulcano**

Pollo Vulcano 13.95
Breast fillet in white wine, garlic, tomatoes, chilli & peppers

Pollo Al Peve 14.50

Breast fillet cooked with pepper sauce, garlic, red wine & brandy

Pollo Limone ©F

Breast fillet cooked in garlic, white

wine & lemon juice served with salad garnish

Carne - Steaks

Fillet Grilled to your own choice 17.90 22.00 Steak Diana 17.90 22.00 Red wine, onions, mushrooms, mustard, demi-glace & cream Steak Pizzaiola 17.90 22.00 Red wine, tomatoes, garlic & olives Steak Opera 22.00 17.90 Red wine, brandy, onion, pate, demi-glace & cream Steak Pepe 17.90 22.00 Brandy, green peppercorns, red wine, demi-glace & cream Steak Caledonia 17.90 22.00

Perce - Seafood

Whisky, onions, mushrooms, stilton & cream

Salmone Del Duca GF

Salmon steak in tomato sauce, white wine, garlic, a touch of cream & fresh asparagus

Pesce Spada A'limone GF 18.50

Grilled swordfish with white wine & fresh lemon juice, served with salad garnish

Pesce Spada Alla Pescatore ©F 18.00

Grilled swordfish in white wine, butter, onions, tomatoes, garlic, olives & capers

Gamberoni Napoli ©F

20.00

18.50

King prawns in white wine, garlic & tomatoes

Gamberoni Rio ©F 20.00 King prawns in butter, garlic, Pernod & pineapple

Bronzino ©F 20.00

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

