NOW AVAILABLE FOR TAKEAWAY AND DELIVEROO!

mamma fifi's
trattoria italiano

STARTERS | SIDES

MARINATED OLIVES NOCELLARA 6.95

HOMEMADE GARLIC BREAD 8.50
WITH MOZZARELLA (W)(D)(O)

HOMEMADE GARLIC BREAD WITH MOZZARELLA AND NDUJA
(G)(O)(D) 9.50

AUBERGINE PARMIGIANA 9.95
layers of aubergine, tomato, parmesan, mozzarella & basil (D)(O)

BRUSCHETTA 10.50
with gorgonzola & a mascarpone cream with fresh figs & truffle honey (G)(D)(F)

ROCKET & PARMESAN SALAD (D)(M) 8.50

FIFI'S MIXED SALAD (M) 7.50
With a honey mustard vinaigrette

ANTIPASTI BOARD (D)(F) 13.95
Parma ham, spicy salami, ham, olives, gorgonzola, figs & truffle honey

BRUSCHETTA (D)(G)(O) 10.00
homemade toasted bread, cherry tomatoes, red onion, garlic, balsamic & basil

BURRATA (D)(O) 10.50
burrata & mixed seasonal cherry tomatoes

CAPRESE SALAD (D) 10.50

PASTA

"We specialize in fresh pasta made every day in our kitchen. they are traditionally served through the various regions of Italy including Tuscany, Lazio, Emilia Romagna, Abruzzo, Calabria & Umbria"

Spaghetti with fresh tomato, basil & pecorino (Campania) (O)(D)(G) 14.95

Pappardelle with slow-cooked short rib ragu (Tuscany) (RW)(G)(O) 17.50

Spaghetti puttanesca with black olives, anchovies, capers, parsley, garlic & cherry tomatoes (Naples) (G)(O)(F) 16.95

Nduja paccheri with Italian sausage, nduja, parmesan & chili (Calabria) 17.50
(G)(D)

Bucatini, ava carbonara, with eggs, guanciale, pecorino & black pepper (Lazio) (G)(E)(D) 16.50

Add mixed salad 7.50

Gluten free & Vegan options available

INSALATE

Burrata & seasonal cherry tomatoes 16.95
(D)(O)(M)

Goats cheese, fig, honey & sesame 17.95
(D)(S)(M)

Caprese salad, fresh buffalo 16.95
mozzarella, tomatoes & basil (D)

PIZZA

"We are the first in Maidstone to bring you traditional Napoletana pizza. All of our ingredients are direct from Naples. Our pizzas are cooked in artisan ovens from Naples. Our dough is proofed for over 24 hours and then placed in 450č heat to produce an authentic aromatic and delicious pizza"

MARINARA

Tomato, oregano, garlic, basil, extra virgin olive oil
(G)(O) 13.95

MARGHERITA

Tomato, fior di latte cheese, basil, parmesan cheese, olive oil (G)(D)(O) 15.95

NAPOLETANA

Tomato, fior fi latte cheese, black olives, capers, garlic, anchovies, basil, extra virgin olive oil (G)(O)(D)(F) 16.95

TRIPLE MUSHROOM

Tomato, fior di latte cheese, king oyster mushroom, oyster mushroom and champignon mushrooms
(F)(G)(D)(O) 16.95

NDUJA

Tomato, fior di latte cheese, Napoletana sausage, salami, nduja spicy sausage, basil extra virgin olive oil
(O)(D)(G) 17.50

PARMA HAM & BURRATA

Tomato, fior di latte cheese, Parma ham, burrata, basil, extra virgin olive oil (D)(G) 18.50

Add mixed salad 7.50

Gluten free & Vegan options available

BEERS

DRAUGHT

	½	pint
"Fifi's" Italian Lager 4%	3.75	6.50

BOTTLES

Menabrea Amber full bodied	5.95
Menabrea 0% alcohol-free	5.50
Menabrea Blonde floral fruity aroma	5.95

COCKTAILS

APEROL SPRITZ o spritz veneziano	10.95
NEGRONI Gin, Campari, vermouth, angostura bitter	10.95
MILANO-TORINO classic Italian spritz	10.95
HUGO Prosecco, elderflower soda water & mint leaves	10.95
BELLINI Peach & prosecco	10.95

WINES

RED	175ml	Bottle
SOLSTICE SHIRAZ Light-bodied with hedgerow fruit and pepper notes	7.95	24.95
ANTICA CINTA RESERVA Aromas of ripe cherry, hints of spice and woody notes	8.95	27.95
ORGANIC ALLUMEA NERO MERLOT Certified organic and suitable for vegans: wines are unoaked, fruit-forward and easy-drinking	8.95	27.95
PASSO SARDO CAAONAU ROSSO Notes of ripe plum, cherry jam, tobacco leaf and cocoa, followed by notes of white pepper spice		29
FEUDI SALENTINI PRIMITIVO A bouquet reminiscent of cherry, dried fruit, chocolate and prune		29
SPARKLING		
BOTTEGA PETALO MOSCATA Fruity hints of cherry and wild berries on the Nose with a fresh, lively and pleasantly dry palate	8.95	28.95
WHITE		
D'VINE INZOLIA Fresh with citrusy tones and a hint of peach on the finish	7.95	24.95
AMODO PECORINO Fresh, tropical notes on the nose, a delicate florality and an enticing minerality on the finish	8.95	28.95
ORGANIC ALLUMEA GRILLO CHARD elegant pale yellow, with a bouquet reminiscent of pineapple and lemon.	8.95	28.95
CA BIANCA GAVI it shows white flower and green fruit aromas, with a touch of honey and minerality on the palate	9.95	34.95
ROSE		
SOLSTICE ZINFANDEL ROSE Coral pink, with juicy, sweet, red fruit flavours and a pinch of spice, and an off-dry finish	8.95	27.95
BOTTEGA PINOT GRIGIO ROSE A mouth-watering rose that boasts red fruits, raspberries, and cherries along with racy acidity and a delicious fruity finish.	9.95	33.95

SOFT DRINKS

COKE/DIET COKE	5.50
SANPELLIGRINO SPARKLING (x750ML)	6.50
PANNA STILL WATER (750ML)	6.50
SANPELLIGRINO LIMONA/ORANGE (330ML)	5.50
APPLE/ORANGE JUICE	5.50