

Menu

Share

GOAT'S PATE \$14.90

Homemade herbed goats cheese pate served with berry jam sauce and toasted panne di casa.

SALMON PATE \$14.90

Homemade hot smoked salmon pate served with toasted panne di casa

BRUSCHETTA \$11.90

A mix of fresh heirloom tomatoes, red onion, garlic and fresh herbs served on a toasted panne di casa.

CROSTINI \$13.90

Pizza style bread brushed with olive oil and choice of *Olives, feta and chilli
*Garlic, herbs and shaved Grana Padano Parmesan

Salads

CAPRESE SALAD \$16.90

Mozzarella di bufala, heirloom tomatoes, fresh basil and extra virgin olive oil.

HOUSE SALAD

\$14.90

Iceberg lettuce, heirloom tomatoes, Lebanese cucumber, olives, red onion, avocado, feta and house salad dressing.

MEDITERRANEAN SALAD

\$14.90

Rocket leaves, iceberg lettuce, heirloom tomatoes, Lebanese cucumber, red onion, feta, roasted capsicum and mediterranean salad dressing.

ROCKET SALAD

\$14.90

Rocket leaves, fresh shaved grana padano, caramelized walnuts and a balsamic reduction.

Entrée

SCALLOPS SORRENTINA

\$18.90

Japanese scallops seared and cooked in a napoletana sauce, topped with provolone dolce served in a sizzling terracotta pot .

CHILLI PRAWNS

\$17.90

King tiger prawns cooked with olive oil, garlic and chilli served in sizzling terracotta pot.

SARDINE FILLETS

\$14.90

Crumbed sardine fillets served with rocket leaves, heirloom tomatoes and a spicy roasted red capsicum sauce.

CALAMARI

\$17.90

Fresh caught calamari tossed in flour and spices lightly fried served with squid ink aioli.

BAKED EGGPLANT

\$16.90

Oven-baked eggplant with garlic, chilli and fresh herbs in Napoletana sauce, topped with provolone dolce.

BAKED CAMEMBERT

\$16.90

Oven baked camembert cheese with port wine and inserts of garlic and fresh herbs served with crusty bread.

Mains

FRESH FISH OF THE DAY (SPECIAL)

Please refer to your wait staff for daily special.

SEAFOOD CASSEROLE

\$36.90

King tiger prawns, fresh local mussels, baby calamari, fish, garlic, chilli, onion cooked in Napoletana sauce served with crusty bread.

SURF AND TURF CASSEROLE

\$36.90

King Tiger Prawns, fresh local mussels, chorizo sausage, garlic, chilli, fresh herbs cooked in Napoletana sauce served with crusty bread.

CHICKEN PESCARA

\$28.90

Chicken breast pan-seared in a rose sauce with green peppercorn and King Tiger prawns served with steamed greens.

CHICKEN TRUFFLES

\$28.90

Chicken breast pan-seared in truffle cream sauce with wild mushrooms and topped with truffles served with steamed greens.

CHICKEN BOSCAIOLA

\$26.90

Chicken breast pan-seared in a creamy sauce with field mushrooms and bacon served with steamed greens.

CHICKEN SCHNITZEL \$26.90

Marinated chicken breadcrumbed and fried served with beer-battered fries.

VEAL FIGS \$27.90

Milk-fed veal pan seared cooked with fresh figs in port wine and cream sauce served with steamed greens.

VEAL PICCATA \$26.90

Milk-fed veal pan-seared in lemon and white wine sauce with baby capers served with lettuce, heirloom tomatoes, avocado and feta salad.

VEAL PARMIGIANA \$27.90

Milk-fed veal pan seared cooked in Napoletana sauce with eggplant, topped with provolone dolce, served with steamed greens.

ANGUS EYE FILLET \$37.90

Prime grass-fed Angus eye fillet steak served medium with criss cut fries and chimichurri sauce.

CHICKEN VALDOSTANA \$27.90

Chicken breast pan-seared in white wine, herbs and cream sauce topped with double smoked ham and mozzarella served with steamed greens. \$25.90

VEAL SALTIMBOCCA \$27.90

Milk-fed veal top with prosciutto and sage, pan-seared in olive oil and butter finished with marsala, served with steam greens.

Pasta and Risotto

RISOTTO MARINARA \$29.90

Arborio rice, kings prawns, fish, calamari, and mussels in a rose sauce.

RISOTTO CHICKEN MUSHROOM \$27.90

Arborio rice in a cream sauce, chicken, mushroom, garlic and baby spinach.

RISOTTO TARTUFO \$27.90

Arborio rice with wild mushrooms, black truffles and baby spinach.

MAMMAS \$27.90

Fresh homemade spaghetti in rose sauce, king prawns, fetta cheese, pesto, fresh chilli and white wine.

MARINARA \$29.90

Fresh Homemade spaghetti Napoletana sauce, King Prawn, fish, calamari and mussels

TARTUFO \$27.90

Fresh homemade tagliatelle with wild mushrooms and black truffles cooked in a cream based sauce

LAMB RAGU \$27.90

Fresh homemade tagliatelle with slow-cooked lamb in a light homemade Napoletana sauce topped with gremolata

POLLO \$25.90

Fresh homemade spaghetti in rose sauce, chicken, mushrooms, garlic, fresh basil and fresh chili

BOSCAIOLA \$25.90

Fresh homemade tagliatelle in cream sauce, garlic, field mushrooms and bacon

PAPAS \$24.90

Fresh homemade spaghetti in rose sauce, onion, eggplant, roasted capsicum, ricotta, basil

VONGOLE \$28.90

Fresh homemade spaghetti in garlic, fresh chilli, olive oil and white wine sauce with clams.

Pizza

MAMMAS E PAPAS \$24.90

Mozzarella, garlic and chili king prawns, roasted capsicum, fresh basil and feta.

MARE \$25.90

Mozzarella, garlic, king prawns, scallops, calamari, mussels finished with parsley.

MY SPOT \$22.90

Mozzarella, grilled chicken, roasted capsicum, red onion, roasted pumpkin, garlic, fresh chili finished with fresh basil and sour cream.

LAMB \$22.90

Mozzarella, slowly roasted lamb, red onion, roasted capsicum, roasted potatoes, wild rocket and finished w homemade garlic and mint aioli.

CHORIZO \$22.90

Mozzarella, chorizo, red onion, roasted capsicum, feta cheese, rocket and drizzle of extra virgin olive oil.

VEGETARIAN DELUXE \$22.90

Mozzarella, baby spinach, roasted pumpkin, fresh chilli, roasted capsicum, red onion, garlic and blend of sour cream and feta cheese.

CAPRICCIOSA \$22.90

Mozzarella, ham, mushrooms, olives and white anchovies.

MEXICANA \$22.90

Mozzarella, pepperoni, roasted capsicum, red onion, white anchovies and fresh chilli.

CALABRIA \$22.90

Mozzarella, pepperoni , mushrooms, olives, fresh tomato and feta cheese.

SELVATICA (WHITE BASE) \$22.90

Mozzarella, wild mushrooms, fresh tomato, wild rocket, olives, shaved Grana Padano Parmesan and finished with white truffle oil.

FUGGAZETTA \$26.90

Two-layer pizza filled with smoked ham and mozzarella topped with brown onions, oregano and olive oil.

Dessert

NUTELLA PIZZA \$11.90

Nutella, hazelnut meal served with strawberries and vanilla ice cream.

TIRAMISU \$25.90

Mammass homemade tiramisu

AFFOGATO \$8.90

Double shot of hot espresso poured over vanilla bean gelato.

GELATOS

3 scoops \$8.90

2 scoops \$6.90

1 scoop \$4.90

Beverages

Aperitivo

CAMPARI & SODA \$12.00

APEROL SPRITZ \$12.00

NEGRONI \$14.50

Spumante

CIELO LOVE STORY PROSECCO (ITALY)

Glass \$9.00

Bottle \$32.00

Vini Bianchi

2016 STAR BAY CHARDONNAY (ADELAIDE HILLS
SA)

Glass	\$9.00
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Bottle	\$36.00
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2019 STAR BAY SAUVIGNON BLANC (MARLB NZ)

Glass	\$9.00
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Bottle	\$34.00
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2019 VIGNETI DEL VULTURE MOSCATO (ITALY)

Bottle	\$38.00
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2019 PASQUA PINOT GRIGIO (ITALY)

Glass	\$9.00
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Bottle	\$36.00
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Vini Rosati

2019 PASQUA 11 MINUTE ROSE (ITALY)

Glass	\$10.00
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Bottle	\$39.00
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Vini Rossi

2018 LA SAGRESTANA SANGIOVESE (ITALY)

Glass	\$9.00
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Bottle	\$36.00
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2017 HASELGROVE FIRST CUT CABERNET SAUVIGNON (MCLAREN VALE SA)

Glass	\$10.00
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Bottle	\$39.00
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2018 LISA MCGUIGAN PINOT NOIR (MCLAREN VALE SA)

Glass	\$11.00
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Bottle	\$42.00
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2016 STELLA LUNA SHIRAZ (BAROSSA VALLEY SA)

Glass	\$10.00
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Bottle	\$39.00
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2016 TENUTE ROSSETTI CHIANTI (TUSCANY ITALY)

Bottle	\$39.00
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2019 PASQUA LE COLLEZIONI MERLOT (ITALY)

Bottle	\$39.00
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2018 FANTINI MONTEPULCIANO D'ABRUZZO (ITALY)

Bottle	\$36.00
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2017 VIGNETI DEL SALENTO ZOLLA PRIMITIVO (ITALY)

Bottle	\$59.00
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2016 VIGNETI DEL VULTURE LEGGENDA PRIMITIVO DI MANDURIA GOLD SERIES (ITALY)

Bottle	\$135.00
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Birra

STELLA ARTOIS ON TAP

330mL	\$9.50
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500mL	\$14.50
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4 PINES ALE ON TAP

330mL	\$10.00
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500mL	\$15.00
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PERONI DOPPIO MALTO (ITALY)

500mL	\$14.50
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CASCADE LIGHT (TASMANIA, AUSTRALIA)

Glass	\$8.50
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Cidro

HILLS APPLE CIDER

Glass	\$10.00
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Spirits

GREY GOOSE VODKA

Glass	\$12.00
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THE BALVENIE SINGLE MALT SCOTCH WHISKY

Glass	\$13.50
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HENDRICKS GIN

Glass	\$12.00
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MIXERS

Glass	\$3.00
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Digestivi

LIMONCELLO

Glass	\$9.50
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STREGA

Glass	\$10.50
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SAMBUCA

Glass	\$9.50
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AMARO MONTENEGRO

Glass	\$9.50
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Non Alcolici

SPARKLING MINERAL WATER

Glass	\$7.90
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CHINOTTO, LIMONATA, ARANCIATA

Glass	\$4.50
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COKE, FANTA, SPRITE, COKE ZERO, L/L BITTERS

Glass	\$4.90
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ORANGE JUICE, APPLE JUICE

Glass	\$4.00
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Get in touch

Mammias and Papas Ristorante and Pizzeria

40 Perouse Rd, Randwick NSW 2031

(02) 9399 3662

Trading Hours:

Tue – Sun: 5:00PM – 9:30PM

Monday Closed.



Mammias and Papas Ristorante and Pizzeria

4.5 ★ ★ ★ ★ ☆

Based on 301 reviews

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