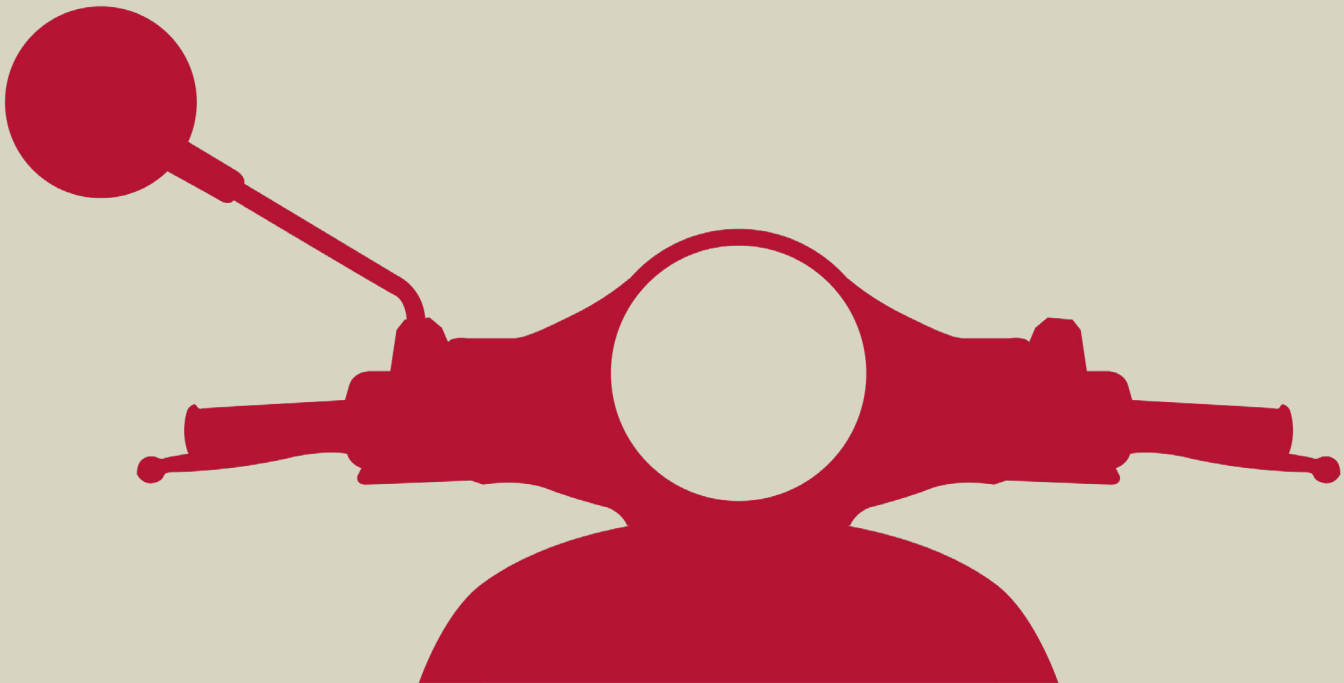

MAMMA
PAZZO

Starters | Antipasti

La Mamma always says that “the first impression counts double.” That’s why she loves to start her celebrations with antipasti “from the true Italian kitchen.”



Fonduta of Italian Cheeses

A selection of our finest Italian cheeses melted al forno, served with tomato sauce and accompanied by focaccia. An “Italian-style fondue.”

(DAIRY, CELERY, GLUTEN)

14€

La Nostra Burrata

The classic burrata from Puglia served on a base of Valencian tomato carpaccio, homemade sun-dried tomato jam, and arugula pesto, topped with a sprig of wild oregano. All drizzled with the finest extra virgin olive oil. A textbook best-seller.

(DAIRY, NUTS, SULPHITES)

15,50€

Mini Cannelloni with Braised Beef

A small casserole with four mini cannelloni filled with braised Galician blond beef, tartufata sauce, and smoked cheese.
All gratinated al forno. Small doses of pure pleasure.

(GLUTEN, DAIRY, CELERY)

14€

La Mamma’s Favorite Charcuterie Board

La Mamma has always loved enjoying different cured meats and cheeses from all regions of Italy — and now she wants to share them with you.

(DAIRY, NUTS, SULPHITES)

18,00€ (2 pers) **30,00€** (4 pers)

Spinach with Aceto Balsamico di Modena, 24-Month Aged Parmigiano Reggiano DOP, and Truffle Oil

Simply an elixir in true Ferrari style — the favorite salad of her dear friend Enzo di Modena.

(DAIRY, SULPHITES)

13€

Caesar Salad

A base of romaine lettuce served with our signature Caesar dressing, chicken cubes, crispy homemade focaccia, and Grana Padano cheese. A classic that never fails.

(GLUTEN, DAIRY, EGGS, FISH)

11€

Tuna and Mango Tartare

Tuna loin marinated with mango, Taggiasca olives, and Valencian tomato, accompanied by a homemade mango sauce served tableside. Mix it yourself and enjoy.

(FISH, SULPHITES)

20€

Aged Picanha Carpaccio with Cacio e Pepe

30-day aged picanha cut, served in a floral presentation with a cacio e pepe foam in the center. As beautiful as it is delicious.

(DAIRY)

19€

Croquette della Mamma

La Mamma's famous croquettes — creamy on the inside, crispy on the outside, just the way only Pazzo dares to make them. Combine them however you like.

Parma Ham Croquette

(GLUTEN, DAIRY, NUTS, EGGS, SULPHITES)

Red Prawn Croquette

(GLUTEN, DAIRY, NUTS, EGGS, SHELLFISH)

3€

Truffled Steak Tartare

Beef with a hint of truffle, quail egg, and a Pecorino cheese topping. Warning: served with irresistibly addictive sweet crackers.

(EGGS, GLUTEN, DAIRY)

19€

Artichokes with Sicilian Pesto, Poached Egg, and Ham

Crispy olive oil–confit artichoke flowers on a base of homemade Sicilian pesto, topped with a poached egg and shavings of Parma prosciutto.
(GLUTEN, DAIRY, NUTS, EGGS)

14€

Eggplant Parmigiana

Our vegetarian lasagna: layers of eggplant with Neapolitan-style tomato sauce and oven-gratinated cheese.
(GLUTEN, DAIRY, CELERY)

14€

Galician Blond Beef Meatballs

Five Galician blond beef meatballs in tomato sauce, served with diced potatoes, cacio e pepe foam, and fresh basil leaves.
(GLUTEN, DAIRY, CELERY)

16€

Bread | Pane

Basket of Homemade Focaccia with Flavored Oils

Our secret recipe to accompany any dish. Enjoy it with our selection of Italian flavored oils.
(GLUTEN)

5€

Pasta

La Mamma's kitchen travels across Italy from north to south,but without a doubt, spaghetti alla carbonara "is her specialty."

Spaghetti alla Carbonara

The original and classic — authentic Spaghetti Carbonara.
With egg yolk, crispy guanciale, Pecorino Romano cheese, and a touch of pepper.
(GLUTEN, DAIRY, EGGS)

16,50€

+Extra Pecorino Cheese Wheel €2 
If you love cheese, let us show you tableside how Pecorino Romano melts and how authentic carbonara is truly served.

+Extra Fresh Truffle €5 
Truffle lovers will always want to add it to elevate the dish.

Pappardelle con Ragú alla Genovese

Become the best spectator at the Roman Colosseum while enjoying our Pappardelle. Served with slow-cooked beef ragù simmered for 72 hours with onion and tomato sofrito, all finished with Pecorino Romano cheese.
(GLUTEN, DAIRY, EGGS)

18,5€

Bigoli with Pistachio Pesto and Red Prawn Tartare

For seafood lovers only. Al dente Bigoli pasta with a prawn bisque and pistachio pesto, topped with red prawn tartare and a touch of lemon zest. A dish for the most discerning palates.
(GLUTEN, DAIRY, EGGS, NUTS, SHELLFISH)

22,50€

Mafaldine Tartufata with Sausage

Long, wavy pasta cooked in a mascarpone and truffle cream sauce, served with roasted sausage and mushrooms.
(GLUTEN, DAIRY, EGGS)

15€

+Extra Stracciatella €2
If you want to take the dish to the next level, add stracciatella, stir, and... enjoy!

+Extra Fresh Truffle €5 
When it comes to truffle, the answer is always yes.

Gnocchi alla Sorrentina

A casserole of potato gnocchi with tomato sauce and oven-gratinated cheese, topped with fresh basil leaves.
(GLUTEN, EGGS, DAIRY)

15€

Squid Ink Tagliolini

Black squid ink tagliolini with red and yellow cherry tomatoes and strips of calamari.
(GLUTEN, EGGS, SHELLFISH, FISH)

18,50€

Ossobuco Tortellone

XXL tortelloni filled with shredded Ossobuco, served with San Marzano tomato sauce, a gorgonzola cheese base, and pecan walnut topping.
(GLUTEN, DAIRY, EGGS, NUTS)

18€

Buffalo Mozzarella and Basil Ravioli

If you're a pistachio lover, you must try these ravioli filled with buffalo mozzarella, pistachio pesto, and crispy guanciale.
(GLUTEN, DAIRY, EGGS, NUTS)

18€

Rigatoni alla Norma

A tower of rigatoni with a tomato, ricotta, and cooked eggplant cream, finished with grated ricotta salata.
(GLUTEN, DAIRY, CELERY)

15€

Pizza

Ah, pizza!
What would Italy be without it... and what would La Mamma be "without this cookbook"?

Margherita

The legendary yet unmatched base of tomato, buffalo mozzarella, and fresh basil leaves.

(GLUTEN, DAIRY)

14€

Alfredo

The pizza La Mamma dedicated to her dearest lover. Her favorite ingredients all in one recipe: mozzarella, mortadella, stracciatella, pistachio, and a touch of lemon zest.

(GLUTEN, DAIRY, NUTS, SULPHITES)

20,50€

Nonna Lucia di Pisa

Grandma is unforgettable, just like this pizza. Fior di latte mozzarella, mushroom and truffle cream, speck, roasted mushrooms, and finished tableside with freshly grated truffle.
No wonder it's at the top of the Leaning Tower of Pisa.

(GLUTEN, DAIRY, SULPHITES)

22,50€

Caprese

Our most veggie pizza. Confit cherry tomatoes, buffalo mozzarella, Genovese pesto, and fresh basil leaves.

(GLUTEN, LACTEOS, NUTS, DAIRY)

14€

Bravíssima

Winner of Best Pizza in Valencia 2025 at the Pizzas Fest.
Tomato base, mozzarella, pepperoni, Bravíssima sauce, and a touch of honey. Unbeatable.

(GLUTEN, DAIRY)

16€

Antica

The most special pizza. Yellow tomato base and fior di latte mozzarella, topped with our juicy roasted beef, caramelized onions, and slices of Provolone del Monaco cheese.

(GLUTEN, DAIRY, SULPHITES)

22€

Erminio

A classic with style — that's why he liked it with fior di latte mozzarella, arugula leaves, red cherry tomatoes, Parma prosciutto, and slices of Grana Padano cheese.

(GLUTEN, DAIRY, SULPHITES)

16€

Bambini

A pizza for everyone. Fior di latte mozzarella, San Marzano tomatoes, and sweet Cotto di Abruzzo ham.

(GLUTEN, DAIRY, SULPHITES)

18€

Mains | Principali

If La Mamma has one thing (besides extravagance), it's her attraction to the forbidden — but when it comes to food, she feels no guilty pleasure and preaches:
"Eating is not a carnal sin."

Lasagna Bolognese

Traditional lasagna with pasta sheets, braised meat, and tomato, topped with oven-gratinated cheese.
(GLUTEN, DAIRY, CELERY, EGGS)

16€

Truffled Risotto

Super creamy with truffle sauce, boletus, cheese, and a mix of confit wild mushrooms that only La Mamma can find at the market.
(DAIRY)

19€

+Extra Fresh Truffle €5
When it comes to truffle, the answer is always yes.

Ossobuco Risotto

The most carnivorous risotto. Beef ossobuco in its juice with Parmesan cheese and a touch of saffron, Milanese style.
(DAIRY, CELERY)

19€

Sirloin with Pepper Sauce

Good things come to those who wait — like this beef sirloin with pepper sauce, served with our incredible triple-cooked potatoes with truffle cream.
(DAIRY, EGGS)

27,50€

Baked Salmon with Green Sauce

Baked salmon fillet with green sauce, resting in a sea of arugula pesto and roasted garlic cream, accompanied by cherry tomatoes and tender confit potatoes.
(DAIRY, FISH, NUTS)

20,50€

Dessert | Dolci

La Mamma always saves a spot for the end, especially when she's the one preparing the "homemade dolci."

Mini Cannoli

Mini cannoli filled with sweet ricotta with pistachio, caramelized nuts, or Nutella. Three different bites — don't miss out on trying them all.
(GLUTEN, DAIRY, NUTS)

3€

Tiramisu della Mamma

The classic Mamma recipe that will never be revealed.
(DAIRY, NUTS, GLUTEN, EGGS)

7€

Cheesecake with Pistachio

Creamy cheesecake with our special cream and pistachio granola. Simply spectacular.
(DAIRY, NUTS, EGGS)

7€

Panna Cotta Cream with Red Fruits

Our version of panna cotta: smooth cream with white chocolate and orange, topped with red fruit jam, wild berries, salted caramel drops, and pine nuts.
(DAIRY, NUTS)

9€

La Grande Chocolate Cake

A large slice of Chocolate Cake. For the full experience, add warm, creamy Nutella until you say stop.
(GLUTEN, DAIRY, NUTS, EGGS)

9€

Extra Nutella 2€
For those of us who truly enjoy life.

*Prices include VAT