

Ready to eat the Big Mamma way?

Does pineapple belong on pizza? It's one of those questions that can divide families and ignite lifelong feuds. Chef Mimmo, of new restaurant La Bellezza, finally puts the matter to rest – you won't find a shred of pineapple anywhere near any of his beloved pizza creations.

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Photo credit: Joann Pal



A little bit of Italy in Birmingham

La Bellezza opened in Chamberlain Square, Birmingham at the end of November 2024, and it certainly made an impression on the city. Part of the world-famous Big Mamma Group, it brings authentic Italian cuisine to the area. If you've never had the luxury of enjoying a meal at any of the 26 Big Mamma restaurants around the world, Chef Mimmo explains:

"Big Mamma is a big family that started 10 years ago, with the dream of bringing to life the warmth and atmosphere of a local Italian trattoria. We wanted to share a story - the story of authentic Italian cuisine and traditional regional recipes, made with quality ingredients sourced from our fantastic producers.

"Big Mamma has 26 restaurants scattered across Europe, and to us, it feels like having 26 homes around the continent where we love to host our extended family!"

The first Big Mamma, East Mamma, opened in Paris in 2015 and the group spread around the continent before hitting London in 2019. There are now five Big Mamma restaurants in the UK capital, but this is the first UK branch to open outside of London.

Romance and luxury in a restaurant

"There couldn't be a better location for a haven of our beloved Italian prodotti than a city celebrated for its culinary passion," said Chef Mimmo, "Nestled in the heart of Birmingham, where old meets new, and across from such iconic sites such as Birmingham Museum and Art Gallery, we fell in love with the romance and history of the city and the vibrant atmosphere of Paradise."

So, what can diners expect from the newest restaurant in the Italian group? "In terms of design, each restaurant is truly unique, and La Bellezza is one of our most beautiful. Our interior design team, Studio Kiki, begins the design process with inspiration from a key moment or memory from Italy that they bring to life within each restaurant.

"La Bellezza, in particular, invites you to step into a world that echoes the romance of Central Italy, a quaint courtyard in

Perugia, with its seven-metre-long tapestry curtains, it almost feels like a theatre. There are also over 5,000 vintage bottles, plus paintings and artefacts sourced from flea markets across Italy. It truly feels like you are transported as soon as you step through the door.

"The menu also focuses on some of our beloved produce, from the juicy Mozzarella di Bufala from Salvatore Corso to the tender Bresola della Valtellina, cured for 40 days and produced by San Nicola Prosciuttificio, bringing you straight to the narrow streets of the most beautiful Italian borghi.

"La Bellezza is a cosy corner of Perugia nestled in the heart of Birmingham, with the warm atmosphere of a traditional osteria. Myself and the chefs brought this to life not only with a classic osteria menu of antipasti, primi, pizza, secondi and dolci, but also by working directly with our talented Italian suppliers, using ingredients such as creamy 250g burrata from Saporì di Puglia or 24-month-aged prosciutto di Parma DOP from the hills of Parma, brought to you by our amici Paolo and Gianfranco Leoncini. We ensure everything is homemade, such as our pastas tossed in rich sauces, like spiced Cornish lamb ragù or our rich Polpette al Sugo, cooked in a rich San Marzano tomato sauce and topped with Parmigiano Reggiano shavings."

B-corp certified

Another big part of the Big Mamma Group's mission is its commitment to sustainability. "We were the first restaurant group to become B-Corp certified in 2018. This has been an excellent framework for us as we strive to change the lives of our staff, plus to offer our customers the best moment of their day, all whilst having a positive impact for the planet."

Chef Mimmo believes that sustainability is going to be a bigger focus for the fine dining industry going forward, and that there will be a trend towards eating less meat, which is why 70% of the menu is given to high-quality, delicious vegetarian and vegan meals.

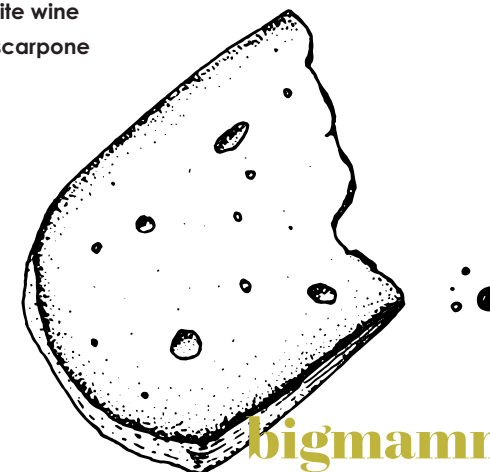
Ready to discover the joy of La Bellezza? We'd make a booking soon – **this restaurant is going to be big!**



Mafaldine Al Tartufo

Ingredients

- 400g mafaldine, linguine or tagliatelle
- 70g parmesan
- 20g butter
- 2 tbsps of truffle oil
- 1/2 shallot
- 20g black truffle (you can order these online)
- 200g button mushrooms
- 30ml white wine
- 80g Mascarpone



Method

FOR THE TRUFFLE CREAM:

- Melt the butter with the truffle oil in a frying pan.
- Add the shallot and half of the finely chopped truffle.
- Add the minced/chopped mushrooms.
- Let it brown for a few minutes.
- Deglaze with white wine, stirring well with a wooden spoon.
- Let it simmer on a low heat for 10 minutes, and then stir.

FOR THE PASTA:

- In another saucepan, cook your pasta in boiling salted water until it's a little less than al dente.
- Mix the Mascarpone with the truffle cream in another saucepan and heat gently.
- Add the pasta, grated parmesan and a little bit of cooking water, if necessary.
- Garnish with fine slithers of the remaining truffle (you can use a peeler for this).
- Serve immediately.

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