



# LUNCH MENU

## WHILE YOU TAKE A LOOK...

Nonna's Mixed Olives **£3.45**  
 Sourdough Bread Basket **£2.00**  
 Garlic Bread **£4.95**  
 Add: Cheese for 50p

## APPETISERS...

Fried Ricotta Ravioli and Tomato Mozzarella Arancinis (v) **£7.50**  
 Served with a spicy tomato salsa

Spicy Beef Flatbread **£7.75**  
 Baked to order flatbread with garlic, chilli, tomato, fine diced onion and spicy minced beef

## SIDES...

Tuscan Chips (v) **£4.65**  
 Triple French ratte potatoes cut into wedges and seasoned with grated horseradish, garlic and mixed herbs

Sweet Potato Fries (v) **£3.95**  
 Sweet potatoes delicately cut into fries and served with garlic mayo

Skin-on Classic French Fries (v):  
 Rosemary Salt **£3.45**  
 Truffle & Parmigiano **£4.25**

Roasted Tomatoes and Anchovies **£5.00**  
 Topped with parsley breadcrumbs

Green Beans (v) **£4.00**  
 Sautéed in chilli, garlic, toasted pine nuts and feta cheese

Burnt Aubergine Salad (v) **£6.95**  
 Topped with sweet pomegranate

Caprese Salad (v) **£5.85**  
 Layers of freshly sliced tomato, basil leaves and torn buffalo mozzarella

Nonna's Mixed Salad (v) **£4.45**  
 Mixed leaves with tomato, red onion, celery and black olives

(v) = vegetarian (n) = nuts

## STARTERS...

Fritto Misto (sharer) **£12.95** NEW  
 Whitebait, mussel meat, squid rings and butterflied king prawns lightly floured with a touch of polenta. With a garlic mayonnaise dip

Celebration of Beets (v) **£8.20** NEW  
 Finely sliced dehydrated heritage and caramelised cubed beetroot in a sweet fig & balsamic glaze, homemade honeycomb, on a herb crostini topped with local goat's curd and white summer truffle

Gioia Estate **£8.50** NEW  
 Gorgonzola dolce melted on garlic crostini with Parma ham, caramelised figs and pea-shoots. Served with crispy chicken wings

Classic Pomodora (v) (n) **£6.50**  
 Diced fresh plum tomatoes, sweet yellow heritage cherry tomatoes and peppers, torn basil leaves, red onion and basil pesto on toasted bread topped with wild rocket and a balsamic reduction

Calamari **£7.95**  
 Lightly floured pieces of squid, quick fried. Served with a garlic mayonnaise dip and wild rocket

## PASTA & RISOTTO...

Lamb Neck Rigatoni **£18.25** NEW  
 Slow cooked lamb neck, shredded and tossed together with anchovies, capers, garlic and lemon breadcrumbs

Crab & Scallop Risotto **£18.95** NEW  
 A light lemon, garlic and thyme risotto made with blue swimmer crab topped with fresh scallops, caviar and a vanilla & lime foam

Ask about our gluten-free and vegan options.

## PIZZA...

Riva del Mare Pizza **£14.50** NEW  
 A light tomato base topped with griddled courgette, cherry tomatoes, capers and mussel meat. Finished with crispy whitebait and a lemon mayonnaise

Pulled Pork Cattivo Ragazzo **£15.00** NEW  
 A light tomato base topped with fior de latte mozzarella cheese, lashings of pulled pork, roasted silver skin onions and artichoke. Topped with watercress

Margherita (v) **£9.95**  
 Tomato sauce, fior di latte mozzarella and fresh basil

Linguine Salmone **£12.25**  
 Smoked salmon, garlic and parsley in a creamy white wine sauce with a splash of tomato ragu topped with wild rocket

Cassaraccia Genovese (v) (n) **£10.95**  
 Courgette, green beans, red onion and black olives in a creamy pesto sauce

Linguine Carbonara **£10.95**  
 Pancetta, onions, parsley, egg yolk and parmesan with a touch of cream

Linguine Bolognese **£10.95**  
 Fresh three meat ragu with Nonna's tomato sauce

Prosciutto Fungi **£11.25**  
 Tomato sauce, fior di latte mozzarella, Italian ham and mushrooms

Diavola **£12.95**  
 Tomato sauce, fior di latte mozzarella, double pepperoni and chilli

## CALZONE...

Vegetarinana (v) **£11.95**  
 Mixed peppers, courgettes, aubergine, cherry tomatoes and red onion

Godfather **£13.25**  
 Meatballs, shredded chicken, pancetta, brie and rich tomato ragu sauce

## SALADS...

Hazelnut Crusted King Tiger Prawns (n) **£11.25** NEW  
 Sweet chilli & basil king prawns, mixed leaves, watermelon, asparagus and artichoke. Topped with a jumbo hazelnut crusted prawns

Warm Kofta & Chorizo **£10.95**  
 Agrodolce mixed peppers, red cabbage, red onion, green olives, shredded radicchio, fresh mint and green lentils. Finished with crumbled feta cheese and tzatziki

Roasted Salmon **£18.95** HEALTHY OPTION  
 Served with a lemon and thyme bulgar wheat king prawn pilaf with tomatoes, red onion, black olives, fresh basil toasted cashew nuts and a hen's egg

Large Maltese Chicken Skewer **£13.95**  
 Marinated chunky tender chicken pieces in Maltese curried spices & yoghurt. Served with roasted Mediterranean vegetables

Summer Salad (v) **£16.95**  
 Roasted peach, honey glazed marrow, crushed pistachio, sesame seeds, baby spinach, fennel and sliced radish. With halloumi croutons drizzled in pomegranate molasses

## NONNA'S SIGNATURE BURGERS...

(All our burgers are served with your choice of side)

Mediterranean Lamb Flatbread **£12.95**  
 8oz lamb pressed patty with anchovies & capers, topped with pickled red cabbage, minted cucumber and griddled halloumi

Maltese Bragioli Burger **£12.95**  
 8oz beef fillet patty mixed with green olives and shredded carrot, fried egg, grated Gbejniet (Maltese cheese), crispy pancetta, pickle, roasted tomato and gem lettuce

Spanish Chicken Burger **£13.95**  
 Whole smoked paprika & garlic marinated chicken breast with griddled chorizo sausage & king prawns, gem lettuce, black olive mayo and fresh sliced tomato

## SHARING BOARDS...

Meat Platter **£20.00**  
 Maltese chicken skewers, lamb koftas, meat 'a' ball, mini spiced beef flat bread, goats cheese, beetroot and mixed salad

Fish Platter **£20.00**  
 King Prawns, calamari, whitebait, sardines in rich tomato ragu, ricotta stuffed peppers and rocket & lemon salad

## OUR PARTNERS....

Sourcing ingredients from the best in the business.



## PASTA BAKES...

(£7.45 each) Gluten-free available.

Tuna Pasta  
 Tuna, black olives, cherry tomatoes, red onion, capers and five beans. Finished with parsley

Chicken & Pancetta  
 Chicken and pancetta in a creamy thyme sauce topped with provolone cheese

## Baked Al Forno (in the oven)

Mac & Cheese  
 Macaroni and cheddar cheese with hints of thyme and nutmeg topped with parmesan and breadcrumbs

Maltese Risotto  
 Our homemade Bolognese mixed with Risotto rice and topped with mozzarella cheese and parmesan

## PANINI...

(£7.45 each) Served with small side salad.

Maltese Tuna Melt  
 Chunky tuna mixed with capers, red onion, olives in a tomato sauce with butter beans and grated Gbejniet (Maltese cheese)

Grande Nonna  
 Goats Cheese, sundried tomatoes, black olives and pesto

## Freshly baked daily



Italian Job  
 Parma Ham, grilled peppers and buffalo mozzarella

Grumpy Italian  
 Spicy spianata salami, provolone cheese, sundried tomatoes and rocket

All meat weights are un-cooked. (n) contains nuts or traces of nuts. (v) denotes vegetarian dishes. (h) denotes healthy option. Due to the presence of nuts in our restaurants, there is a possibility that nut traces may be found in any of our items. Please speak to your server about our ingredients if you have any food allergies or intolerances. All prices are in £ and inclusive of VAT. There is a discretionary 10% service charge for parties of 6 or more.