

STARTERS

Strawberry & Vanilla Scallops £8.95

A sweet balsamic base with thinly sliced strawberries. Pan-seared king scallops topped with caviar and a vanilla and lime foam

Pig Cheek & Collar on Toast £8.25

A generous serving of the fatty meat from the pig's head and collar. Beautifully soft meat piled onto charred garlic sourdough. Topped with sliced pickled sweet red chilli and served with a side of pickled gherkin

Crispy Aromatic Compressed Aubergine (n)(v) £8.50

Served on a lightly spiced vibrant basil oil with freshly torn truffle stuffed burrata and a cherry tomato confit

Classic Pomodoro (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 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

Spicy Beef Flatbread £7.75

Baked to order flatbread with garlic, chilli, tomato, fine diced onion and spicy minced beef

PASTAS

Brown Shrimp, Caper & Fresh Clam Pacchire £17.75

Flash-fried brown shrimp, capers, and fresh clams with garlic and chilli cooked in a light creamy white sauce. Combined with large pasta tubes, fresh parsley and finished with a lemon pangrattato

Osso Bucco Nduja Sausage Tagliatelle £22.95

Slow-cooked calf shin with smoked garlic and covered in a sticky balsamic fig glaze. Served with spicy Calabrian Nduja soft sausage, tagliatelle and green beans.

Fig & Goat's Cheese Ravioli (v) £13.95

Sautéed in butter fill crisp with sage, apricots, red onion, a touch of chilli pepper flakes and smoked garlic. Finished with fresh pea shoots and Grana Padano shavings

Linguine Salmone £13.25

Smoked salmon, garlic and parsley in a creamy white wine sauce with a splash of tomato ragu topped with frise leaves

Cassaraccia Genovese (v) (n) £11.25

Courgette, green beans, red onion and black olives in a creamy pesto sauce

Linguine Carbonara £11.25

Pancetta, onions, parsley, egg yolk and parmesan with a touch of cream

Linguine Bolognese £11.25

Fresh three meat ragu (Lamb, Veal, Beef) with Nonna's tomato sauce

Ask about our gluten-free and vegan options.

PIZZAS

Flat Iron Steak £18.25

Thin slices of flat iron steak marinated with black pepper, garlic, chilli, red onion, and black summer truffle paste. Finished with spring onion and Grana Padano shavings

The Dirty Pink Lady £13.75

Black & green olive tapenade, smoked salmon, lemon zest, courgette and a touch of chilli

Il Cuore (v) £12.75

Gorgonzola, artichoke hearts, red onion, cherry tomato and wild rocket
Add Parma Ham £2

Prosciutto Funghi £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

Margherita (v) £9.95

Tomato sauce, fior di latte mozzarella and fresh basil

Ask about our gluten-free and vegan options.

CALZONE

Valletta £14.00

Maltese sausage, prosciutto ham, mushrooms, Maltese (gbejniet) cheese, red onion, green olives and baby spinach

Godfather £13.75

Meatballs, shredded chicken, pancetta, brie and rich tomato ragu sauce

Vegetariana (v) £11.95

Mixed peppers, courgettes, aubergine, cherry tomatoes and red onion

Hobz biz-zejt £13.75

A traditional Maltese tuna filling made from these lovely fruits of the Med: Capers, olives, red onion, tomato, butter beans mint, and oregano. Finished with Gbejniet (Maltese goat's cheese)

SIGNATURE BURGERS

Maltese Bragioli Burger £13.95

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

Mediterranean Lamb Flatbread £13.95

8oz lamb pressed patty with anchovies & capers, topped with pickled red cabbage, minted cucumber and griddled halloumi

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

WARM SUMMER SALADS

FROM THE GRILL

Warm Kofta & Chorizo £12.95

Agrodolce mixed peppers, red cabbage, red onion, green olives, shredded radicchio, fresh mint and green lentils. Finished with crumbled feta cheese and tzatziki

Large Spanish Chicken Skewer £14.95

Marinated chunky tender chicken pieces and king prawns in light curried spices and yoghurt. Served with roasted Mediterranean vegetables and haricot beans

Ask about our special salad of the day

SIDES

Halloumi Croutons (v) £6.50

With sautéed summer cabbage

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) £4.25

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

Green Beans (v) £4.00

Sautéed in chilli, garlic, toasted pine nuts and feta cheese

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

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.

APPETISERS

Nonna's Mixed Olives £3.45
Marinated in house

Garlic Bread £4.95

Mixed Bread Basket £2.00
Served with balsamic vinegar
and olive oil

Garlic Bread with Cheese
£5.45

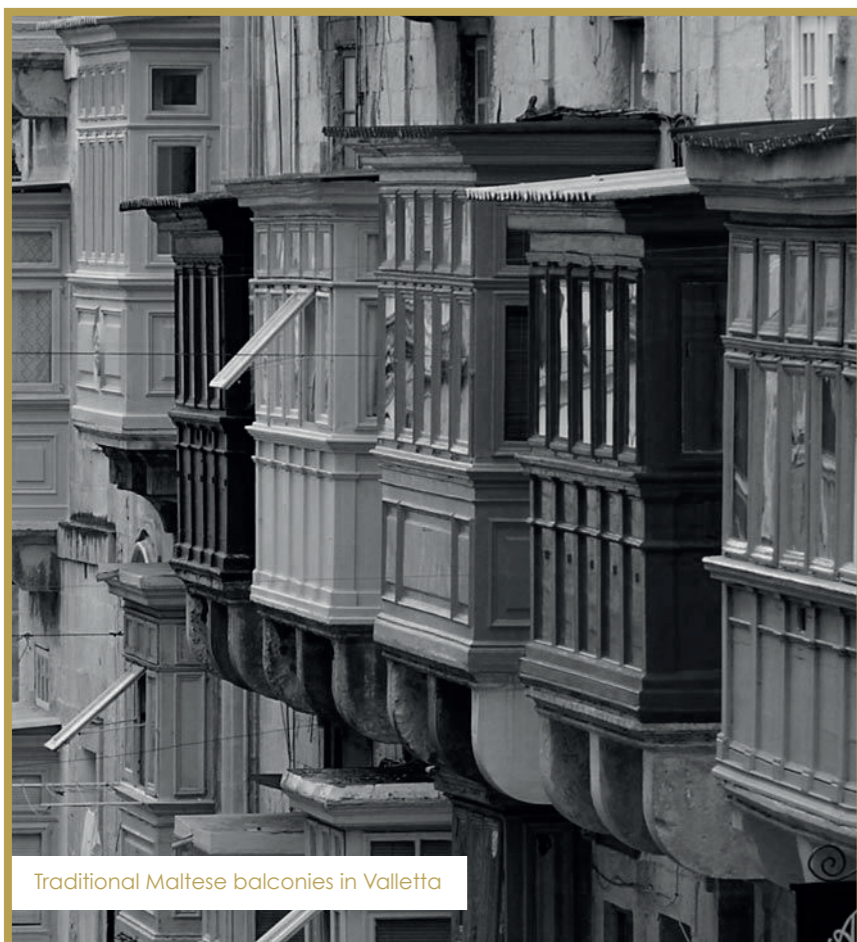
SHARING BOARDS

Meat Platter £25.00

Large Maltese chicken skewer, lamb
koftas, meat 'a' ball, mini spiced
beef flat bread, goat's cheese,
beetroot and mixed salad

Fish Platter £26.00

King prawns and mussels, calamari,
whitebait, sardines in rich tomato
ragu, two scallops topped with
caviar, ricotta stuffed peppers, and
a rocket and lemon salad



Traditional Maltese balconies in Valletta



LUNCH MENU



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