# DRINKS LIST & BAR FOOD

COCKTAILS • WINE CHAMPAGNE • APERITIF

### **TO OUR GUESTS**

We work tirelessly in the hopes of making every Nonna's experience exemplary. We do not work with ingredients or recipes that we haven't personally tried & endorse. So, take your time, read thoroughly, & enjoy a spectacularly tailored tasting experience.

The wines selected are predominantly Italian. In doing this we stay true to our Mediterranean heritage, who we are, & what we represent as a family business. We have, however, included other grapes & regions that we are particularly passionate about. After many hours of tasting & deliberating, we have narrowed our selection down to our very favourite wines. From refreshing & citrusy whites with minerality & a clean finish, to powerful & elegant reds bursting with red berries & firm tannic structures that envelop the palate, we have a wine to suit every guest.

Our cocktail list is designed to be experimental whilst remaining inclusive. You will find authentic Italian aperitifs followed by classic cocktail recipes that we have perfected over years of serving. Our signature cocktails showcase the very best of what we have to offer & are highly technical with premium ingredients. Any clarified cocktails are clarified in-house, which is a process that removes impurities & infuses a silky texture to add an element of opulence to the signature drinks.

This is our letter to our guests. Through this medium, we are expressing our passion, our knowledge, & our love of what we do. Speak to your server about any of the drink options so we can always find you your perfect drink.

### WITH LOVE, The Nonna's Family

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### **BISTRO FOOD MENU**

#### NONNA'S FLATBREAD <u>£5.00</u>

Nonna's flatbread drizzled in EVO oil Add Mozzarella £1.5 • Add Bolognese £3

## BURRATA & MORTADELLA (N) £9.50

Fresh burrata drizzled in our basil pesto, on a bed of mortadella with fresh rocket & EVO oil

### MEAT 'A' BALL

£10.50

Two meatballs in our rich tomato & nduja ragu, served with artisan in-house baked Pugliese bread

#### PATATAS BRAVAS £7.00

Skin on sauteed potatoes, topped with our homemade tomato sauce. Served with Nonna's paprika aioli

### POMODORO BRUSCHETTA (N)(V) <u>£8.95</u>

Artisan in-house baked Pugliese bread, topped with diced fresh plum tomatoes, sweet yellow heritage cherry tomatoes & peppers, torn basil leaves, red onion & basil pesto, topped with wild rocket & a balsamic reduction

### MUSHROOM ZOLA BRUSCHETTA (N)

£9.95

£6.95

Artisan in-house baked Pugliese bread, topped with garlic sauteed chestnut mushrooms with gorgonzola & mascarpone cream. Finished with walnuts & white truffle oil

#### ARANCINI

Choose from Bolognese or spinach & mozzarella. Served with a spiced tomato salsa & wild rocket

#### BREAD & OLIVES £9.00

Locally baked sourdough, served with EVO oil, balsamic & smoked aioli

#### CALAMARI

£9.70

Lightly floured pieces of squid, quick fried & served with a garlic mayonnaise dip & wild rocket

#### TRUFFLE & PARMESAN CHURROS (V) £5.80

Deep fried Churros drizzled in truffle oil and a grating of parmesan

#### PIZZETTES

MARGHERITA

£7.50

DOP tomato sauce, fior di latte mozzarella, parmigiano reggiano and fresh basil. Finished with EVO oil

### PICCANTE PARADISO £10.00

DOP tomato sauce, fior di latte mozzarella, nduja sausage, salsicca piccante and fresh chilli. Finished with EVO oil

#### NEAPOLITAN GUY £9.00

DOP tomato sauce, fior di latte mozzarella, parmigiano reggiano and fresh basil. Finished with EVO oil

#### BOSCO

£9.00

DOP tomato sauce, fior di latte mozzarella, parmigiano reggiano, cured prosciutto crudo & sauteed portobello mushroom. Finished with EVO oil

### SHARING BOARDS

BOARDS Charcuterie, Fish or Cheese £10.00

# THE S a n d w i c h Menu

### SUCKLING PIG £9

Garlic bianco creme fraiche spread, smoked mozzarella, grilled sliced of succulent pork, roasted sweet parsnips, caramelised white onion & apple chutney

### SMOKED HOT AUBERGINE(v) £8

DOP tomato, smoked ricotta, grilled aubergine, finished with spring onion, spicy red pepper Calabrian sauce and fresh watercress

### TURKEY BLT£9

Tender butter roasted turkey, Italian stuffing, streaky bacon, cranberry, gem lettuce, tomato and garlic mayo

### GLAZED HAM £8.50

In-house smoked gammon glazed with honey and smoked paprika, seasonal slaw

#### Add: Nduja (Soft Calabrian Sausage) £2

Available in the Bar & Bistro for lunch only

### **APERITIF & DIGESTIF**

HUGO SPRITZ THE SWEET ELDERFLOWER APERITIF St Germain • Prosecco • Fresh Mint • Soda		£11.00
APEROL SPRITZ A CLASSIC ORANGE ITALIAN APERITIF Aperol • Prosecco • Soda		£10.50
CAMPARI SPRITZ A DRIER TWIST ON THE APEROL SPRITZ Campari • Prosecco • Soda		£9.50
LIMONCELLO SPRITZ A FRESH, ZINGY & CITRUSY SPRITZ Limocello • Prosecco • Soda • Mint		£10.00
LIMONCELLO A DELICATE LEMON PALATE CLEANSER	£4.00 30ml	£6.00 60ml
NEGRONI BORN IN THE 1860'S, THIS QUINTESSENTIAL CLASS TRUE CULTURE WITHIN THE ITALIAN COMMUNITY Tanqueray Gin • Campari • Sweet Vermouth	IC BREATHES	£9.50
TEQUILA NEGRONI A NONNA'S TWIST ON A CLASSIC USING SOME OF O FAVOURITE SPIRITS, THIS MAKES FOR A SLIGHTLY SWEETER RETAKE OF THIS ITALIAN ORIGINAL Tequila • Aperol • Sweet Vermouth	OUR	£10.00
AMARO MONTENEGRO A BLEND OF OVER 40 BOTANICALS, PERFECTLY SEI WITH A SQUEEZE OF ORANGE & TONIC WATER	<b>£5.00</b> 30ml RVED	£7.00 60ml

### **CLASSICS**

DARK & STORMY Gosling Black Rum • Muddled Lime • Ginger Beer • Bitters	£10.50
COSMOPOLITAN Ketel One Vodka • Cointreau • Lime • Cranberry	£10.50
HOUSE BELLINI Prosecco · Choice of Seasonal Purée	£9.00
LONG ISLAND ICED TEA Absolut Vodka • Cointreau • Gordons Gin • Bacardi Rum • Lemon • Sugar • Coke	£11.00
MOJITO Bacardi Rum • Mint • Muddled Lime • Sugar • Soda	£9.50
DAIQUIRI Bacardi Rum • Lime • Sugar • Choice of Seasonal Purée	£10.00
OLD FASHIONED Woodford Reserve • Sugar • Orange Bitters	£10.00
PINA COLADA Bacardi Rum • Coconut • Pineapple • Sugar • Lime	£9.50
ENGLISH GARDEN Hendricks Gin • Mint • Elderflower • Lemon • Soda • Apple Juice	£11.00
PORNSTAR MARTINI (WITH A SHOT OF PROSECCO) Absolut Vodka • Passoa Liqueur • Passionfruit • Sugar	£11.00
TOFFEE MARTINI Cocktail Kitchen Toffee Vodka • Kahlua Liqueur • Hazelnut • Double Espresso	£10.50

### SIGNATURE COCKTAILS

CHILLI & PASSIONFRUIT MARGARITA SPICY - CITRUSY - BALANCED <i>(Contains Soya)</i> Fresh Chilli • Tequila • Lime • Agave • Cointreau • Salt • Passionfruit	£11.50
PALOMA ITALIANO FRESH - CRISP - PUNCHY Olmeca Plata · Lime · Limoncello · Agave · Ting Grapefruit Soda	£11.00
EARL GREY & ORANGE PEEL MILK PUNCH CREAMY - CRISP - LIGHT <i>(Contains Dairy)</i> Earl Grey Tea · Lemon · Orange Peel · Orange · Vodka · Sugar · Milk Clarified	£11.00
GIN & PISTACHIO SOUR NUTTY - CREAMY - FRESH <i>(Contains Dairy &amp; Nuts)</i> Tanquery No6 Gin · Clarified Through House-Made Pistachio Cream · Lemon · Pistachio Sugar	£11.50
VANILLA, PEACH & FIG OLD FASHIONED DEEP - WARMING - EARTHY Woodford Reserve Bourbon Whiskey • House-Made Vanilla • Peach & Fig Syrup • Peach Bitters	£12.50
PINEAPPLE & BANANA DAIQUIRI FRUITY - REFRESHING - SWEET Seeing Eye Spiced Rum · Banana Liqueur · House-Made Oleo Saccharum · Pineapple · Lime	£12.00
BROWN BUTTER BOURBON STRONG - BUTTERY - NUTTY <i>(Contains Dairy)</i> Fat Washed House-Made Brown Butter Bourbon Whiskey • Angostura Bitters • Salted Caramel Syrup	£13.50
JUNE BUG SMOOTH - SWEET - TROPICAL Midori · Malibu · Banana Liqueur · Sugar · Pineapple	£10.00
HONEYCOMB, MAPLE & PEACH SOUR HONEYED - DECADENT - EXTRAVAGANT Rye Whiskey · Maple Syrup · House-Made Honeycomb · Lemon Juice · Peac	<i>£12.50</i> h

### NON-ALCOHOLIC

NO-JITO Fresh Mint · Apple · Fresh Lime · Soda	£7.50
TANQUERAY 0% GIN Perfectly served with Fever Tree tonic	£7.50
DESIGNATED DRIVER FLORAL – REFRESHING – CLEAR Tanqueray 0% Gin · No-Secco · Elderflower · Soda · Mint	£8.95

### BEER

BIRRA MORETTI	Pint £6.50	Half Pint £3.75
CISK MALTESE LAGER		330ml £4.50
ANGIOLETTI ITALIAN CIDER		330ml £4.50
HORNES BREWERY TRIPLE GOAT IP	4	500ml <u>£5.50</u>
HORNES BREWERY TRIPLE GOAT PA	LEALE	500ml <u>£5.50</u>
HEINEKEN BLUE		330ml <u>£4.50</u>

### LIGHTLY SPARKLING WINE

CERVICO - PIGNOLETTO FRIZZANTA Elegant lightly sparkling wine, pear and lemon on the nose with a strong minerality with notes of cream and biscuit on the palate.	£27.00
BONARDO - OLTREPO PAVESE A light and sweet red wine that we serve slightly chilled a blueberry nose with a dark berry chorus.	£28.00
NIEVOLE MOSCATO A delicate and light dessert wine. Nose of peach, apricot and lychee. Honeysuckle on the palate.	£22.00

### **PROSECCO & CHAMPAGNE**

#### PROSECCO

ZONIN - PROSECCO	£9.50 Glass	£35.00 Bottle
ZONIN - ROSATO PROSECCO	£9.75 Glass	£36.00 Bottle
CHAMPAGNES		
MOET & CHANDON		£70.00
MOET & CHANDON ROSE		£75.00
BOLLINGER		£75.00
VEUVE CLIQUOT		£80.00
VEUVE CLIQUOT ROSE		£85.00
LAURENT-PERRIER		£82.50
LAURENT-PERRIER ROSE		£100.00

MAGNUMS & SECRET CHAMPAGNES AVAILABLE ON REQUEST

### **ROSE WINE**

EL PASO DEL LAZO RIOJA ROSE£6.50£8.95£29.95TEMPRANILLO 100%

This wine has a medium body with flavours of red fruit, spice & a hint of floral notes. It has a balanced acidity & a clean finish

ZONIN PINOT GRIGIO BLUSH DOC PINOT GRIGIO 100%

£8.00 £11.25 £33.00

The Colour in pink, with the typical copper nuances of the Pinot Grigio grape. Delicately dry wine, with subtle fruity & floral notes

CHÂTEAU DEL'AUMÉRADE MARIE CHRISTINE', CÔTES DE PROVENCE

£49.95

CINSAULT 35%, GRENACHE 35%, SYRAH 30%

This wine has a light & refreshing body with flavours of red fruit, citrus & a hint of floral notes. It has a crisp acidity & a clean finish

### WHITE WINE

#### BORGO SAN LEO BIANCO

VENETO WHITE GRAPES 100%

Middle intense straw yellow colour, with golden streaks. Fresh & fruity bouquet, with floral notes reminding of almonds & elderflower

### 20 VENTITERRE CHARDONNAY *£7.00 £9.25 £26.50*

CHARDONNAY 100%

This wine has a bright & lively acidity with flavours of lemon, green apple, & a hint of oak. It has a medium body & a clean finish

#### FAULTLINE SAUVIGNON BLANC£9.50£13.50£38.20

SAUVIGNON BLANC 100%

Typical Marlborough notes of peapods, gooseberry & asparagus with a fresh & herbaceous flavour. Ideal to be served by the glass

### BORGO CONVENTI COLLIO PINOT GRIGIO DOC

£10.00 £13.95 £39.95

*f*7.00 *f*8.95

 $f_{25,95}$ 

PINOT GRIGIO 100%

The palate is fresh & succulent. The savoury notes ensure persistency on the finish. Brilliant straw yellow in colour with a slight coppery nuance

### VEIGA DA PRINCESA CORAL DO MAR ALBARINO £49.95 ALBARINO 100% This wine has a fresh & crisp acidity with flavours of peach, apricot,

& a hint of salinity. It has a light body & a clean finish

#### POGGIO ALLE FATE CHARDONNAY TOSCANA IGT £55.00

#### CHARDONNAY 100%

This wine has a medium body with flavours of tropical fruit & vanilla. It has a creamy texture & a balanced acidity

### MICHELE CHIARLO GAVI DEL COMMUNE DI GAVI DOCG £64.95 CORTESE 100%

This wine has a delicate floral aroma with flavours of green apple & pear. It has a bright acidity & a clean finish

### J. DE VILLEBOIS SANCERRE

SAUVIGNON BLANC 100%

This wine has a crisp acidity with flavours of green apple, melon, grapefruit & mineral notes. It has a light body & a honeyed finish

£79 95

### **RED WINE**

### BORGO SAN LEO SANGIOVESE £7.00 £8.95 £25.95

SANGIOVESE 100%

This wine has a ruby complexion with hints of cherry & raspberry on the nose. This extends through to the palette with medium tannins

ZONIN MONTEPULCIANO D'ABRUZZO DOC MONTEPULCIANO 100%

This red wine is full-bodied & complex. delicately balanced & tobacco, blackberry, sour cherry, vanilla notes

#### POGGIO CHETO CHIANTI CLASSICO DOCG SANGIOVESE 100%

This high-quality Chianti is high in acidity with a sour red cherry fruit character & sometimes quite earthy with grippy tannin

### BORGO CONVENTI COLLIO MERLOT DOC MERLOT 100%

Ruby red with violet tinges. Vibrant & concentrated aromas of violet, wild berry, cherry & plum followed by hints of vanilla, coffee & bitter chocolate

ZONIN VALPOLICEILLA RIBASSO SUPERIORE 2020 DOC

CORVINA 40% RONDINELLA 30% MOLINARA 30%

This wine has a medium body with flavours of red fruit, spice, & a hint of oak. It has a smooth tannic structure & a balanced acidity

### AMIRA NERO D'AVOLA SICILIA DOC

NERO D'AVOLA 100%

This very aromatic wine comes in with overtones of red berry fruit & spices. It is fruit driven & complex on the palette. James Suckling 2022, Award rosso the Winehunter 2022

£10.00 £13.95 £39.95

f7.00 f9.50 f27.95

£10.00 £13.95 £39.95

f39.95

£42.25

### **RED WINE**

### EL ENEMIGO MALBEC

MALBEC 100%

This Malbec shows a deep red colour with violet hues. On the nose the Malbec has floral scents of violets & lavender, along with the freshness of its natural acidity. It is a wine of a good balance

### LE ARGILLE CABERNET DI CABERNET IGT 2019

CABERNET SAUVIGNON 50% CABERNET FRANC 50%

Strong, impressive, unique; refined in cement barrels for two years. The flavour comes in stages, starting with mature berries, then moving into more depth with black cherries, vanilla, & a hint of plum & finally ending with nuances of tobacco, dark chocolate & pepper

TERRE DEL PALIO BRUNELLO DI MONTALCINO DOCG 2018

SANGIOVESE 100%

From the picturesque hilltop town of Montalcino in Tuscany. Rich & complex, with aromas of small red fruits, enriched spicy toasted tones. Powerful & elegant, with a long aromatic finish. Excellent with game, grilled & roast meat & cheese

### CANNUBI DAMILANO BAROLO DOCG 2016

NEBBIOLO 100%

Aromas of ripe, black-skinned fruit, menthol, leather & tobacco slowly appear in the glass. Chewy & concentrated, the palate shows dried black cherry, liquorice & espresso alongside taut close-grained tannins that grip the mouth

TENUTA SAN GUIDO SASSACIA DOC 2017 CABERNET SAUVIGNON 60% CABERNET FRANC 40%

The 2017 Sassicaia is a wild, exotic beauty. Sumptuous & flamboyantly ripe, the 2017 captures all the personality of the year in spades. Super-ripe red cherry, pomegranate & spice notes all flesh out in this breathtaking super Tuscan

£59.95

£79 95

£85.00

£170 00

f450.00

### **SPIRITS**

#### GIN

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BROCKMANS	£7.50	BACARDI CARTA	
TANQUERAY	£6.00	BLANCA	£6.50
TANQUERAY NO10	£7.50	GOSLING BERMUDA BLACK RUM	£7.00
WHITLEY NEIL Rhubarb & Ginger or Blood Orang	£6.50 ge	SEEING EYE RUM	£7.50
MONKEY 47	£7.50	PLANTATION	60.00
HENDRICK'S	£7.50	OVERPROOF	£8.00
HAYMAN'S ROSE	27.00	PLANTATION PINEAPPLE	£8.00
& PEACH CUP	£7.5.0	PLANTATION XO	£8.20
	27.00	WRAY N NEPHEW	£7.00
VODKA			

#### VODKA

ABSOLUT	£7.00
ABSOLUTE ELYX	£8.50
GREY GOOSE	£7.80

### **BRANDY & COGNAC**

COURVOISIER VS	£7.50
COURVOISIER VSOP	£8.00
REMY MARTIN 1724	£8.50

#### **TEQUILA** (ALL SERVED IN 25ML)

+£5 TO DOUBLE UP

JOSE CUERVO SILVER	£5.00
DON JULIO ANEJO	£7.00
PATRON SILVER	£7.00
CASAMIGO'S ANEJO	£8.00

### \_\_\_\_

GLENMORANGIE 10YR £8.00

£8.00

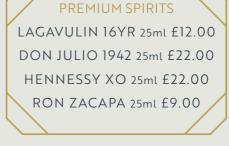
£6.50

WHISKEY/BOURBON

LAPHROAIG 10YR

JURA 10YR

JOHNNY WALKER BLACK LABEL (HOUSE POUR) £7.50 WOODFORD RESERVE £8.00



(ALL SERVED IN 25ML, PRICE INCLUDES MIXER) Offer does not include Premium Spirits

### **COFFEE, HOT & SOFT DRINKS**

### COFFEE ILLY

### HOT CHOCOLATE

SINGLE ESPRESSO	£2.25	CLASSIC CADBURY	£2.85
DOUBLE ESPRESSO	£2.85	WHITE CHOCOLATE	£3.00
AMERICANO	£3.15	DARK CHOCOLATE	£3.00
CAPPUCCINO	£3.55	ORANGE & CINNAMON Add white chocolate for £1	£4.50
LATTE	£3.55		
FLAT WHITE	£3.50	PINK HOT CHOCOLATE	£4.50
ΜΑССΗΙΑΤΟ	£2.45	HAZELNUT & WHITE CHOCOLATE MOCHA	£4.50
мосна	£3.70	PEACH, VANILLA, FIG & WHITE CHOCOLATE	£4.50
CORTADO	£3.10		
Syrup +£0.65 Alternative Milk +£0.65		SOFT DRINKS	
		COKE	£3.50
TEA		DIET COKE	£3.50
ENGLISH BREAKFAST	£1.80	LEMONADE	£3.50
DECAF	£1.80	SANPELLAGRINO	£4.00
GREEN	£1.80	Limonata, Blood Orange or Orange	
PEPPERMINT	£1.80	TING GRAPEFRUIT SODA	£4.00
EARL GREY	£1.80	GINGER BEER	£4.00
FRESH MINT	£2.00	SODA & LIME	£3.50
LEMON, GINGER & MANUKA HONEY	£2.20	HEINEKEN BLUE	£4.50
ORGANIC MATCHA	£2.20	KINNIE	£4.00
CHAITEA	£2.50	SOHO COLD PRESS Ginger, Apple, Honey & Lemon or	£4.50

Ginger, Apple, Honey & Lemon or Cucumber, Mint, Lemon & Lime

