



THE CLASSICS

STARTERS

Classic Pomodoro (v) (n) - £6.95

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

Meat'A'Ball - £8.25

Three of our home made meatballs in our rich tomato ragu served with fresh Italian bread

Calamari - £7.95

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

Funghi Trifolati (v) - £7.95

Pan-fried garlic button & wild mushrooms with white wine and parsley, served with toasted Italian bread

Nonna's Sharing Platter - £17.95

Freshly baked bread, a selection of cured meats, Maltese sausage, marinated olives, sundried tomatoes, ricotta stuffed peppers, grilled marinated peppers, mozzarella, garlic butter beans, rocket, olive oil and balsamic dip

PASTA

Linguine Bolognese - £13.25

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

Nonna's Lasagna - £14.95

Here at Nonnas we like to put our personal touch on all the traditional dishes. Our lasagna has 8 layers of our three meat ragu and béchamel sauce and stands tall. Served with a small side salad

Cassaraccia Alla Nonna - £14.95

Crispy pancetta, button mushrooms, chicken, rosemary, thyme, garlic, parsley, tomato ragu with a touch of cream

Linguine Salmone - £14.50

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

Cassaraccia Genovese (v) (n) - £12.95

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

Linguine Carbonara - £13.95

Crispy pancetta and cured guaciale (cured pigs cheeks), onions, parsley, egg yolk, pecorino with a touch of cream

PIZZA

Margherita (v) - £10.95

Tomato sauce, fior di latte mozzarella and fresh basil

Prosciutto Funghi - £12.95

Tomato sauce, fior di latte mozzarella, Italian ham and mushrooms

Diavola - £13.95

Tomato sauce, fior di latte mozzarella, double pepperoni (Salsiccia piccante Nopoli) and chilli

Spicy Meatball - £13.95

Tomato sauce, fior di latte mozzarella, homemade spicy meatballs, chilli, mixed peppers and red onion

CALZONE

Vegetariana (v) - £11.95

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

Add fior di latte mozzarella £1

(Deduct £4 for child portions)

(Gluten free available)

CARNE

Pollo Romana £20.95

French corn fed free range chicken supreme wrapped in Parma ham and sage, baked in a white wine and butter sauce served with green beans and garlic roasted new potatoes.

24 Day Dry Aged 8oz Rolled Ribeye Steak - £24.95

Garlic and rosemary roasted new potatoes, wilted spinach and grilled cherry tomatoes. Served with your choice of sauce - Pizzalola - Peppercorn - Mushroom Zola



SEASONAL MENU

STARTERS

Beetroot & Black Sambuca Cured Salmon £8.50

Topped with crispy a Capellini d'angelo pasta cluster. Accompanied by a seasonal slaw; kohlrabi, golden beetroot, fennel and apple. Finished with a yuzu and horseradish dressing

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

Minestrone di Verdure (n) (v) £7.20

Seasonal vegetables, borlotti beans, orzo pasta and pesto. Served with a chunk of toasted bread

Add crispy pancetta £1.50

PASTA

Linguine Speziato Shellfish & Salmon £17.75

Flash-fried king prawns, mussel meat, squid and smoked salmon with green and red chilli paste. Combined with a fish sauce and a touch of cream

Osso Bucco Nduja Sausage Tagliatelle £22.95

This dish is insane! We have the calf shin cut into a barrel shape. Slow-cooked 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 till crisp with sage, apricots, red onion, a touch of chilli pepper flakes and smoked garlic. Finished with fresh pea shoots and Grana Padano shavings

PIZZA

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

Il Cuore (v) £12.75

Gorgonzola, artichoke hearts, red onion, cherry tomato and wild rocket

Add Parma ham £2

The Dirty Pink Lady £13.75

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

Add king prawns £3

(Gluten free options available)

SIGNATURE DISH

Roast Rump of Dorset Rose Veal £23.95

Served with caramelised lamb sweetbreads, sauté potatoes, artichokes, tomato and olive compote. Finished with Masarla veal jus

SIDES

Halloumi Croutons (v) £6.50

With sautéed cabbage

Caprese Salad (v) £6.95

Layers of freshly sliced tomato, basil leaves, and torn buffalo mozzarella

Nonna's Signature Tuscan Chips £5.95

Triple-cooked French ratte potatoes cut into wedges with grated horseradish, garlic, and mixed herbs

Green Beans (v)(n) £4.50

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