



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

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

Deduct £4 for child portions)
(Gluten free available)

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

28 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

(British beef individually selected by Aubrey Allen from grass fed suckler herds dry aged for minimum 28days)



SEASONAL MENU

STARTERS

Squash 'da' Soup (v) £8.25

Butternut squash and coconut soup with hints of ancho chilli. Topped with crisp fennel taralli and a chive oil. Finished with manchego cheese on toast

Gorgonzola & Walnut Caramelle (n) (v) £8.95 (Main £18.95)

Filled pasta sautéed in a creamy sage and white wine sauce, brussel sprout and gorgonzola croquette. Finished with pomegranate seeds, baby mixed leaves and a walnut crumb

Iberico de Bellota Ham (n) £9.50

Served with a sambuca fig & black olive chutney, Parmigiana-Reggiano and watercress salad. Finished with toasted almonds

PASTA & RISOTTO

Spicy Fregola Marinara £20.95

Traditional rolled and toasted pasta balls from Sardinia. Cooked with squid, king prawns and mussel meat in a light chilli, garlic, tomato and saffron cream sauce with a sundried tomato lemon crumb

Cassaraccia alla Norma (v) £17.45

Lemon-flavoured pasta topped with roasted aubergine, goats cheese and green olives with hints of mint with a fragrant light tomato sauce

Wild Boar Ravioli £24.95

Hand folded ravioli filled with tender wild boar and mixed herbs, cooked in a creamy truffle and wild mushroom sauce. Rich wild boar sausage balls cooked in Barolo red wine

PIZZA

Nutty Della (n) £13.95

Pistachio cream base, topped with mortadella ham, caramelised figs, pecorino cheese shavings and watercress leaves

Add: Iberico ham £3.50

Dirty Pink Lady £14.50

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

Add: king prawns £3.50

SIGNATURE DISH

Slow Braised Venison Saddle Wrapped in Pancetta £29.95

Rosemary dauphinoise, heritage chantenay carrots, sautéed wild mushroom, cauliflower and manchego cheese bake. Finished with a blackberry and bitter chocolate jus

SIDES

Halloumi Croutons (v) £6.50

With sautéed brussell sprouts

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