

# Nonna's Festive Menu



## Festive Offers

### 3 Course Festive Menu

Pre-order your 3 course and receive a welcome drink of choice: Prosecco, House Bellini, or 1/2 Moretti Draft

### Golden Hour

All bookings booked between 5pm and 6pm will receive a 10% discount off the whole bill



## FESTIVE MENU

### STARTERS

#### Turkey & Pork Meatballs £8.95

Served in light creamy turkey gravy, alongside toasted sourdough. With flavours of cranberry, wild sage, lemon & thyme

#### Goats Cheese, Truffle, Cranberry & Walnut Filo Tart (n) £7.95

Served with charred tenderstem broccoli and roasted pepper puree

#### Scottish Smoked Salmon & Parsnip Tart £7.95

Parsnip mousse filling with smoked salmon and melted gruyere. Served with a garnish of sprouts leaves

### SALAD

#### Celeriac & Apple with a Gorgonzola Dolce & Creme Fraiche Dressing (n) £10.95

Shredded gem lettuce, cranberry, spring onion, toasted pumpkin seeds and walnuts

Add: Anchovies +£1.50

Sliced Ribeye +£8.50

Chicken +£3.50

King prawns +£3.50

### PASTA

#### Roasted Brussel Sprout & Carrot Orzo (v) £12.95

Brussel sprout and carrot confited in extra virgin olive oil. Flavoured with simple star anise, rosemary salt, hints of garlic and dried chilli flake. Finished with Parmesan shavings  
Add smoked pancetta £2.50

#### Wild Boar Ravioli £25.95

Hand folded ravioli filled with wild boar and mixed herbs in a wild mushroom cream sauce. Served with wild boar sausage, oyster mushrooms, and truffle shavings

### WOOD FIRE PIZZA

#### The Truffle Choke (v) £17.95

Garlic bianco crème fraiche base, black truffle and artichoke tapenade, rosemary French fries, seasonal black truffle shavings and truffle pecorino. Finished with wild rocket

#### Dirty Pink Lady £16.50

Black and green olive tapenade base, topped with smoked salmon, lemon zest, and courgette. Finished with a touch of chilli

#### The Wild Broccoli (v) (n) £14.95

DOP tomato sauce, fior di latte mozzarella, spicy friarielli (wild broccoli), roasted yellow pepper, yellow and red cherry tomatoes, red onion, and toasted pine nuts. Finished with fresh basil  
Add: Nonna's three meat beef, lamb, and veal bolognese ragu £2.50

### MAINS

#### Pork Scallopini £23.95

Pork escalope wrapped around saffron risotto, with a feta & red pepper romesco sauce. Served on a bed of saffron polenta and charred yellow and red peppers

#### Pan-Seared Strip Of Goose Breast £22.50

Parsnip purée, dates wrapped in pancetta, tarragon roasted hassleback new potatoes and a celeriac dijon remoulade.  
Finished with a game jus

### DESSERTS

#### Chocolate & Amaretto Semifredo (n) £7.95

Served with Christmas pudding and amaretto biscuit bites

#### Cranberry and Clementine Frangipani Tart (n) £7.95

Served with clotted cream and a cointreau and orange gel

#### Cheese Course £10.50/£16.50

A selection of our favourite Artisan British and European cheeses. Accompanied by chutney, fruits and slice of fig and almond wheel

#### White Chocolate Profiteroles £7.95

White chocolate covered cream profiteroles filled with chocolate ice cream, served with fresh fruit and a white chocolate sauce

An optional service charge of 12.5% will be applied to groups of 6 or more



## THE CLASSICS

### STARTERS

#### **Classic Pomodoro Bruschetta (v) (n) £6.95**

*Artisan in-house baked Pugliese bread, topped with 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, and served with a garlic mayonnaise dip and wild rocket*

#### **Meat'A'Ball £8.95**

*Three of Nonna's homemade meatballs in our rich tomato and Nduja ragu, served with artisan in-house baked Pugliese bread*

#### **Mushroom Zola Bruschetta (v) (n) £7.95**

*Artisan in-house baked Pugliese bread, topped with garlic, sautéed chestnut mushrooms with Gorgonzola and mascarpone cream. Finished with walnuts and white truffle oil*

### PASTA

#### **Linguine Bolognese £13.25**

*Fresh three meat ragu (Lamb, Veal and 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 and black olives in a creamy pesto sauce*

#### **Linguine Carbonara £13.95**

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

### WOOD FIRED PIZZA

#### **Margherita (v) £11.50**

*DOP tomato sauce, fior di latte mozzarella, Parmigiano Reggiano and fresh basil. Finished with EVO oil*

#### **Bosco £13.50**

*DOP tomato sauce, fior di latte mozzarella, Parmigiano Reggiano, cured prosciutto crudo, and sautéed portobello mushroom. Finished with EVO oil*

#### **Neapolitan Guy £13.50**

*DOP tomato sauce, fior di latte mozzarella, Parmigiano Reggiano, wild crispy capers, black olives, and anchovies. Finished with EVO oil*

#### **Picante Paradiso £14.95**

*DOP tomato sauce, fior di latte mozzarella, njuda sausage, salsicca picante and fresh chilli. Finished with EVO oil*

### CARNE

#### **Pollo Romano £20.95**

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

#### **28 Day Aged Dry 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 or Mushroom Zola*

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

*An optional service charge of 12.5% will be applied for groups of 6 or more*