MENU

NON NAS

SMALL PLATES

Nocellara Olives (v) 5

Padron Peppers (v) 6

Calamari 11
Quick fried pieces of squid served with a garlic aioli and wild rocket

Mushroom Zola (v) (n) (voa) 12
Toasted sourdough topped with sauteed mushrooms in a gorgonzola and mascarpone cream and finished with walnuts

Pomodoro Bruschetta (v) (voa) 11
Toasted sourdough topped with diced plum tomatoes, yellow peppers, red onion and a basil pesto

Arancini (v) 11
Aubergine and ricotta filled arancini served with a spiced tomato salsa and parmiggiano reggiano

Meat 'a' Ball 12
Two meatballs in a rich tomato and nduja ragu

Pork Belly Bites 10
Served in a paprika and hot honey glaze, fresh thyme

FOCACCIA PIZZA

Margherita (v) 15
DOP tomato sauce, mozzarella, parmiggiano reggiano and basil

Picante 18
DOP tomato sauce, mozzarella, parmiggiano reggiano, nduja sausage, salsiccia and chilli

Bosco 17
DOP tomato sauce, mozzarella, parmiggiano reggiano, cured prosciutto and sauteed mushroom

Tuna di Mare 17
Garlic crème fraiche, tuna flakes, red onion, black olives and green chilli

MAINS

Lamb Fillet Milanese (n) 27
Served with a pickled fennel, watercress, pistachio, pickled raisins, basil & plum salad

Dry Aged Sirloin Skewers 28
Marinated in soy, garlic, chilli and finished with a Calabrian hot honey and rosemary salt. On a warm cannellini bean, sauteed butternut squash, brussel and gnocchi broth

Miso Lemon Salmon 24
Salmon brushed with miso, lemon and honey, served with roasted broccoli, carrots, red onion, parsley and sesame.

PASTA

Gorgonzola Tortellini (v) (n) 21
Gorgonzola and pear tortellini in creamy gorgonzola, walnut and butternut squash sauce finished with truffle and crispy sage

Prawn Wholewheat Spaghetti 22
Wholewheat spaghetti with mushroom, prawns, courgette, edamame, garlic, lemon, parsley white truffle paste and a dash of soy.

Ragu Carne Cassaracia 23
Beef, veal and pulled lamb in Nonnas tomato ragu with cassaracia pasta and topped with parmiggiano regianno

SALADS

Poke Bowl 22/28
Sesame & miso marinated salmon or sirloin served with yuzu flavoured mixed toasted multi grain bulgur wheat, edamame, shredded spinach, pickled ginger, cucumber, soft boiled eggs and black sesame seeds.

Spicy Grilled Octopus Panzanella (n) 21
Grilled spiced octopus with a roasted butternut squash, pickled fennel, watercress, tomatos, torn bread, mozzarella, pistachio, pickled raisins, basil & plumb salad

SANDWICHES (LUNCH ONLY)

Saltimbocca 15

Sage chicken, crispy proscuitto, roasted red peppers, rocket and a sage mayonnaise

Manzo Toscana 16

Sliced sirlion, caramalised onion, melted mozzarella and rocket

Giardino Panino (v) (voa) 12

Roasted aubergine, hummus, pesto, sun dried tomatoes and rocket

Il Tonno 13

Tuna flakes, melted mozzarella, red onion, green chillies and rocket

NON NAS

POP UP

DESSERTS

Ice Cream 3 per scoop

Choose from: straciatella, vanilla, strawberry, pistachio (n)

Sorbet 3 per scoop

Choose from: raspberry, lemon, mango

Lemon Drizzle 8

Slice of lemon drizzle cake served with lemon curd and an Italian meringue

Pistachio Profiteroles (n) 8

Pistachio cream filled profiteroles topped with a pistachio sauce and crumb

Peanut Affogato (n) 8

A scoop of straciatella ice cream served with peanut butter, a peanut crsip and a double espresso

SIDES

Salted Fries (v) 5

Rosemary Fries (v) 6

Truffle and Parmesan Fries 6

Focaccia (v) 6

Garlic and Parmesan Focaccia 7

Rocket and Parmesan Salad 5

Panzanella Salad 6

Tenderstem Broccoli 8

DIPS

Garlic Aioli 2

Pesto 2

Nduja Mayonnaise 2