



STUZZICHINI

- #Webakeitfresh daily bread, olive oil, balsamic vinegar (v) 3.50
- Marinated Olives (v)(gf) 3.50
- Pane & aglio, chargrilled focaccia with roast garlic oil (v) 4.00
- Pane, aglio & formaggio, chargrilled focaccia with roast garlic & cheese (v) 4.50
- Pasta crisps & dips: beetroot puree, sour cream & dill, slow cooked tomato salsa(v) 5.00
- Rosemary flatbread to share: pickled vegetables & rocket, slow cooked tomato(v)(m)7.00

ANTIPASTI

- Zuppa del giorno, toasted focaccia (v) 5.00
- Honey roast fig bruschettone, toasted hazelnut, blue cheese dressing & crispy celery (n)(v) 6.00
- Fritto Misto, Peroni battered king prawn, squid, salmon & cod, tartare sauce grilled lemon(sf) 6.00
- Prawn & smashed avocado, salted fennel, tomato & smoked paprika dressing 7.50
- Deep-fried butternut squash ravioli, whipped ricotta, roast tomato salsa 7.00
- Antipasto Italian cured meats, chutney, chilli jam, & focaccia (n) 7.00
- Chicken liver parfait, balsamic red onion jam, toasted focaccia 7.00
- Steamed mussels, slow roast tomato, garlic & basil, grilled focaccia (sf) 8.00

If you suffer from any food allergies please advise your server at time of order.

(v) vegetarian (gf) gluten free (m)mustard (sf) shell fish (s) sesame (n) nuts

A discretionary 10% service charge is added to all tables of 6 and above.



PASTA E RISOTTO

All our pastas are home-made using egg & flour

We serve gluten free alternative Fusilli pasta, **where sauce is marked (gf)**

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|---|-------|
| • Rigatoni slow braised lamb shoulder, spinach, lentil & grain mustard (m)(gf) | 9.50 |
| • Rigatoni roast butternut squash, sage & walnut (n)(v)(gf) | 9.50 |
| • Tagliatelle creamed leeks & gorgonzola (v)(gf) | 9.50 |
| • Spaghetti steamed mussels, slow cooked tomato, garlic & basil (sf)(gf) | 10.00 |
| • Tagliatella salsiccia of slow cooked Italian sausage, chilli, tomato, bayleaf | 10.00 |
| • Lasagne della Nonna pork & beef | 10.00 |
| • Beetroot risotto, green bean horseradish & confit shallot salsa, watercress | 10.00 |

INSALATE

Add chicken to either salad extra £6

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|--|------|
| • Pearl barley & freekah with sundried tomato, black olives & pomegranate dressing (v) | 9.00 |
| • Lentil, kale, roast parsnip salad with coconut dressing (n)(gf)(v) | 9.00 |

PANINI (LUNCHTIME ONLY)

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|---|------|
| • Panino del giorno – ask for details | 6.00 |
| • Bavette steak, blue cheese & balsamic onion sandwich on its own | 7.00 |

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SECONDI PER DUE

Sharing main courses for two

- 24oz Pan handle steak, choice of two sides & pepper corn sauce (gf) 46.00
- 16oz Grilled Italian style sausage, brussel sprout, chestnuts, black pudding & pancetta hash, red wine sauce 25.00

SECONDI

- Puff pastry baked root vegetable strudel, herb lentil & spinach, smoked scamorza fondue 14.00
- Roast Chicken Breast, pulled leg & creamed leek crumble, fondant potato, kale red wine sauce 16.00
- Twice cooked belly Pork, herb crushed potato cake, green beans, mustard & red wine sauce 16.00
- Grilled Salmon, braised baby gem, cannellini bean, pancetta & fish red wine sauce (gf) 16.00
- Slow braised Lamb Shoulder, root vegetable & potato cake, lentil & herbs (gf) 17.50
- Roast Cod, cauliflower puree, beetroot risotto cake, marsala soaked raisins, toasted pine nut & shaved fennel 18.00
- 10oz Ribeye Steak, thyme roast new potatoes, tomato, king oyster mushroom, balsamic brown sauce (gf) 23.00

CONTORNI

- Skinny Fries with smoked paprika mayo (gf)(v) 4.00
- Braised baby gem lettuce, cannellini bean, herbs (gf)(v) 3.50
- Thyme roast new potatoes (gf)(v) 3.50
- Roast parsnip, lentil & kale salad, coconut dressing (n)(gf)(v) 4.00
- Rocket & pickled vegetable salad (gf)(v)(m) 4.00

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DOLCE

- Chocolate & hazelnut millefoglie, red wine poached pear, caramel hazelnuts & Frangelico gel (n) 6.00
- Peanut butter cheesecake, glazed figs & apple jelly (n) 6.00
- Sticky toffee pudding, salted caramel semifreddo & butterscotch sauce 6.00
- Classic tiramisu 6.00
- Affogato: two scoops of vanilla ice cream, espresso & Frangelico liquer (n) 6.00
- Gelati Misti 6.00

FORMAGGI

- Cheeseboard selection of three cheeses tasting with Nonnas chutney, honey, toasted Walnuts, focaccia bread and crackers (n) 8.00

DESSERT WINE by 125ml glass

- RECIOTO DELLA VALPOLICELLA CESARI VENETO 7.00
Particularly suited to all desserts & makes an excellent partner to chocolate.
- VIN SANTO LE RUFOLE TOSCANA 4.50
Medium sweet with good acidity and fruit notes with a hint of vanilla

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NONNAS FAMOUS PASTA OFFER

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AVAILABLE UNTIL Thursday 14th DECEMBER 2017

Back on Tuesday 2nd January 2018

SPAGHETTI CARBONARA

Pancetta, egg, cream, parmigiana (gf)

TAGLIATELLE ALLA BOLOGNESE

Pork & beef ragu (gf)

RIGATONI AMATRICIANA

Slow cooked pork shoulder, tomato, chilli (gf)

SPAGHETTI PUTTANESCA

Tomato, olives, chilli, rosemary (v)(gf)

PENNE AL FORNO

Butternut squash, sage ricotta (v)

£6.95

From Tue-Fri 12-3/5-7 Sat 12-3 only Sun 12-9

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FESTIVE CHRISTMAS MENU

Available Lunch & Dinner

From Tuesday 28th November to Sunday 31st December 2017

ANTIPASTI

Parsnip soup with parsnip crisps, spiced oil & toasted focaccia (v)

Chicken liver parfait, balsamic red onion jam & toasted focaccia

Nonnas prawn cocktail, celeriac & apple slaw, smoked paprika & tomato dressing (gf)

Field mushroom bruschettone, smoked garlic oil & mixed herbs (v)

SECONDI

Roast barn fed chicken breast, fruit braised cabbage, roast parsnip & fondant potato (gf)

Twice cooked belly pork, Brussel sprout, chestnut, black pudding & pancetta hash, red wine (gf)

Pan fried salmon, crispy beetroot risotto cake, green bean, horseradish & confit shallot salsa,
watercress salad (gf)

Puff pastry baked root vegetable strudel, herb lentil & spinach, smoked scamorza fondue (v)

DOLCI

Chocolate & cherry swiss roll, cream cheese frosting & glazed cherries (gf)

Coconut & pineapple jam tart, hot banana fritters

Gelato misti (n)

Tiramisu

Lunch 2 COURSES £15.95 3 COURSES £18.95 (Mon-Sat/Sun)

Dinner weekdays 2 COURSES £19.95 3 COURSES £24.00 (Mon-Thurs/Sun)

Weekend 3 COURSES ONLY £24.00 (Fri-Sat)

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