

STUZZICHINI

-Chef's #WeBakeItFresh daily bread, seasonal butters (n)	3.50
-Chef's marinated olives (n)	5-
-Pasta crisps with white bean & wild garlic, crème fraiche & chive, tomato salsa (v)	5-
-Pane e Aglio Chargrilled focaccia bread with garlic butter (v)	4-
-Pane, aglio e formaggio Chargrilled focaccia bread with garlic butter & cheese (v)	4.50

ANTIPASTI

-Zuppa del giorno served with chargrilled focaccia (v)	5-
-Antipasto di Carne Italian cured meats, chilli jam, chutney & focaccia (n)	7-
-Sea trout tartare, cucumber jelly, herb salad & crème fraiche, paprika crisp (gf)	6-
-White bean & wild garlic fried ravioli, tomato salsa & chilli dressing (v)	6-
-Fritto misto: beer battered king prawn, squid, salmon & cod, wild garlic mayo & grilled lemon (sf)	6-
-Poached smoked haddock, new potato, pea, mussel & saffron broth (sf)(gf)	7-
-Ham hock terrine, pickled heritage vegetable, burnt apple puree, sprouted mustard seeds (m)(gf)	6.50
-Sweet & sour Mediterranean vegetables & goats cheese bruschettone (v)	6-

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

PASTA & RISOTTO

All our pastas are home-made using eggs & flour.

We serve gluten free alternative pasta shells where sauce is marked (gf)

-Spaghetti with steamed mussels, tomato & sea herbs (sf)(gf)	10-
-Gnocchi, lamb & mint ragu (gf)	9.50
-Rigatoni purple sprouting broccoli, cashew & wild garlic dressing, gorgonzola (v)(n)(gf)	9.50
-Pea risotto, pulled ham hock & parsley bon bons	10-
-Spaghetti smoked haddock, grain mustard, poached egg & creamed leeks (m)	10-
-Roast pepper, courgette & aubergine lasagne, green salad & garlic bread(v)	10-
-Tagliatelle salsiccia of slow cooked Italian sausage, chilli, bay leaf	10-
-Lasagne della Nonna	10-

WORLD FAMOUS PASTA OFFER

£6.95 from Tue-Fri 12noon-3pm/5pm-7pm, Sat 12noon-3pm & Sun 12noon-9pm

Ask a member of the team for details. Subject to availability.

Not available bank holiday Sat & Sun.

INSALATE (LUNCH ONLY)

-Purple sprouting broccoli, cashews, red chard, quartirolo & chilli dressing (v)(gf)(n)	9.50
-Chargrilled chicken, super grain salad*, pumpkin seeds, mustard cider vinegar dressing (m)	10-
(*Barley, lentil, quinoa)	

PANINI (LUNCH ONLY)

-Panini del giorno- ask for details	6-
-Nonnas chicken & crispy pancetta club sandwich on its own	6-

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A CUT ABOVE every Fri-Sat

Chef's secret stash of Prime meat cuts!

We include two sides & sauce

Choose from peppercorn or mushroom red wine sauce

SECONDI

- Spiced roast cauliflower, cauliflower & almond milk puree, shaved broccoli, toasted hazelnuts & crispy kale salad (v)(n) 12.50
- Baked smoked haddock rarebit, braised leeks, tomato & chive salad (m)(gf) 12-
- Char-grilled 28 days aged 10oz ribeye, sweet potato fondant, pea, spring onion salad, peppercorn butter (gf) 23-
- Pan fried sea trout, olive oil & almond milk potato puree, warm heritage pickled vegetables, sea herb foam (n)(gf) 16-
- Lemon & thyme roast chicken breast, primavera greens, barley & wild garlic oil 16-
- Slow braised lamb shoulder, saffron potato & fennel stew, kale, salsa verde (gf) 17-
- Poached plaice, prawn and herb mousse, sea vegetables, new potato & mussel broth (sf)(gf) 17-

CONTORNI (v)

- Skinny fries, wild garlic mayo (gf) 3.50
- Purple sprouting broccoli, cashew & chilli dressing (n)(gf) 3.50
- Insalata verde cucumber & spring onion, mustard dressing (m)(gf) 3.50
- Pea, broad bean & spring greens, kale, garlic olive oil (gf) 3.50
- Super grains salad, barley, lentils, quinoa & cider vinegar mustard dressing (m) 4.00

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DOLCE

all at 6.00

- Yorkshire rhubarb & cardamom arctic roll, poached rhubarb & vanilla rhubarb gel (gf)
- Milk chocolate pannacotta, double chocolate biscotti, caramel jelly
- Baked blood orange cheesecake, blood orange curd, marmalade granola
- Affogato: two scoops of vanilla ice-cream, espresso, Frangelico liqueur (n)
- Selection of ice cream (n)
- Nonnas classic Tiramisu

FORMAGGI

8.00

- Cheeseboard selection of 3 cheese tasting with Nonnas chutney, honey, toasted walnuts & focaccia bread (n)

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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SEASONAL MENU

Available Lunch Tue-Sun 12pm-3.30pm

Dinner Tue-Fri 5pm-7pm

ANTIPASTI

Soup of the day, toasted focaccia
Wild garlic & white bean bruschettone, crispy kale (v)
Ham hock terrine, apple puree, pickled vegetables salad
Fritto misto, wild garlic mayo, lemon

SECONDI

Minced lamb & mint gratin, herb buttered new potato
Butter poached Smoked haddock, primavera greens, lemon butter dressing (gf)
Chargrilled chicken, baked sweet potato wedges, spring onion, coriander & chilli jam dressing (gf)
Penne al forno char-grilled vegetables, tomato sauce, basil pesto & mozzarella (v)(n)

DOLCI

Torta of the Day (n)
Gelati misti (n)
Classic Tiramisu
Poached rhubarb cheesecake

2 courses £15

3 courses £17

Menu subject to change due to seasonality
A discretionary 10% service charge is added to all tables of 6 and above.

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WORLD FAMOUS PASTA OFFER

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SPAGHETTI CARBONARA

pancetta, egg, cream, parmigiana (GF)

TAGLIATELLE ALLA BOLOGNESE

pork & beef ragu (GF)

RIGATONI PISELLI

shredded ham hock, peas & mint (GF)

PENNE AL FORNO (V)(N)

Chargrilled vegetables, tomato sauce, basil pesto & mozzarella

SPAGHETTI (V)

Four cheese with salted cauliflower (GF)

£6.95

**from Tue-Fri 12noon-3pm/5pm-7pm,
Sat 12noon-3pm & Sun 12noon-9pm**

*Offer Not Available on Bank Holidays Weekends
& Mondays, other public holidays
Subject to availability.*

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Nonnas[®]

Celebrations Venue

Looking for the perfect venue for your event?
From networking sessions, aperitivo nights, birthdays,
engagement party, family gatherings or just a special girls night out...
Our Upstairs bar is the ideal location for groups to hang out
and make their event a true celebration.

Brand new contemporary urban chic setting, spacious layout
for groups of up to 100 people, outside balcony terrazza,
DJ/Music space to add that extra groove and of course sensational Nonnas
Chesterfield Italian Party food to soak up the selection of over 50 Gins menu,
Italian speciality beers & artisan wines as well as our own signature cocktails!

We make all your celebrations bespoke and are here
to help organise your event every step of the way.

Enquire with Chiara info@nonnas.co.uk or
Pasq & Leo at chesterfield@nonnas.co.uk

Bar Hire

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