

Birra Artigianale Pevak

As Shakespeare used to say, **a quarter of beer is a royal course** and he was not alone in his conviction! Many writers, poets, painters and musicians praised the qualities of this noble beverage.

Goethe wrote in his writings that it is not worthwhile to know places ? far and near ? **it is just theory whilst knowing where a brewery can be found is real practise and geography.**

The origin of beer goes back to ancient times; it is referred to old Greece or Egypt and a legend tells that it was a woman who created it, while cooking cereals.

Our passion for history and civilizations brought us to choose **PEVAK name**, a name which Etruscan people used to denote a decoction of cereals, produced in the Etrurian country. We devoted all the names of Pevak varieties of beer to ancient Etruscan divinities.

Pevak aims to bring to your tables the scent of a **high quality homemade craft beer**, satisfying also the most delicate palates through a perfect balance of simple ingredients.

Henceforth production starts: **HISTORY, PASSION, RESEARCH and QUALITY! ...**

Carla Pancani

www.nonnas.co.uk

The most important part of Nonna's is the team...

We are huge believers in training and great wine and this year has seen our greatest investment in both.

Gian Bohan (Director) started his diploma level in wines and spirits through the *Wines, Spirits and Education Trust* (WSET). The 2- year course is a specialist qualification where detailed knowledge is combined with commercial factors and a thorough system for the professional evaluation of wines and spirits.

Maurizio Mori (Director), **Daniel Jackson** (General Manager) and **Stefano Buralli** (Restaurant Manager) have all been put through the *WSET course at advanced level*.

We are also proud that our duty manager, **Pasquale Pollio** has completed the *Italian Association of Sommeliers* course a professional qualification to become a sommelier.

The majority of our front of house team have also been on the *WSET intermediate course*, which is a look into the world of wines and spirits. It gives you the knowledge to see how to taste wines. We have fantastic links with WSET and with one of the top teachers in the country. If you want to progress into the world of wines, we can organise an intermediate course in Sheffield or an informal wine tasting at your work. For more information please contact daniel@nonnas.co.uk

Put yourself in our hands, let us select a wine for you, something exciting and different?

www.nonnas.co.uk



NONNAS VINI "13"

Our thirteenth year in business, still independently owned and managed...

...unlucky for some, however not for us, a great start to the year another highest achievement award from The AA guide in recognition of our quality wine menu.

Probably the toughest year in business we have seen. Prices from the strong euro has sent our costs soaring, yet with the credit crunch, we have been diligent in keeping prices low.

We have reflected this in our new wine menu with these tougher times, we have held prices where possible and brought in more wines for under £20 with great value for money!



This year brought a dream to reality with the publication of our own book. Not only a recipe book, **Strada della Nonna**, is a travel guide and lifestyle book showing the history of Nonna's and some of our favourite recipes and

wineries in Italy. Receiving rave reviews with photography from Jodi Hinds, there are books available for you to have a look through whilst enjoying your dinner or dessert. Take one home today only £14.95.

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SPARKLING & METHODE TRADITIONELLE

8	Franciacorta Brut Rosé DOCG Berlucchi 04	£19.95
9	Franciacorta Brut NV, Contadi Castaldi	£19.95
10	"Saten" Brut, DOCG, La Montina	£22.00
11	Ferrari Talento Trento DOC Perlè NV	£27.50
12	Prosecco, Extra Dry, Veneto	£9.50
13	Rosé Prosecco, Varaschin, Veneto	£10.95

BIRRA ARTIGIANALE Arezzo, Toscana 75cl

A new section on our list, these artisanally produced Tuscan beers are the perfect match for food. Pevak brewery makes delicate and hoppy, unfiltered ales.

14	Horta Birra Weizen Dorata	£11.00
15	Laran Birra Lager Bionda	£11.00
16	Atres Birra Ale Ambrata	£11.00

ROSY ROSE'

17	"R" Rosato, IGT, Alpha Zeta, 2008	£6.00
18	Vinruspo, Tenuta di Capezzana, 2007	£10.50
19	Rosé Regaleali, IGT, Tasca D'Almerita, 06	£13.00

WHITES - MOUTH WATERING, MINERAL & DRY

20	Verduzzo delle Venezia, Selezione Nonna's	£5.95
21	Soave Classico Superiore DOC, Pieropan, 07	£11.50
22	A Mano Fiano/Greco, A Mano 08	£8.95
23	Pinot Grigio, Selezione Nonna's, DOC, 08	£7.50
24	Sauvignon Blanc, Grave DOC, Banear, 08	£7.50
25	Sauvignon Blanc DOC Ermete, DOC 07	£12.95
26	Lugana DOC Superiore, Contato, 07	£22.00
27	Le Cave Du Vin Blanc De Morgex 07, DOC	£12.45
28	Gavi Tassarolo "La Fornace," Bergaglio 07	£10.95
29	Veltliner, DOC Peter Pliiger 07	£19.95
30	Pinot Grigio Riserva Mezzacorona, DOC 07	£11.95
31	Fiano D'Avellino DOCG, Mastroberardino, 07	£14.95
32	Pecorino IGT, Gran Sasso, 08	£10.45
33	"Anas- Cëtta," Langhe, DOCG Cogno, 07	£16.95
34	Vernaccia, DOCG, Panizzi, 07	£4.95
35	Vermentino, Casa di Terra, 07, Bolgheri	£14.00
36	"Caulino", Falanghina, IGT Alois, 07	£11.95
37	Inzolia di Sicilia, IGT, Trinacria, 2007	£7.50
38	Nosiola, IGT Dolomiti, Fanti, 2007	£15.50

AROMATICS & FRUITY

39	"C" Chardonnay, IGT, Alpha Zeta, 08	£7.00
40	Poggiotondo Bianco, Cerreto Guidi, 08	£8.50
41	Manna 'Cru', IGT Franz Haas, 07	£19.95
42	Sylvaner, DOC Valle Isarco 06	£11.95
43	Falanghina Rami, DOC, Di Majo Norante 07	£9.95
44	Rami Bianco, Cos, Vittoria, 2007, Sicilia	£14.95
45	Lacryma di Christi DOC Mastroberardino, 07	£13.45
46	"YRNM," DOC, Pantelleria, Micelli 06	£17.95
47	Tocai Friulano, DOC, Roncus, 05	£19.95

BIG & BOLD

48	La Rocca, Pieropan, 2006	£22.95
49	Vintage Tunina, IGT Jermann, 05	£39.95
50	Traminer Aromatica, DOC, Franz Haas 07	£16.95
51	Kerner, Valle Isarco, 07	£14.95
52	Chardonnay, Isole e Olena, De Marchi 07	£29.95
53	Villa di Chiesa IGT, Santadi 06	£24.95
54	"Leila," Alberto Loi, Cardedu 03	£16.95

REDS- FRESH, YOUTHFUL, JUICY REDS

55	Merlot delle Venezia, Selezione Nonna's	£5.95
56	Gropello, Garda DOC Classico, Provenza 07	£12.45
57	Garda Rosso Classico DOC, Contato 05	£17.95
58	Concerto, Lambrusco, Medici Ermete, NV	£9.95
59	Barbera D'Asti Superiore, DOC, 02	£11.95
60	Dolcetto D'Alba, DOC, Vajra, 07	£14.95
61	Sudtiroler Lagrein, Weingut Niklas 06	£12.50
62	Foradori, Teroldego, DOC 05	£17.95
63	Santa Cristina IGT, Antinori 06	£10.95
64	Poiema", IGT Vallagarina, Rosi 05	£20.95
65	Negroamaro, IGT, La Casada Caleo, 07	£7.50
66	Velluto Valpolicella Classico Superiore DOC 04	£16.95
67	Cerasuolo di Vittoria, Cos, 07	£17.95
68	Nero D'Avola, IGT, Trinacria, 07	£7.95

HERBS AND SPICE... MEDIUM WEIGHT

69	Chianti dei Collis Senesi, DOCG Nottola 06	£9.95
70	Chianti Classico, DOCG, Il Molino Di Grace 05	£15.95
71	Val Venosta, Pinot Nero, DOC Pratzner 05	£19.95
72	"Gea," DOC Sant'Antimo 05, Montalcino	£18.95
73	"Borgeri," DOC Borgeri, Cavallari, 07	£15.95

74	Barco Reale di Carmignano, Capezzana, 07	£11.50
75	"Villa Malacari" Rosso Conero, DOC 06	£12.95
76	Taurasi Radici Riserva DOCG 04	£29.95
77	Primitivo IGT, Primaterra 07	£9.00
78	Terre DOC Leverano Red Riserva, 03	£21.95
79	NePrica, Tormaresca Rosso IGT 07	£11.95
80	Morellino DOC, Poggio Argentiera, 07	£10.95
81	Capocaccia, IGT, Sella & Mosca, 06	£12.95

INKY-DARK, INTENSE, CONCENTRATED REDS - PURPLE-STAINED MOUTH...

82	Carmignano Villa di Capezzana, DOCG 04	£19.95
83	Massolino Barolo Serralunga D'Alba DOCG 04	£31.95
84	Rosso di Montepulciano DOC Nottola 05	£11.95
85	"Grilli di testamatta," IGT, Bibi Graetz, 05	£21.95
86	Cepparello, IGT, Isole e Olena 02	£37.95
87	Ceuso, Ceuso, IGT, Melia, 04	£22.95
88	CapatostaDOC, Poggio Argentiera, 06	£21.95
89	"Bric Mentina," Barbaresco, DOCG, 03	£27.95
90	Velluto Amarone Classico, DOC, Meroni, 00	£36.95
91	Thea, Tre Monti, 2004, Emilia Romagna	£22.00
92	"Ca' Morei" Superiore, Fay, DOCG, 05	£21.95
93	"Do 12 Uve," IGT Montalcino, 04	£24.95
94	"Ca Di Pian," Barbera D'Asti, DOC 06	£21.95
95	Sforzato Valtellina, DOCG, 04	£33.95
96	Finisterre IGT, Poggio Argentiera 05	£30.95
97	Sagrantino di Montefalco, Bea, 03, DOCG	£54.95
98	Sassicaia, Tenuta San Guido 00/01/02	£100.00
99	"Colore," Testamatta IGT, Bibi Graetz 04	£500.00

VINI DOLCI

100	Albana di romagna 2000	£33.00
101	Recoto di Soave 04	£26.00
102	Marsala Riserva Curatolo NV	£12.50
103	Vin Santo Le Ruffole	£9.95
104	Vin Santo Isole Olena	£33.95
105	Aleatico di Puglia 01	£26.95
106	Brachetto D'Acqui 06	£12.95
107	Moscato D'Asti	£10.95
108	Recioto della Valpolicella	£29.95
109	Chaude lune	£24.95