



# Functions and Events

Last updated: 09 April 2008



## Nonna's fact sheet

**Name of restaurant bar**  
**Address**

Nonnas Restaurants Ltd  
535- 41 Ecclesall Road  
Sheffield  
S11 8PR

**Telephone**  
**Opening hours**

0114 268 6166 ext 1: bookings, ext 2: admin

Ristorante and caffe bar

*Open everyday*

**Caffe and cakes**

8.30am- 11pm

**Lunch, Mon- Sat**

12pm - 3.30pm

**Dinner, Mon- Sat**

6pm - 9.45pm (10pm Fri/ Sat)

**Sunday, brunch**

10am- 5pm

**Sunday, dinner**

12pm- 9pm

Aperitivi Bar

11am - 11pm (*Sunday until 10.30pm*)

Nonna's Cucina (deli)

*Closed, Mondays and Tuesdays*

Wednesday 11am-6pm

Thursday 11am-6pm

Friday 11am-6pm

Saturday 11am-6pm

Sunday 11am-6pm

**Covers**

75 in one sitting at Nonnas

500 at associated venue, *Thornbridge Hall*, Derbyshire

**Bar Capacity**

125 (standing)

**Music**

Yes, Italian and English mix- Sonus system

**Smoking**

Outside seated and heated area, licensed until 9pm

**Credit cards accepted**

Visa, Switch, MasterCard and American Express

**Website**

[www.nonnas.co.uk](http://www.nonnas.co.uk)

**Cloakroom**

Yes

**Service charge**

Discretionary, parties of 6 or more 10% service

**Disabled facilities**

Yes, wheelchair access via Ecclesall Road

**Private Room**

Yes up to 35 guests (back room)

Bar up to 14 seated guests, 125 standing

**General Manager**

Daniel Jackson

**Head Chef**

Jamie Taylor



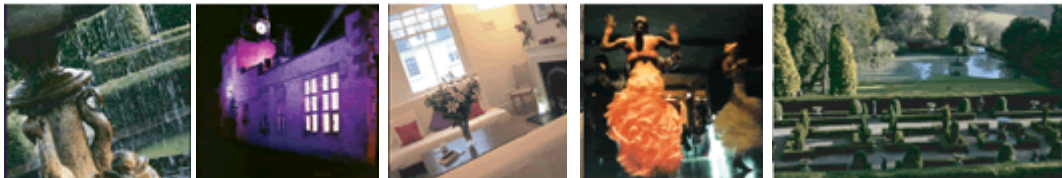
## Booking a function?

We are experts at supplying catering within Nonnas but also at your home or your chosen venue. If you have any questions or would like us to come up with some ideas, then please contact us directly on 0114 2686166 (ext. 2) and ask for Daniel or Chiara who will be happy to suggest ideas for your event to make it a roaring success!

## Parties and functions

### How many guests?

upto 20	Long table in the restaurant, choice of several menu's
upto 35	Nonna's exclusive use of the private back restaurant room
upto 40	Nonna's exclusive use of the front restaurant room
upto 75	Nonna's exclusive use of both rooms throughout the evening
upto 125	Exclusive use of Nonna's aperitivi bar for a buffet, canapé reception, fashion show or after show party
upto 500	<b>Nonna's catered event at Thornbridge Hall</b> Exclusive venue for weddings, corporate functions and themed balls <a href="http://www.thornbridgehall.co.uk">www.thornbridgehall.co.uk</a>



### Deposits

- For parties of 8 or less, no deposit is required
- For parties of 9 to 75, a £10 deposit is required per person, redeemable on the final bill on the evening
- For sell- out/ exclusive use parties, 50% of the agreed minimum spend is required to confirm the booking and the remaining 50% at least 1 month prior to the event



## The Menu

### A la carte menu (1 - 8 guests)

Seasonal lunch or dinner menus available on-line at [www.nonnas.co.uk](http://www.nonnas.co.uk). Prices range from £5- £7.50 for a starter, £8.95- £17.95 for a main and £5.75 for a dessert. Wines range from £13.95 upwards per bottle.

### Group menu (9 - 75 guests)

A reduction of the “a la carte” menu to ensure we can produce your food to the highest standards, on time. This menu has been designed to offer great value but also can be altered where required for increased/ preferred options, online at [www.nonnas.co.uk](http://www.nonnas.co.uk).

Prices:      2- courses      £21.95  
                 3- courses      £24.95

### “Tuscan” set menu (9- 75 guests)

The **\*NEW\*** Tuscan Set Menu, platters of food are brought to the table for a serve yourself feast at the table, quite informal, very filling and very authentic:

<i>Antipasti to share</i>	Italian sliced meats, vegetables, bruschettas and crostini
<i>Pasta</i>	Fresh platters of pasta and risotto
<i>Secondi platters</i>	Platters of beef ribeye, chicken, potatoes and veg
<i>Dolci</i>	Vin santo and cantuccini biscuits
<i>Formaggi</i>	A mixed cheese platter with condiments

£30 per person

£40 per person

includes ½ a bottle per person red/ white wine and water

### “Venetian” set menu (9- 75 guests)

The **\*NEW\*** venetian Set Menu, platters of seafood are brought to the table for a serve yourself feast at the table, quite informal, very filling and very authentic:

<i>Antipasti to share</i>	Prawns, sardines, fish, vegetables, bruschettas and crostini (seasonal)
<i>Pasta</i>	Linguine of crab and lime or risotto of squid and chilli (seasonal)
<i>Secondi platters</i>	Fish platters, potatoes and salad (seasonal)
<i>Dolci</i>	Mixed cake platter

£30 per person

£40 per person

includes ½ a bottle per person red/ white wine and water



## Thornbridge Hall

Menus will be designed around your specific tastes and desires, we can arrange prices depending upon your budget or theme, we have included some menu's for your perusal

all prices exclude 10% service charge on groups of 6 or more, wine upgrades available upon pre- request

### example menu idea...

#### On arrival:

A glass of Prosecco and free- flowing canapés per person

(Choose 4 from our savoury list of canapés)

#### On the table:

**Starter platter to share per table**

Beetroot cured salmon, marinated green and black olives, antipasti vegetables: grilled aubergines, zucchini and peppers, carpaccio of beef with rocket pesto, vine tomatoes stuffed with ricotta, pecorino and mozzarella cheeses

#### Main course, choice of:

- Slow cooked shank of lamb, borlotti beans, salsa verde
- Breast of duck, vin- santo and fennel risotto, roast duck liver
- Whole sea bream, aubergine salad, Maldon salt
- Aubergine platter: melanzane parmigiana, aubergine terrine, chilli, mint and aubergine salad (v)

#### Dessert - assiette per person

Crème brulee, lemon tart and a chocolate truffle cake

**£45 per person, excludes wines, at Nonna's restaurant**

**£50 per person includes ½ bottle house wine and water per person**



## Additional options

### STARTERS

Melanzane Parmagiana: layers of aubergine and tomato baked with parmesan  
Prawn and Artichoke cocktail  
Pan fried squid salad with potatoes, Italian sausage, chilli and parsley  
Vine tomatoes stuffed with ricotta, pecorino and mozzarella chesses  
Mountain gorgonzola rarebit crostini  
Pan fried chicken livers with speck and montasio cake, apple chutney  
Sliced porchetta salad of asiago, apple and frizee  
Grilled Mackerel fillets with Venetian pepper and tomato salad  
Pan fried salt cod cakes with saffron and garlic mayonnaise  
Chicken wrapped in sage and pancetta

### MAINS

#### Vegetarian

Wild mushroom cannelloni, potato and thyme cake, roast shallot  
Roast squash amaretti and parmesan tart, spinach salad oregano oil  
Pressed terrine of leek, truffle and potato, porcini risotto cake  
Roast pepper tomato and goats' cheese polenta tart, rocket salad  
Chard, spinach and artichoke tart, poached egg and roast tomatoes

#### Fish

Seared tuna loin, cannelloni beans, red onion dressing, crisp sausage  
Fillet of sea bass, pancetta and parsley risotto, crushed peas, mustard sauce  
Herb crusted cod, pea, mint and samphire risotto  
Pan fried Sea Bream with panzanella salad  
Livornese fish and shellfish stew in a tomato broth with Tuscan bread and olive oil  
Hand dived Scallops with pea and samphire risotto, mint and cucumber salad

#### Meats

Best end of lamb, roast aubergine and chilli, potato with goats' cheese  
Free range chicken stuffed with Caciotta cheese, marjoram, Venetian pepper salad  
Beef Rib- Eye with roast mushrooms and celeriac, wilted spinach and garlic butter

**These demonstrate only a sample of dishes we are able to produce for your special catered function. We can arrange meetings with our executive chef to design a menu to suite your tastes and budget.**



# Nonnas Canapés Menu

## Savoury canapés

- Mini fishcakes, caper mayo
- Mushroom arancini (v)
- Bollito Misto terrine, salsa verde
- Pecorino rarebit, toasted walnut bread (v)(n)
- Mini custard tarts - pancetta & parmesan or smoked salmon & chives
- California Rolls (v)
- Field mushroom & tarragon frittata (v)
- Chicken & rosemary spiedini
- Beef or tuna carpaccio, parmesan crisp
- Grilled polenta, goats cheese & black olive
- Squash ravioli, oregano salt
- Selection of crostini & bruschetta
- Mini roast vegetable lasagne (v)
- Seared scallops, potato pancake

## Dessert canapés

- Individual lemon tarts
- Crème brule'
- White chocolate pannacotta
- Panforte & parmigiano reggiano
- Lemon meringue pies
- Bigne' assortment of chocolate, plain & praline

## **Nonna's Head Chef in your home- Stylish Dinner Party**

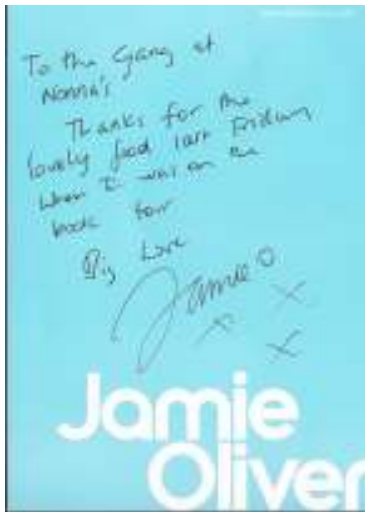
**£100 per person food only, £125 per person food and wine matched to each course**

Nonna's award winning chef will arrive at your home "armed" with top Italian ingredients and an experienced waiter to cook an artisan 5- course meal with canapés in your home while you mingle with your guests. You will be served dinner and we will even clean up afterwards! Menus will be designed with your guests in mind to ensure everyone will be talking about your party for a long time..... no stress!



## Examples... Jamie Oliver Book launch

## Range Rover sport launch



*Canapé of marinated Buffalo Mozzarella with a "chaser" of Tomato Consommé*

## A Day at the Races





# Upcoming Events



## Eventi di Nonnas (Nonna's Events)

Every year, throughout the year Nonna's organises special all inclusive food and wine evenings. Our projected events follow here, book early to guarantee a space at these sell- out events...

**Too late! Events already enjoyed, there are no more events scheduled for 2007, however we have already pencilled in some great ones in 2008!**

### 2007

- |  |                         |
|--|-------------------------|
| - Tasca D'Almerita- 29 <sup>th</sup> Sept. 2005        | Sicilian                |
| - Conti Zecca- Monday 24 <sup>th</sup> Oct. 2005       | Puglian                 |
| - Ferrari- Monday 21 <sup>st</sup> Nov. 2005           | Trentino                |
| - Fattoria dei Barbi- Monday 30 <sup>th</sup> Jan. 06  | Tuscan                  |
| - Pre- Easter Chocolate festival 27 Mar 06             | Festival                |
| - Mauro Bregoli + Medici Ermete 13 Apr 06              | Emilia Romagna          |
| - Isole e Olena- Paolo di Marche, 22 <sup>nd</sup> May | Tuscan                  |
| - Australia Vs Italy- with Garry Crittenden            | Australia               |
| - Nonna's @ Chatsworth Fair, 2/3 Sept. 06              | Chatsworth House        |
| - Castello Banfi, Monday 25 <sup>th</sup> September    | Tuscan                  |
| - Medici Ermete, Tuesday 31 <sup>st</sup> October      | Emilia Romagna          |
| - Pieropan, Monday 29 <sup>th</sup> January            | Veneto                  |
| - Nonna's 2 <sup>nd</sup> Annual Chocolate Festival    | 2 <sup>nd</sup> April   |
| - Allegrini, 23 <sup>rd</sup> April                    | Veneto                  |
| - Franz Haas, 27 <sup>th</sup> August                  | Trentino                |
| - Degustazione, 24 <sup>th</sup> September             | 15- course tasting menu |
| - 29 <sup>th</sup> October, Domenico Clerico           | Piemonte, White truffle |

### 2008

- |   |                        |
|---|------------------------|
| - 28 <sup>th</sup> January, Trentino with Cesconi | Trentino               |
| - 3 <sup>rd</sup> Annual Chocolate Festival       | 17 <sup>th</sup> March |



## More to come in 2008.....

### *Nonna's Wine & Food Club*

*"Nonna's food and wine events are a gathering for lovers of wine and food. Each event is hosted by the wine maker or expert. The evening begins with a drinks reception followed by dinner matched with wines. Our Head Chef creates a menu perfectly matched up to wines from the Italian region of the producer"*

### *2008*

Monday 28 <sup>th</sup> April	FranciaCorte with Contadi Castaldi
Monday 19 <sup>th</sup> May	Vegetarian/ Coeliacs Night for veg. week
Monday 30 <sup>th</sup> June	Sicilia with DonnaFugata
Monday 28 <sup>th</sup> July	Sardegna with Mesa
Monday 11 <sup>th</sup> August	A tomato festival
Monday 29 <sup>th</sup> September	Degustazione 2008 (10- course tasting menu)
Monday 27 <sup>th</sup> October	A great Yorkshire show
Monday 24 <sup>th</sup> November	A meat feast

*All of these are subject to availability, menus and prices to follow, dates to be confirmed, Nonnas always offers special dietary menus when requested*



## Christmas Lunch Menu, 2007

Coming soon

two courses £12  
three courses £15

## Christmas Dinner Menu, 2007

Coming soon

four courses £29.50

## Christmas Eve, Wed. 24<sup>th</sup> Dec 2008

### 5- Course gourmet holiday feast

Our Christmas Eve- evening menu will have you ready to get through the holiday season

£60 per person, wines not included, 7.30pm or 8.30pm

## New Years Eve, Wed. 31<sup>st</sup> Dec 2008

### Restaurant, 5- course feast

Free entry into the bar afterwards for New Years celebrations....

£85 per person, wines not included, 7.30pm or 8.30pm

### Bar

Free drink on arrival, canapes and light bites at midnight

From 7pm onwards... ticket only...

£10 per ticket, tickets on sale from 1<sup>st</sup> November 2008



## St. Valentines Day Thursday 14<sup>th</sup> February 2009

*--Nonnas Valentines 2009 menu will appear here soon--*

**Bookings from 5pm until 10.15pm  
£45 per person\***

\*Bookings at 5pm and 5.30pm- £40 per person, maximum allowance at table 1.5 hours (i.e. table must be vacated by 7pm.)

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### A cosy Valentine's day in the Prive'

A shot of **passion** on arrival followed by an Amoré cocktail each. Share a "Stuzzichini Amoré," of foie gras, asparagus and hollandaise to tempt the taste buds, indulge without forks just each other. Enjoy with a bottle of Louis Roederer Cristal, one of the finest champagnes available.

Finish up with an assiette of desserts including truffles and white and dark chocolate dipped strawberries. Washed down these delectables with 2 glasses of Jacobo Poli Grappa, the sexiest Grappa from Italy.

A white rose for the lady on arrival and a chocolate sculpture as a departing gift to take home. Prime views for live music

The table in the Prive' is yours all evening; limited spaces, 3 couples only.

**£100 each (£200 per couple), only 3 couples...**