



TAVOLO DEL CAPITANO!

Sit & Dine in Montecatini Alto's piazza in the new look Nonnas, book the
TAVOLO DEL CAPITANO
for your party of 10/14 people!

Book anytime during weekdays
Fri & Sat 6pm & 8.30pm only available

Ideal for all your gatherings! Enquire with Stefano or Sara
on 0114 2686166 or Sheffield@nonnas.co.uk

www.nonnas.co.uk

STUZZICHINI

PANE E OLIO (v) 3.85

Nonnas freshly baked bread, served with Extra virgin olive oil

OLIVE (v) 3.85

Mixed olives marinated with Extra Virgin Olive oil, chilli and rosemary

FOCACCIA ALL'AGLIO (v) 4.00

Strips of toasted focaccia all'aglio laced with garlic, tomato sauce & mozzarella cheese

TRIO (v)(n) 3.85

Pesto rosso, basil pesto, olive tapenade dips, Nonnas olive oil crackers

ANTIPASTI

BRUSCHETTA CLASSICA (v)(gf) 5.50

Vine tomato, basil, garlic, extra virgin olive oil (4 pieces)

BRUSCHETTA ALLA ZUCCA (gf) 5.75

Pumpkin, pumpkin seeds & shaved Parmesan (4 pieces)

ANTIPASTO CARNE (n)(gf) 7.50

Prosciutto di Parma, salami Milano, Porchetta, Mortadella Pistacchio, Nonnas chutney and olive oil crackers

ANTIPASTO DELLA CASA (n)(gf) 15.00 (share for two people)

Prosciutto di Parma, salami Milano, Porchetta, Mortadella pistacchio, Nonnas chutney and olive oil crackers, Vine tomato, basil, garlic, extra virgin olive oil bruschetta, grilled vegetables

FRITTO MISTO 7.50 / Main 15.00

Peroni battered seafood, salsa verde mayo and lime wedge

PANNACOTTA (v) 7.00

Wholegrain mustard pannacotta, salt baked baby beetroot, beetroot puree & goat cheese crumble

PERE E GORGONZOLA (gf)(v)(n) 6.75

Red wine poached pears, Gorgonzola, walnuts, balsamic syrup, extra virgin olive oil & baby watercress

TERRINA DI POLLO (n)(gf) 7.00

Pressed Chicken & prosciutto terrine, red onion jam, mustard & honey dressing.

POLPO MARINATO 7.50 (gf)

Marinated Octopus with chilli, onion, crispy garlic & microherbs

ANATRA AFFUMICATA 7.50 (gf)

Smoked Duck breast, pickled wild mushrooms, crispy prosciutto & rocket

Please inform a member of the team before ordering
if you have any intolerance and allergies
(n) contains nuts (v) suitable for vegetarians
Discretionary 10% service charge added for parties of 6 or more

PASTA E RISOTTO

All our pastas are homemade using only eggs & flour.

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

TAGLIATELLE SALSICCIA (gf) 11.50

Of 8 hour slow cooked Italian sausage, tomato, bay leaf & chilli

LINGUINE MARINARA IN BIANCO (gf) 11.95

Mixed seafood steamed with white wine, garlic, chilli & parsley

SPAGHETTI CARBONARA (gf)(v) 11.50

Pancetta, egg yolk, cream, Parmesan & parsley (vegetarian option with mushroom)

RIGATONI ALLA DIAVIOLA (gf) 11.50

Spicy Salame, fennel, ligurian olive & tomato ragu'

TROFIE AL FORMAGGIO (gf)(v) 11.50

Creamed leeks, Parmesan & crumbled goats cheese

RISOTTO AI FUNGHI (gf) 11.50

Risotto Bianco with Pan-fried wild mushrooms, parsley & truffle oil

RISOTTO ALLA ZUCCA (gf)(n)(v) 11.50

Pumpkin, Gorgonzola, toasted Pumpkin seeds & crispy sage

RISOTTO ALLA PESCATORA (gf) 11.95

Steamed mixed seafood with parsley in tomato sauce

Vegetarian Pasta option: Tomato & basil sauce, Pesto, Cheese sauce.

All pasta & risotto is available half portion 6.95 per portion (excludes Lasagna)

LASAGNE DELLA NONNA 11.50 *

Pork and beef ragu, besciamella, egg pasta sheets same recipe since 1996

Love our Lasagna? If you would like portions to take away please pre-order with a member of our team (48hour notice) 6.50 per portion take-away

INSALATE £ 9.95

INSALATA DI POLLO

Chargrilled chicken breast, baby gem lettuce, focaccia croutons, shaved Parmesan & nduja mayo

INSALATA DI CALAMARI (gf)

Black rice, Pan-fried squid, chilli, coriander & cherry tomato, spinach

INSALATA AL FORMAGGIO & ASPARAGI (v)(n)(gf)

Grilled Asparagus, Gorgonzola, walnut & rocket salad

PANINI £ 7.50 (lunch only)

SALMONE

Smoked salmon, lemon mayo & watercress

PORCHETTA

Chargrilled porchetta & wholegrain mustard

VEGETARIANO (n)(v)

Goat cheese, sundried tomato pesto & fresh spinach

CLASSICO (n)(v)

Buffalo mozzarella, tomatoes and basil pesto. Add prosciutto di Parma £1

SECONDI

MANZO (gf)(n) 25.00

10oz Chargrilled Ribeye, buttered turnip puree, crushed new potato & pancetta, red wine sauce

FILETTO (gf)(n) 29.00

8oz pan fried beef fillet , buttered turnip puree, crushed new potato & pancetta, red wine sauce

AGNELLO (gf) 18.00

Roast rump of lamb, aubergine puree, panfried wild mushrooms & red wine sauce

POLLO (gf) 17.00

Roast barn fed chicken breast, tarragon mash, green beans & porcini cream

BRANZINO (gf) 18.00

Panfried Seabass fillet, prawn cannelloni, white wine cream & pea shoots

MERLUZZO (gf) 18.00

Pan-fried cod, saffron arancini, buttered samphire, sundried tomato dressing

TORTELLINI ALLA ZUCCA (v)(n) 14.00

Butternut squash tortellini, grilled asparagus, sage butter & toasted walnut

PORCINI AL FORNO (v) 14.00

Leek & creamed Porcini Bake, goat cheese crumble, pickled wild mushroom & rocket salad

SECONDI PER DUE Main courses to share

PESCE PER 2 (gf) 52.00

Fish platter for two, Pan-fried Cod, Seabass fillet, fritto misto, steam mussels, choice of two contorni

BISTECCA PER 2 (gf) 52.00

24oz chargrilled panhandle steak, served medium rare with your choice of two contorni

CONTORNI 4.50

INSALATA MISTA (v)

Mixed salad, rocket, artichokes, tomato, green beans, dressing

PATATE (v)(gf)

Roast new potatoes, fennel seed, garlic & crispy capers

RUCOLA (v)

Rocket & Parmigiano salad

FAGIOLINI (gf)(n)

Green beans, flaked almonds & Parmesan

POMODORI (v)(gf)

Tomato, red onion, parsley & balsamic dressing

SPINACH (v) 5.00

Wilted Spinach

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DOLCI

PRUGNE SPEZIATE 7.00 (gf)

Spiced plums, ginger crumble, vanilla cream & candied orange

Try with Passito sol Dore' (75ml) 7.50

TORTA AL CIOCOLLATO (n) 7.00

Chocolate polenta cake, chocolate & amaretto Bon Bon, amaretto jelly & chocolate sauce

Try with Recioto della Valpolicella (75ml) 7.50

CROSTATA DI ZUCCA 7.00 (n)

Pumpkin tart, Italian meringue, almond praline, cranberry syrup

Try with Passito sol Dore' (75ml) 7.50

PARFAIT DI MORE (n) 7.00

Blackberry parfait, honeycomb, apple sponge, poached blackberries & yogurt sauce

Try with Recioto della Valpolicella (75ml) 7.50

TIRAMISU 6.50 Nonnas classic pick-me-up

GELATI MISTI (gf)(n) 5.50 Selection of Nonnas' ice cream

VIN SANTO Le Ruffole (75ml) E CANTUCCINI 7.50

FORMAGGI

25gr for £2.50

Served with Nonnas Olive Oil Crackers & honey

Choose one type or more (25gr x type) minimum 2

PARMIGIANO REGGIANO 18 month

QUARTIROLO

ASIAGO

GORGONZOLA

GOAT CHEESE

BUFALO MOZZARELLA

FORMAGGI MISTI (PLATTER) 15.00

Try with

Glass of Warres Port LBV 2008 (50ml) 4.50

Or

Glass of Warres Port Tawny 10yrs (50ml) 6.50

Dessert Cocktails 8.00

White Chocolate Martini

VODKA, FRANGELICO & CRÈME DE CACAO WHITE

Baileys Ciocolatini

BAILEYS, VODKA, CRÈME DE CACAO

Espresso Martini

DBL ESPRESSO, TOFFEE VODKA, KALUA & LIQUOR 43

Dirty Banana

BACARDI, COFFEE LIQUOR, CRÈME DE BANANA SINGLE CREAM & MILK

Brandy Alexander

VECCHIA ROMAGNA (brandy), CRÈME DE CACAO THIN CREAM & NUTMEG

Di Saronno Dream

DI SARONNO BAILEYS, KALUA, DBL CREAM & CHOCOLATE

VEGAN MENU

STARTER 6.75

Salt baked beetroot, beetroot puree, walnut & rocked balsamic dressing
(n)(gf)

SALAD MAIN 9.95

Rocket, red wine poached pear, walnut balsamic glaze (gf)

PASTA 11.50

Free From pasta, tomato sugo, leeks and spinach (gf)

MAIN 13.50

Chargrilled aubergine, courgette, peppers & cherry tomato stew,
Served with Nonnas crackers

DESSERT 7.00

Spiced plums, poached blackberries, candied orange
Almond praline (gf)(n)

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PASTA OFFER

AVAILABLE SUN TO FRI FROM 5PM TO 7PM
AND MON TO THU 12 TO 3 PM
EXCLUDED BANK HOLIDAY WEEK END
MOTHER'S DAY & FATHER'S DAY

TAGLIATELLE SALSICCIA

Of 8 hour slow cooked Italian sausage, tomato, bay leaf & chilli

LINGUINE MARINARA IN BIANCO

Mixed seafood steamed with white wine, garlic, chilli & parsley

SPAGHETTI CARBONARA (gf)(v)

Pancetta, egg yolk, cream, Parmesan & parsley (vegetarian option with mushroom)

RIGATONI ALLA DIAVOLA (gf)

Spicy Salame, fennel, ligurian olive & tomato ragu'

TROFIE AL FORMAGGIO (gf)(v)

Creamed leeks, Parmesan & crumbled goats cheese

Vegetarian Pasta option: Tomato & basil sauce or Pesto or Cheese sauce.

£6.95 PER BOWL

(gf) suitable for gluten free

CONTORNI 4.50

INSALATA MISTA (v)

Mixed salad, rocket, artichokes, tomato, green beans, dressing

PATATE (v)(gf)

Roast new potatoes, fennel seed, garlic & crispy capers

RUCOLA (v)

Rocket & Parmigiano salad

FAGIOLINI (gf)(n)

Green beans, flaked almonds & Parmesan

POMODORI (v)(gf)

Tomato, red onion, parsley & balsamic dressing

SPINACH (v) 5.00

Wilted Spinach

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MENU DEI BAMBINI

ANTIPASTO

PANE ALL'AGLIO 3.75

Garlic bread

BRUSCHETTA 5.50

Toasted focaccia with tomato & basil sauce, mozzarella

PASTA 6.50

Choose from Tagliatelle, rigatoni, linguine or spaghetti

With

TOMATO & BASIL SAUCE

FRESH BASIL PESTO (n)

PARMESAN, MASCARPONE CHEESE SAUCE

TUSCAN RAGU

SECONDI

POLLO 10.00

Chargrilled chicken breast, Potato & vegetables

COD 10.00

Grilled Cod fillet, Potato & vegetables

FREE SOFT DRINK WITH SECONDI

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