

# *Nonnas*<sup>®</sup>

## NONNAS FESTIVE MENU FROM 1<sup>ST</sup> – 24<sup>TH</sup> DECEMBER

3 course £ 27.95

MON – THUR 12-15.30 17.00 - 21.45pm

FRI & SAT 12-15.30 17.00pm – 22pm

SUNDAY 12.00 – 21.00PM

### TERMS AND CONDITIONS

Party up to 14 people can choose from a la Carte,  
Festive, & Tuscan (sharing) menu  
Group over 15 people can choose from  
Festive or Sharing Menu

Pre-order required for party over 8 people  
one week before your booking. date

If a guest at your party can't make it,  
please let us know 24h before,  
if not we have to charge you full price.

Bookings of 8 people and above are required to pay  
£10 deposit per person on the booking day non refundable  
unless one week notice given.

Deposit will be redeem against the final bill

A discretionary service charge of 10% will be added to the final bill.

# FESTIVE MENU

## ANTIPASTI

### ZUPPA

Tuscan cannellini bean, tomato & vegetable soup, with extra virgin olive oil & shaved Parmesan (v)(gf)

### SALMON

Citrus cured Salmon, cucumber ribbons, baby watercress & lemon dressing (gf)

### FEGATINI DI POLLO

Nonnas own chicken liver pate, grilled focaccia, dressed rocket & balsamic syrup

### BRUSCHETTONE

Chargrilled sourdough fettunta, marinated wild mushrooms, Gorgonzola & rocket salad (v)

## SECONDI

### POLLO

Roast Barn fed chicken breast, baby new potato, diced pancetta & chestnuts, Marsala cream sauce (gf)

### MAIALE

Chargrilled Pork loin chop, cannellini bean stew & tenderstem Broccoli (gf)

### SALMON

Pan fried salmon fillet, braised farro, cherry tomato & spinach (gf)

### TARTINA

Creamed celeriac & Gorgonzola Tart, rocket, walnut & shaved Parmesan (v)(n)

### ANY PASTA FROM THE MENU A LA CARTE

10oz RIB EYE £ 10.00 Extra 0r 8oz FILLET £ 14.00 Extra

Served with cannellini bean, tenderstem broccoli, red wine sauce

## DOLCI

### DOLCE DI NATALE

Nonnas Christmas pudding, brandy cream sauce

### TIRAMISU

Nonnas classic Tiramisu

### FORMAGGI

50GR Cheese olive oil & cracker

### GELATO

Mix Nonnas ice cream

Please inform a member of the team before ordering  
if you have any intolerance and allergies  
(n) Contains nuts (v) suitable for vegetarians

# TUSCAN SHARING MENU

## ANTIPASTI

### ANTIPASTO TOSCANO

Mortadella, Porchetta, Salame Milano, Prosciutto, Formaggi Italiani,  
Chargrilled vegetables Tomato, basil & garlic bruschetta

## PRIMO

£5 extra per person

RIGATONI with Nonnas 8-hour slow cooked sausage sauce  
RISOTTO Pan-fried wild mushrooms, parsley & truffle oil (gf)(v)

## SECONDO

### OPTION 1 MEAT ONLY

Char-grilled ribeye steak, Pork loin chop, chicken breast

### OPTION 2 MEAT & FISH

Pan-fried cod, Seabass, plus meat as above

### OPTION 3 FISH ONLY £5 EXTRA PER PERSON

Fritto Misto, mussels, Pan-fried Cod & Seabass

All served with

Rocket and Parmesan salad, roast new potatoes,  
Tomato red onion & balsamic salad

Vegetarian Option

### TARTINA

Creamed celeriac & Gorgonzola Tart, rocket, walnut & shaved Parmesan (v)(n)

## DOLCI

### TIRAMISU

Nonnas classic Tiramisu

3 COURSES £30 PER PERSON (secondo + primo or antipasto + dolce)

4 COURSES £35 PER PERSON

Please inform a member of the team before ordering  
if you have any intolerance and allergies  
(n) Contains nuts (v) suitable for vegetarian

PLEASE COMPLETE THIS FORM AND SEND BACK AT: SHEFFIELD@NONNAS.CO.UK

|                |       |       |               |
|----------------|-------|-------|---------------|
| BOOKING'S NAME | DATE: | TIME: | N. OF PEOPLE: |
|----------------|-------|-------|---------------|

|    | GUEST NAME | STARTER | MAIN | DESERT | SIDE |
|----|------------|---------|------|--------|------|
| 1  |            |         |      |        |      |
| 2  |            |         |      |        |      |
| 3  |            |         |      |        |      |
| 4  |            |         |      |        |      |
| 5  |            |         |      |        |      |
| 6  |            |         |      |        |      |
| 7  |            |         |      |        |      |
| 8  |            |         |      |        |      |
| 9  |            |         |      |        |      |
| 10 |            |         |      |        |      |
| 11 |            |         |      |        |      |
| 12 |            |         |      |        |      |
| 13 |            |         |      |        |      |
| 14 |            |         |      |        |      |
| 15 |            |         |      |        |      |
| 16 |            |         |      |        |      |
| 17 |            |         |      |        |      |
| 18 |            |         |      |        |      |
| 19 |            |         |      |        |      |
| 20 |            |         |      |        |      |

PLEASE ADVISE FOR ANY FOOD INTOLLERANCE OR ALLERGY AND HOW DO YOU LIKE THE STEAK COOKED