

Nonnas[®]

Originale
Est. 1996

*It was back in 1996 that the Ecclesall Road institution,
that is Nonnas first opened its doors.*

*The Restaurant has grown from humble beginnings to what
it is today - a multi-award winning Italian restaurant
that is a true flagship for the region.*

*We have always strived to do something different and serve
traditional Tuscan flavours with a Nonnas twist. It's
something our customers truly appreciate and our chefs are
always looking for new and innovative ideas. We are lucky
to have a truly fantastic team of staff. The last few years
have been the most successful in Nonnas history with it
beating off competition from over 3,000 entries across the
country to be given the coveted "best Italian business" award
at the country's Italian Awards*

Stuzzichini

Bruschette

Mix available

Burrata

Antipasti

A dividere

NONNAS STUZZI BOARD £25.00

Bruschetta classica, focaccia all'aglio, fiori di zucca, olives & trio

PANE E OLIO (v) Nonnas freshly baked bread, served with Extra virgin olive oil	£5.75	OLIVE (v)(gf) Mixed olives marinated in Extra Virgin Olive oil, chilli and rosemary	£4.95
FOCACCIA ALL'AGLIO (v) Strips of toasted focaccia all'aglio laced with garlic, tomato sauce & mozzarella cheese	£8.75	TRIO (v)(n) Pesto rosso, basil pesto, olive tapenade dips, Nonnas olive oil crackers	£5.75
BRUSCHETTA CLASSICA (gf)(v) Vine tomato, basil, garlic, extra virgin olive oil	£ 7.75	BRUSCHETTA AL CAPRINO (gf)(v)(n) Goats cheese, Mascarpone, fig & crushed walnuts	£8.75
BRUSCHETTA Salsiccia & Stracchino Spicy Italian sausage & stracchino (cheese), Eggs, Parmesan & parsley	£ 8.75	BRUSCHETTA SGOMBRO (gf). Smoked Mackerel, lemon, cracked black pepper & horseradish	£ 10.50
BURRATA CAPRESE (gf)(v). Burrata cheese with balsamic tomato Add Prosciutto £ 2.50	£11.95	BURRATA BARBABIETOLA (gf)(v)(n) Burrata cheese, sweet pickled beetroot toasted walnuts & pea shoots	£11.95
BURRATA CON ACCIUGHE (gf) Burrata cheese, anchovies, extra virgin oil, chilli flakes & fresh basil	£ 11.95	BURRATA CON FICHI (gf)(n) Burrata cheese with fresh figs, salsa di noci & micro basil	£11.95
CARPACCIO DI MANZO (gf) Seared beef carpaccio, shaved pecorino sardo balsamic reduction, extra virgin oil & rocket	£14.00	GAMBERONI AL QUAZZETTO (gf) King prawns, garlic, chilli, white wine & cherry tomato & toasted sourdough bread	£12.50
ARANCINO SICILIANO. Beef ragu, peas & mozzarella, rocket & Parmesan salad	£9.95	FRITTO DI PESCE Prawns, Squid & Cod coated in our seasoned semola flour, lemon mayo and lime wedge	£13.95
VERDURE GRIGLIATE (n)(gf)(v) Grilled vegetables, olive oil crackers, Vine tomato, basil, garlic, extra virgin olive oil bruschetta	£ 11.50	TAGLIERE TOSCANO (n)(gf) Prosciutto di Parma, salami Milano, Finocchiona, Mortadella Pistacchio, Parmesan, roasted vegetables, Nonnas chutney and olive oil crackers add extra cheese £3.50 for 25g Choice of: Parmigiano Reggiano 18-month, Gorgonzola, Pecorino Sardo, Goat cheese, Asiago Taleggio	£14.95
POLPO MARINATO (gf) Chargrilled ,marinated octopus, shaved fennel red onion cherry tomato rocket & salsa verde	£12.50	ANTIPASTO DI MARE Whitebait, marinated octopus, Smoked Salmon, king prawns in cocktail sauce, olive oil crackers & smoked Mackerel lemon black pepper & horseradish Bruschetta (x 2 people)	£33.00
ANTIPASTO DI TERRA (n)(gf) Prosciutto di Parma, salami Milano, Finocchiona, Mortadella pistacchio, grilled vegetables, Nonnas chutney and olive oil crackers, Vine tomato, basil, garlic, extra virgin olive oil bruschetta (x 2 people) add extra cheese £3.50 for 25g	£29.00		

FRESH PASTA OFFER ***

(not included Risotti , Lasagne, Ripieni & Gnocchi)

Monday to Thursday 12:00 to 4:30pm £13.50

Add a glass (125cl) of house wine for £5.00

(excluding December & Bank Holiday)

Pasta

TAGLIATELLE SALSICCIA (gf) ***	£17.50	RIGATONI SPINACI (v)(gf) ***	£17.50
8 hour slow cooked Italian sausage, tomato, bay leaf & chilli. Est. 1996		Spinach, parmesan & garlic cream herb gremolata	

LINGUINE DI MARE (gf) ***	£18.50	LINGUINE PUTTANESCA (V)(gf) ***	£ 17.50
Smoked Salmon, prawns, courgette, cherry tomatoes and Lemon & olive oil dressing		Tomato, ligurian olives, capers, red onion garlic & rosemary	

SPAGHETTI ALLO SCOGLIO (gf) ***	£18.50	LASAGNE DELLA NONNA	£17.50
Mussels, squid, clams & prawns steamed with white wine, cherry tomato, garlic chilli & olive oil		Pork and beef ragu, besciamella, egg pasta sheets. The same recipe Est. 1996	

Ripieni

BAULETTI BRASATO AL BAROLO	£21.00	RAVIOLI RICOTTA & SPINACI (v).	£21.00
Fresh Pasta filled with Barolo slow braised beef, sage butter & shaved Parmesan		Ravioli filled of ricotta & spinach, with Porcini sauce & shaved Parmesan	

Gnocchi

GNOCCHI ALLA BOSCAIOLA (v)	£18.50	GNOCCHI NDUJA IN BURRATA	£18.50
Wild mushroom cream & truffle oil		Tomato, nduja & basil sauce with Burrata	

Risotti

RISOTTO AI FRUTTI DI MARE (gf)	£18.50	RISOTTO ALLA ZUCCA (v)(n)(gf)	£17.50
Mussels, squid, clams & prawns steamed with Cherry tomato & parsley		Butternut squash, gorgonzola & toasted walnut	

RISOTTO AI FUNGHI (gf)(v)	£17.50	RISOTTO NDUJA (gf)	£17.50
Risotto Bianco with Pan-fried wild mushrooms, parsley & truffle oil		Nduja, crispy prosciutto & shaved parmesan	

- All our pastas are homemade using only eggs & flour.
- We serve gluten free alternative where sauce is marked (gf) please request this option
- Vegetarian Pasta option: Tomato & basil sauce, Cheese sauce, Butter & Parmesan or Pesto sauce 15.50
- All pasta & risotto except the Lasagna , are available as a Starter size portion with a reduction of £ 6.50
- For any other alternative sauce as Carbonara, Cremoso & Arrabbiata please ask to the staff
- Add chicken on any pasta or risotto for an extra £ 8.50
- Add Prawns on any pasta or risotto for an extra £9.00

Please inform a member of the team before ordering if you have any intolerance and allergies (n) contains nuts, (v) suitable for vegetarians, (vg) suitable for vegan, (gf) gluten free is available please ask.

Discretionary 10% service will be charged on your final bill

BISTECCHERIA

<p>CHATEUXBRIAND PER DUE (gf)</p>	<p>Chateauxbriand 16oz for 2, fresh grilled asparagus, roast Potatoes, panfried wild mushroom cream sauce.</p> <p>Chateaubriand is a lovely thick-cut tenderloin fillet of beef. It goes through a maturation process of at least 28 days to intensify the flavour and increase tenderness when cooked. Suggest medium rare</p>	<p>£92.00</p>
<p>BISTECCA PER DUE (gf)</p>	<p>Chargrilled panhandle steak 24oz for 2, served medium rare with your choice of two contorni. Choose a sauce for £ 4.50*</p> <p>A Panhandle or tomahawk steak is a bone-in ribeye steak that has been trimmed to resemble the shape of a tomahawk, cut from the beef rib. It's a cut that includes the eye of ribeye, the ribeye cap, and the complexus.</p>	<p>£75.00</p>
<p>MANZO ALLA GRIGLIA (gf)(n)</p>	<p>Chargrilled Ribeye, 10oz honey & parsnip puree, wilted spinach & parsnip crisp</p> <p>Choose a sauce for £ 4.50*</p> <p>Ribeye steak is a cut out meat taken from the cow's beef rib. This primal cut is located along the cow's ribs, with the ribeye typically taken from between the sixth and twelfth ribs.</p>	<p>£35.95</p>
<p>CONTROFILETTO ALLA GRIGLIA (gf)</p>	<p>Chargrilled Sirloin 10oz , Rosemary, garlic & sea salt</p> <p>roast potatoes</p> <p>Choose a sauce for £ 4.50*</p> <p>Sirloin steak comes from the top of the cow's back. It has just the right balance of tenderness and flavour. These cuts are often large and don't have much fat. This cut comes from the loin.</p>	<p>£35.00</p>
<p>FILETTO ALLA GRIGLIA (gf)(n)</p>	<p>Pan fried beef fillet 8oz , honey & parsnip puree, wilted spinach & parsnip crisp</p> <p>Choose a sauce for £ 4.50*</p> <p>The fillet steak, also known as Filet Mignon, is widely regarded as the premium cut. It is from the lower back of the cow which is rarely used meaning the fillet steak is the most tender cut. It is also very lean, with minimal marbling which means that it is not as flavoursome as other cuts.</p>	<p>£39.95</p>
<p>TAGLIATA ALLA TOSCANA (gf)</p>	<p>Seared strips of prime Ribeye dressed with green pepper corn, extra virgin olive oil, sea salt & rosemary oil.</p> <p>Choose a sauce for £ 4.50*</p> <p>Ribeye steak is a cut out meat taken from the cow's beef rib. This primal cut is located along the cow's ribs, with the ribeye typically taken from between the sixth and twelfth ribs.</p>	<p>£35.95</p>
<p>Add Sauce^s</p>	<p>Red wine sauce - Black peppercorn sauce - Mushroom cream sauce</p>	<p>£4.50 each</p>
	<p>Wine suggestion</p>	
	<p>Full body: Brunello di Montalcino, Medium - high tannin - berry, liquorice and leather £125.00 Amarone, rich and dry- low tannic - cherry, coffee and chocolate £110.00 Poggioraso Cabernet Franc, dry - medium tannin, pepper and lovely red fruit £99.00</p>	
	<p>Med body: Chianti Classico Riserva, dry and warm - tannin, oak - cherry and plums £59.00 Barbera d' Alba, dry and fruity - mellow tannin - raspberry and cherry flavours £49.00 Montecarlo Rosso, soft tannin - dry -dark fruit cherry and plums £49.00</p>	

Carne

POLLO ARROSTO (gf)	£24.50	GROPPA D'AGNELLO (gf)	£32.00
10oz Roast chicken breast, butternut squash puree, tenderstem broccoli & walnut pesto		8oz premium rump Lamb , green beans, pancetta & baby onions, red wine jus. serve rare	

Pesce

FILETTO DI MERLUZZO (gf)	£29.00	SALMONE IN PADELLA (gf)	£29.00
Pan fried Cod fillet, prosciutto and thyme potato cake, spinach & mustard cream, crispy prosciutto		Pan Fried Salmon fillet, braised fennel, samphire, salsa verde & pea shoots	
CACCIUCCO ALLA LIVORNESE (gf)	£29.00	FRITTO DI PESCE	£28.00
Mixed seafood stew with tomato, garlic, white wine, parsley, Salmon & a touch of chilli		Prawns, Squid & Cod coated in our seasoned semola flour, lemon mayo and lime wedge	
PESCE PER DUE	£72.00		
Fish platter for two, Pan-fried Cod, salmon, fritto misto, King prawns, garlic, chilli, white wine & cherry tomato, with your choice of two contorni			

Insalate

INSALATA AL POLLO (gf)	£17.50	INSALATA AL POLPO (gf)	£17.50
Chicken salad, rocket, artichokes, tomato, green beans, lemon dressing		Chargrilled marinated Octopus, cherry tomatoes, green beans, mini capers, red onion & salsa verde	
INSALATA GAMBERI (gf)	£17.50		
Prawns salad, rocket, artichokes, tomato, green beans, lemon dressing			

Vegetariani

MELANZANE ALLA PARMIGIANA	£19.00	ARANCINI AL GORGONZOLA (v)(n)	£18.00
Baked layered Aubergine, rocket, tomato, shaved Parmesan and balsamic syrup		with broccoli, parmesan sauce, watercress & toasted walnut	

Contorni

INSALATA MISTA	£6.00	POMODORI	£6.00
Mixed salad, rocket, artichokes, tomato, green beans, lemon dressing		Tomato, red onion, parsley & balsamic dressing	
FAGIOLINI IN ERBA (gf)	£6.00	RUCOLA	£6.00
Green beans, smoked pancetta & baby onions		Rocket & shaved Parmigiano salad	
PATATE	£6.00	SPINACH	£6.50
Roast potatoes rosemary, garlic & sea salt		Wilted Spinach with Butter chilli & garlic	

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Vegan

ANTIPASTO	BRUSCHETTA CLASSICA (gf)(v) Vine tomato, basil, garlic, extra virgin olive oil	£7.75	BRUSCHETTA CAPONATA (gf)(v)(n) Black olive & garlic tapenade, micro basil	£8.75
PASTA	LINGUINE PUTTANESCA (V)(gf) Tomato, ligurian olives, capers, red onion garlic & rosemary	£17.50		
RISOTTO	RISOTTO ALLA ZUCCA (v)(n)(gf) Butternut squash, & toasted walnut	£17.50	RISOTTO NDUJA (GF) Vegan Nduja with fresh Parsley	£17.50
SECONDO	VERDURE AL FORNO Baked Grilled vegetable & sun dried tomato, bread crumb crust, mixed salad	£19.00		
DOLCI	TORTA AL MELOGRANO Vegan Pomegranate and redcurrant soft cake	£8.50	BISCOFF CHEESECAKE Creamy cheesecake filling sandwiched between a biscuit base and a deliciously warm biscoff topping	£8.50

Menu dei bambini

AVAILABLE FOR CHILDREN UNDER 12

ANTIPASTO	BRUSCHETTA Toasted focaccia with tomato & basil sauce, mozzarella	£7.50	PANE ALL'AGLIO Garlic bread	£6.00
PASTA	Choose from Tagliatelle, Rigatoni, Linguine or Spaghetti • Tomato & Basil Sauce • Fresh Basil Pesto (N) • Parmesan, Mascarpone Cheese Sauce • Tuscan Ragu • Carbonara	£9.50		
SECONDO	POLLO £14.00 Chargrilled chicken breast, Potato & vegetables		MERLUZZO £15.00 Grilled Cod fillet, Potato & vegetables	

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Formaggi

FORMAGGI MISTI (PLATTER) £21.00
25g of Parmigiano Reggiano 18-month, Gorgonzola, Pecorino Sardo, Goat cheese, Asiago Taleggio
Served with Nonnas Olive Oil Crackers & honey

FORMAGGI gr 25 each £3.50
Served with Nonnas Olive Oil Crackers & honey Choose one type or more (25g x type) minimum 2. choice of: Parmigiano Reggiano 18-month, Gorgonzola, Pecorino Sardo, Goat cheese, Asiago Taleggio

Dolci

TIRAMISU £8.95
Nonna's classic pick-me-up

TORTA DELLA NONNAS (n) £7.95
Lemon custard on a short pastry topped with pinenuts & lemon curd, vanilla ice-cream

CANNOLI £7.95
Sicilian Cannoli, which combines the crunchiness of the cannoli with the creaminess of the ricotta

PANNACOTTA (n) £8.95
Coconut Pannacotta, nut & seed granola honey plum compote

CHOCOLATE CAKE (gf) £8.95
Dark chocolate & almond cake, rich chocolate custard, salted caramel, caramelised white chocolate, hazelnut ice cream

PASSITO & CANTUCCI (n) £8.95
0.75 of Passito (wines made from grapes which are semi-dried prior to fermentation

Gelato

GELATO MISTO £8.00
4 scoops of Nonnas Italian ice cream chocolate, strawberry, vanilla & hazelnut

AFFOGATO AL FRANGELICO £8.95
Two scoops of vanilla ice-cream, Frangelico liquor & Espresso

BUILD YOUR ICE CREAM (each scoop) £2.00
Nonnas Italian ice cream Choice of chocolate, strawberry, vanilla & hazelnut

AFFOGATO ALL'AMARETTO £8.95
two scoops of chocolate ice-cream Amaretto & Espresso

AFFOGATO AL BAILEYS £8.95
Two scoops of chocolate ice-cream Baileys & Espresso

TRY WITH

Warres Port LBV 2008 (50ml) £5.25
Passito Bianco Plasir (75ml) £8.00
Grappa Casa (0.25ml) £5.25
Grappa Primitivo (0.25ml) £5.75

Warres Port Tawny 10yrs (50ml) £7.50
Reciotto della valpollicella (75ml) £8.50
Grappa Chardonnay (0.25ml) £5.75
Grappa Invecchiata (0.25ml) £5.75

Dessert Cocktails

WHITE CHOCOLATE MARTINI (N) £9.95
vodka, frangelico & crème de cacao white

REDSPRESSO MARTINI £9.95
espresso, vodka, kalua liquor 43, granadin

BAILEYS CIOCOLATINI £9.95
baileys, vodka, crème de cacao

SPICE OAT FLAKE £9.95
species rum, tia maria coffee liquor oat milk salted caramel

BRANDY ALEXANDER (N) £9.95
vecchia romagna (brandy), crème de cacao thin cream & nutmeg

DI SARONNO DREAM £9.95
Di saronno, baileys, kalua, dbl cream & chocolate

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