



STUZZICHINI

- #Webakeitfresh daily bread, olive oil, balsamic vinegar (v) 3.50
- Marinated Olives (v)(gf) 3.50
- Pane & aglio, chargrilled focaccia with roast garlic oil (v) 4.00
- Pane, aglio & formaggio, chargrilled focaccia with roast garlic oil & cheese (v) 4.50
- Pasta crisps & dips: black olive tapenade, basil pesto, roast tomato salsa (n)(v) 5.00
- Rosemary flatbread to share: pickled vegetables & rocket, roast tomato, rocket(v)(m) 7.00

ANTIPASTI

- Zuppa del giorno, toasted focaccia (v) 5.00
- Fritto Misto, Peroni battered king prawn, squid, salmon & cod, tartare sauce
grilled lemon(sf)(m) 6.00
- Creamed mushroom, crispy garlic & herb bruschettone (v) 5.00
- Pork & beef ragu ravioli, sage butter & shaved parmesan 7.00
- Antipasto Italian cured meats, chutney, chilli jam, & focaccia (n) 7.50

If you suffer from any food allergies please advise your server at time of order.

(v) vegetarian (gf) gluten free (m)mustard (sf) shell fish (s) sesame (n) nuts

A discretionary 10% service charge is added to all tables of 6 and above.

NONNAS PASTA OFFER

Pasta offer only applies where marked **PO** £6.95

From Tues-Sat 12-3/ 5-7pm Sun 12-9pm

PASTA E RISOTTO

All our pastas are home-made using egg & flour **Tue-Sat 12-3/5-7 Sun 12-9 £6.95 PO**

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

- Spaghetti carbonara pancetta, egg cream, parmigiana(gf) **PO** 10.00
- Tagliatelle Bolognese pork & beef ragu (gf) **PO** 10.00
- Rigatoni amatriciana slow cooked pork shoulder, tomato chilli (gf) **PO** 10.00
- Spaghetti puttanesca tomato, olives, chilli, rosemary(v)(gf) **PO** 10.00
- Penne al forno butternut squash, sage & ricotta (v) **PO** 10.00
- Tagliatella salsiccia of slow cooked Italian sausage, chilli, tomato, bayleaf 10.00
- Lasagne della Nonna pork & beef 10.00
- Basil pesto risotto, parmesan wafer (v)(gf)(n) 10.00

INSALATE

- Honey & grain mustard chicken salad, crispy potato, smoked pancetta (m) 9.00
- Cauliflower cous-cous, broccoli, toasted almond, chilli dressing (n)(vegan) 9.00

PANINI (LUNCHTIME ONLY)

- Panino del giorno – ask for details 6.00
- Nonnas smoked bacon, lettuce, tomato, mayo served on focaccia 7.00

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BISTECCA FOR TWO

Sharing main courses for two

IDEAL TO SHARE

- 24oz Pan handle steak, choice of two sides & peppercorn sauce (gf) 46.00

BISTECCA FOR ONE

- 10oz Ribeye Steak, choice of two side orders & sauce (peppercorn or red wine) 23.00

SECONDI

- Roast cauliflower steak, cauliflower & nutmeg puree, spiced cauliflower fritters, broccoli & almond salad (n)(vegan)(gf) 14.00
- Roast Lamb rump, butternut squash mash, caramelised onions, sage marsala wine sauce 18.00
- Pan fried seabass, broccoli, caper, new potato & prawn brown butter (gf)(sf) 17.00
- Pollo Milanese: breadcrumb chicken breast, saffron risotto, spinach & pesto dressing (n) 16.00

CONTORNI

- Skinny Fries with smoked paprika mayo (gf)(v) 4.00
- Seasonal green vegetables, roast garlic oil (v)(gf) 3.50
- Rocket salad, shaved parmesan, balsamic dressing (gf)(v)(m) 4.00
- Aubergine Parmigiana (v)(n) 4.00

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DOLCE

all at 6.00

*All dessert marked ** are available on Seasonal menu 5-7pm*

- Classic tiramisu
- Affogato: two scoops of vanilla ice cream, espresso & Frangelico liqueur (n)
- Baked chocolate cheesecake, hazelnut brittle, milk chocolate semifreddo (n) **
- Sticky toffee pudding, salted caramel sauce & vanilla ice-cream **
- Baked Italian meringue, lemon curd, passion fruit & vanilla mascarpone **
- Gelato misto (n)(v) **

FORMAGGI

- Cheeseboard selection of three cheeses tasting with Nonnas chutney, honey, toasted Walnuts, focaccia bread and crackers (n) 8.00

DESSERT WINE by 125ml glass

- VIN SANTO LE RUFOLE TOSCANA 4.50
Medium sweet with good acidity and fruit notes with a hint of vanilla

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