

VEGETARIAN MENU



STUZZICHINI

- #Webakeitfresh daily bread, olive oil, balsamic vinegar (v) 3.50
- Marinated Olives (v) 3.50
- Pasta crisps & dips: beetroot puree, sour cream & dill, slow cooked tomato salsa (v) 5.00
- Pane & Aglio chargrilled focaccia with roast garlic oil (v) 4.00
- Pane, aglio, formaggio with roast garlic & cheese (v) 4.50
- Rosemary flatbread to share: pickled vegetables & rocket, slow cooked tomato (v)(m) 7.00

ANTIPASTI

- Zuppa del giorno, toasted focaccia (v) 5.00
- Honey roast fig bruschettone, toasted hazelnut, blue cheese dressing & crispy celery (n)(v) 6.00
- Chilled butternut squash & ricotta lasagne, quartirolo, frutta mostarda, amaretti crumb (v)(m)(n) 7.50

PASTA E RISOTTO

All our pastas are home-made using egg & flour

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

- Red wine & porcini mushroom risotto (v) 10.00
- Rigatoni roast butternut squash, sage & walnut (n)(v) 9.50
- Tagliatelle creamed leeks & gorgonzola (v) 9.50

INSALATE

- Pearl barley & freekah with sundried tomato, black olives & pomegranate dressing 9.00
- Lentil, kale, roast parsnip salad with coconut dressing (n)

PANINI (LUNCHTIME ONLY)

- Panino del giorno – ask for details 6.00

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.



SECONDI

- Roast cauliflower steak, soft herb polenta, creamed porcini & lovage ragu (v) 14.00

CONTORNI

- Fries with truffle oil mayo & truffle salt 4.00
- Braised baby gem lettuce, cannellini, herbs 3.50
- Thyme roast new potatoes 3.50
- Roast parsnip, lentil & kale salad, coconut dressing (n) 4.00
- Rocket & pickled vegetable salad (m) 4.00

DOLCE

- Chocolate & hazelnut millefoglie, red wine poached pear, caramel hazelnuts & Frangelico gel(n) 6.00
- Sticky toffee pudding, salted caramel semifreddo & butterscotch sauce 6.00
- Classic tiramisu 6.00
- Gelati Misti 6.00

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

- RECIOTO DELLA VALPOLICELLA CESARI VENETO 7.00
Particularly suited to all desserts & makes an excellent partner to chocolate.
- VIN SANTO LE RUFOLE TOSCANA 4.50
Medium sweet with good acidity and fruit notes with a hint of vanilla

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NONNAS FAMOUS PASTA OFFER

SPAGHETTI PUTTANESCA
Tomato, olives, chilli, rosemary (v)(gf)

PENNE AL FORNO
Butternut squash, sage ricotta (v)

£6.95

From Tue-Fri 12-3/5-7 Sat 12-3 only Sun 12-9

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SEASONAL MENU

Available Lunch Tue-Sun 12pm-3.30pm

Dinner Tue-Fri 5pm-7pm

ANTIPASTI

Soup of the day, toasted fococcia (v)

Bruschettone, butternut squash, gorgonzola & red onion (v)

SECONDI

Sweet & Sour pepper Risotto, Slow cooked Tomato salsa (v)

Penne al Forno, Butternut squash, sage & ricotta cheese (v)

DOLCI

Torta del giorno

Gelati misti (n)

Three pasticcini from the Deli counter

Sticky toffee pudding, butterscotch sauce & vanilla ice cream

2 courses £15

3 courses £17

Menu subject to change due to seasonality

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