



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 & cheese (v) 4.50
- Pasta crisps & dips: beetroot puree, sour cream & dill, slow cooked tomato salsa(v) 5.00
- 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
- Fritto Misto, Peroni battered king prawn, squid, salmon & cod, tartare sauce grilled lemon(sf) 6.00
- Confit duck leg, borlotti bean, rosemary & tomato stew, salsa verde (gf) 7.00
- Sweet and sour pepper risotto, grilled red mullet (gf) 7.00
- Antipasto Italian cured meats, chutney, chilli jam, & focaccia (n) 7.00
- Chilled butternut squash & ricotta lasagne, quartirolo, frutta mostarda, amaretti crumb (v)(m)(n) 7.50
- Steamed mussels, slow roast tomato, garlic & basil, grilled focaccia (sf) 8.00

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.



PASTA E RISOTTO

All our pastas are home-made using egg & flour

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

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|---|-------|
| • Rigatoni slow braised lamb shoulder, spinach, lentil & grain mustard (m)(gf) | 9.50 |
| • Rigatoni roast butternut squash, sage & walnut (n)(v)(gf) | 9.50 |
| • Tagliatelle creamed leeks & gorgonzola (v)(gf) | 9.50 |
| • Spaghetti steamed mussels, slow cooked tomato, garlic & basil (sf)(gf) | 10.00 |
| • Tagliatella salsiccia of slow cooked Italian sausage, chilli, tomato, bayleaf | 10.00 |
| • Lasagne della Nonna pork & beef | 10.00 |
| • Red wine & porcini mushroom risotto (v)(gf) | 10.00 |

INSALATE

Add chicken to either salad extra £6

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

PANINI (LUNCHTIME ONLY)

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|---|------|
| • Panino del giorno – ask for details | 6.00 |
| • Bavette steak, blue cheese & balsamic onion sandwich on its own | 7.00 |

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SECONDI PER DUE

Sharing main courses for two

- 24oz Pan handle steak, choice of two sides & pepper corn sauce (gf) 46.00
- 16oz Grilled Italian style sausage, soft herb polenta, spicy fagioli & tomato sauce 25.00

SECONDI

- Roast Cauliflower Steak, soft herb polenta, creamed porcini & lovage ragu (v)(gf) 14.00
- Roast Chicken Breast, pulled leg & sage crumble, roast pumpkin wedge, red wine sauce 16.00
- Smoked Haddock, braised baby gem, cannellini bean, pancetta & fish red wine sauce (gf) 16.00
- Slow braised Lamb Shoulder, root vegetable & potato cake, lentil & herbs (gf) 17.50
- Roast Cod, cauliflower puree, marsala soaked raisins, toasted pinenuts, shaved fennel (n)(gf) 18.00
- Roast Gressingham Duck Breast, duck leg 'cannelloni', kale, butternut squash puree, red wine sauce (gf) 19.00
- 10oz Ribeye Steak, thyme roast new potatoes, tomato, king oyster mushroom, balsamic brown sauce (gf) 23.00

CONTORNI

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

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DOLCE

- Chocolate & hazelnut millefoglie, red wine poached pear, caramel hazelnuts & Frangelico gel (n) 6.00
- Peanut butter cheesecake, glazed figs & apple jelly (n) 6.00
- Vanilla pannacotta, macerated grapes, ginger & oat biscuit 6.00
- Sticky toffee pudding, salted caramel semifreddo & butterscotch sauce 6.00
- Classic tiramisu 6.00
- Affogato: two scoops of vanilla ice cream, espresso & Frangelico liqueur (n) 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

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SPAGHETTI CARBONARA

Pancetta, egg, cream, parmigiana (gf)

TAGLIATELLE ALLA BOLOGNESE

Pork & beef ragu (gf)

RIGATONI AMATRICIANA

Slow cooked pork shoulder, tomato, chilli (gf)

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
Bruschettone, butternut squash, gorgonzola & red onion (v)
Pulled chicken leg Pie, sage crumble
Fritto misto, tartare sauce & lemon

SECONDI

Chargrilled Chicken breast, soft herb polenta & spicy bean stew (gf)
Baked smoked Haddock, creamed leeks & thyme roast potatoes (gf)
Sweet & Sour pepper Risotto, Slow cooked Tomato salsa (v)(gf)
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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