



TAVOLO DEL CAPITANO!

Sit & Dine in Montecatini Alto's piazza in the new look Nonnas, book the
TAVOLO DEL CAPITANO
for your party of 10/14 people!

Book anytime during weekdays
Fri & Sat 6pm & 8.30pm only available

Ideal for all your gatherings! Enquire with Stefano or Sara
on 0114 2686166 or Sheffield@nonnas.co.uk

www.nonnas.co.uk

STUZZICHINI

PANE E OLIO (v) 3.85

Nonnas freshly baked bread, served with Extra virgin olive oil

OLIVE (v) 3.85

Mixed olives marinated with Extra Virgin Olive oil, chilli and rosemary

FOCACCIA ALL'AGLIO (v) 4.00

Strips of toasted focaccia all'aglio laced with garlic, tomato sauce & mozzarella cheese

TRIO (v)(n) 3.85

Pesto rosso, basil pesto, olive tapenade dips, Nonnas olive oil crackers

ANTIPASTI

ZUPPA (v)(gf) 6.50

Tuscan cannellini bean soup shaved Parmesan & extra Virgin olive oil

BRUSCHETTA CLASSICA (v)(gf) 5.75

Vine tomato, basil, garlic, extra virgin olive oil (4 pieces)

BRUSCHETTA AL CAPRINO (gf) 5.75

Goats cheese mascarpone & red onion jam (4 pieces)

ANTIPASTO CARNE (n)(gf) 7.75

Prosciutto di Parma, salami Milano, Porchetta, Mortadella Pistacchio, Nonnas chutney and olive oil crackers

ANTIPASTO DELLA CASA (n)(gf) 15.00 (share for two people)

Prosciutto di Parma, salami Milano, Porchetta, Mortadella pistacchio, Nonnas chutney and olive oil crackers, Vine tomato, basil, garlic, extra virgin olive oil bruschetta, grilled vegetables

FRITTO MISTO 7.50 / Main 15.00

Peroni battered seafood, salsa verde mayo and lime wedge

CHIKEN LIVER 7.50

Chicken liver parfait, pane quail egg, carrots puree, pickled baby carrots, crostini bread

COUS-COUS AL CAVOLFIORE (gf)(v) 6.75

Sweet pickled cauliflower, cauliflower puree & micro herbs

SGOMBRO (gf) 7.50

Grilled mackerel fillet, spiced tomato dressing, cured fennel & watercress

POLPO MARINATO 7.95 (gf)

Marinated Octopus with chilli, onion, crispy garlic & microherbs

Please inform a member of the team before ordering
if you have any intolerance and allergies
(n) contains nuts (v) suitable for vegetarians
Discretionary 10% service charge added for parties of 6 or more

PASTA E RISOTTO

All our pastas are homemade using only eggs & flour.

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

TAGLIATELLE SALSICCIA (gf) 11.75

Of 8 hour slow cooked Italian sausage, tomato, bay leaf & chilli

LINGUINE MARINARA IN BIANCO (gf) 12.00

Mixed seafood steamed with white wine, garlic, chilli & parsley

SPAGHETTI CARBONARA (gf)(v) 11.75

Pancetta, egg yolk, cream, Parmesan & parsley (vegetarian option with mushroom)

RIGATONI ALL' AMATRICIANA (gf) 11.75

Pancetta, tomato, red onion, chilli & garlic

TROFIE ALLA ZUCCA (gf)(v) 11.75

Roast butternut squash & Gorgonzola cream

RISOTTO AI FUNGHI (gf) 11.75

Risotto Bianco with Pan-fried wild mushrooms, parsley & truffle oil

RISOTTO NDUYA (gf) 11.75

Spicy Nduya, crispy garlic, shaved Parmesan & prosciutto flakes

RISOTTO ALLA PESCATORA (gf) 12.00

Steamed mixed seafood with parsley in tomato sauce

Vegetarian Pasta option: Tomato & basil sauce, Pesto, Cheese sauce.

All pasta & risotto is available as a Starter size portion with a reduction of £ 4.30 (Excludes Lasagna)

LASAGNE DELLA NONNA 11.50 *

Pork and beef ragu, besciamella, egg pasta sheets same recipe since 1996

Love our Lasagna? If you would like portions to take away please pre-order with a member of our team (48hour notice) 6.50 per portion take-away

INSALATE £ 10.50

INSALATA DI MANZO

Chargrilled beef flank, kale, courgette, farro & sour dough croutons

INSALATA DI GAMBERI (gf)

King Prawns, salame diavolo, new potato, red onion, cherry tomato & rocket

INSALATA AL FORMAGGIO (n)(gf)

Burrata cheese, blood orange, caper, toasted hazelnut & rocket salad

PANINI £ 7.50 (lunch only)

MACKEREL

Hot mackerel, salsa verde mayo & watercress

MANZO

Chargrilled beef flank, red onion jam & fresh spinach

VEGETARIANO (n)(v)

Roast butternut squash, goats cheese, mascarpone & basil pesto

CLASSICO (n)(v)

Buffalo mozzarella, tomatoes and basil pesto. Add prosciutto di Parma £1

SECONDI

MANZO (gf)(n) 25.00

10oz Chargrilled Ribeye, celeriac puree, wilted spinach, balsamic glazed shallot, port wine sauce

FILETTO (gf)(n) 30.00

8oz pan fried beef fillet , celeriac puree, wilted spinach, balsamic glazed shallot, port wine sauce

OSSO BUCO (gf) 18.00

Braise Veal shank, saffron mash & wilted greens

POLLO (gf)(n) 17.50

Roast barn fed chicken breast, parsnip puree, buttered asparagus, toasted pinenuts & white wine reduction

SALMON 18.00

Salmon fillet, braised farro, cherry tomato & spinach, fresh herbs dressing

MERLUZZO (gf) 18.00

Pan-fried cod, steamed clams, salami diavolo, white wine & garlic, wilted green

GNOCCHI (v)(n) 14.00

Sage gnocchi, chargrilled asparagus, salsa di noci & baby watercress

TARTINA DI ZUCCA (n)(v) 14.00

Butternut squash, leek & Gorgonzola tart, rocket, walnut & balsamic syrup

SECONDI PER DUE Main courses to share

PESCE PER 2 (gf) 53.00

Fish platter for two, Pan-fried Cod, Salmon fillet, fritto misto, grill mackerel, choice of two contorni

BISTECCA PER 2 (gf) 53.00

24oz chargrilled panhandle steak, served medium rare with your choice of two contorni

CONTORNI 4.50

INSALATA MISTA (v)

Mixed salad, rocket, artichokes, tomato, green beans, dressing

PATATE (v)(gf)

Roast new potatoes, with rosemary e Garlic

RUCOLA (v)

Rocket & Parmigiano salad

CAVOLFIORE (gf)(n)

Cauliflower, Parmesan & flaked almonds

POMODORI (v)(gf)

Tomato, red onion, parsley & balsamic dressing

SPINACH (v) 5.00

Wilted Spinach

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DOLCI

PANNACOTTA 7.00 (gf)(n)

Peanut butter pannacotta, caramelized banana, chocolate soil, dark chocolate ganache, salted peanut brittle & chocolate shards Try with Passito sol Dore' (75ml) 7.50

CIOCOLLATO (n) 7.00

Chilled chocolate fondant, salted caramel sauce, chocolate praline, toasted hazelnut
Try with Recioto della Valpolicella (75ml) 7.50

BLOOD ORANGE VANILLA CHEESCAKE 7.00 (n)

Blood orange compote, honeycomb, orange gel & edible flowers
Try with Passito sol Dore' (75ml) 7.50

ANANAS CAMELLATO (n) 7.00

Caramelised pineapple, ginger crumble, spiced rum caramel, candied walnuts & clotted cream

TIRAMISU 6.50 Nonnas classic pick-me-up

GELATI MISTI (gf)(n) 5.50 Selection of Nonnas' ice cream

VIN SANTO Le Ruffole (75ml) E CANTUCCINI 7.50

FORMAGGI

25gr for £2.50

Served with Nonnas Olive Oil Crackers & honey

Choose one type or more (25gr x type) minimum 2

PARMIGIANO REGGIANO 18 month

QUARTIROLO

ASIAGO

GORGONZOLA

GOAT CHEESE

BUFALO MOZZARELLA

FORMAGGI MISTI (PLATTER) 15.00

Try with

Glass of Warres Port LBV 2008 (50ml) 4.50

Or

Glass of Warres Port Tawny 10yrs (50ml) 6.50

Dessert Cocktails 8.00

White Chocolate Martini

VODKA, FRANGELICO & CRÈME DE CACAO WHITE

Baileys Ciocolatini

BAILEYS, VODKA, CRÈME DE CACAO

Espresso Martini

DBL ESPRESSO, TOFFEE VODKA, KALUA & LIQUOR 43

Dirty Banana

BACARDI, COFFEE LIQUOR, CRÈME DE BANANA SINGLE CREAM & MILK

Brandy Alexander

VECCHIA ROMAGNA (brandy), CRÈME DE CACAO THIN CREAM & NUTMEG

Di Saronno Dream

DI SARONNO BAILEYS, KALUA, DBL CREAM & CHOCOLATE

VEGAN MENU

STARTER 6.75

COUS-COUS AL CAVOLFIORE (gf)(v)

Sweet pickled cauliflower, cauliflower puree & micro herbs

SALAD MAIN 10.50

FARRO

Spinach , farro, pickled carrots & balsamic glaze

PASTA 11.50

ZUCCA PICCANTE

Free From pasta, roast butternut squash, chilli, garlic & olive oil (gf)

MAIN 14.00

STUFATO VEGETARIANO

Chargrilled aubergine, courgette, peppers & cherry tomato stew,
Served with Nonnas crackers

DESSERT 7.00

ANANA CARAMELLATO

Coconut yogurt, caramelized pineapple, salted peanut brittle, blood orange compote (gf)(n)

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PASTA OFFER

AVAILABLE SUN TO FRI FROM 5PM TO 7PM
AND MON TO THU 12 TO 3 PM
EXCLUDED BANK HOLIDAY WEEK END
MOTHER'S DAY & FATHER'S DAY

TAGLIATELLE SALSICCIA

Of 8 hour slow cooked Italian sausage, tomato, bay leaf & chilli

LINGUINE MARINARA IN BIANCO

Mixed seafood steamed with white wine, garlic, chilli & parsley

SPAGHETTI CARBONARA (gf)(v)

Pancetta, egg yolk, cream, Parmesan & parsley (vegetarian option with mushroom)

RIGATONI ALL' AMATRICIANA (gf)

Pancetta, tomato, red onion, chilli & garlic

TROFIE ALLA ZUCCA (gf)(v)

Roast butternut squash & Gorgonzola cream

Vegetarian Pasta option: Tomato & basil sauce or Pesto or Cheese sauce.

£6.95 PER BOWL

(gf) suitable for gluten free

CONTORNI 4.50

INSALATA MISTA (v)

Mixed salad, rocket, artichokes, tomato, green beans, dressing

PATATE (v)(gf)

Roast new potatoes, with rosemary e Garlic

RUCOLA (v)

Rocket & Parmigiano salad

CAVOLFIORE (gf)(n)

Cauliflower, Parmesan & flaked almonds

POMODORI (v)(gf)

Tomato, red onion, parsley & balsamic dressing

SPINACH (v) 5.00

Wilted Spinach

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MENU DEI BAMBINI

ANTIPASTO

PANE ALL'AGLIO 3.75

Garlic bread

BRUSCHETTA 5.50

Toasted focaccia with tomato & basil sauce, mozzarella

PASTA 6.50

Choose from Tagliatelle, rigatoni, linguine or spaghetti

With

TOMATO & BASIL SAUCE

FRESH BASIL PESTO (n)

PARMESAN, MASCARPONE CHEESE SAUCE

TUSCAN RAGU

SECONDI

POLLO 10.00

Chargrilled chicken breast, Potato & vegetables

COD 10.00

Grilled Cod fillet, Potato & vegetables

FREE SOFT DRINK WITH SECONDI

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