



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) 3.95

Nonnas freshly baked bread, served with Extra virgin olive oil

OLIVE (v) 3.95

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) 3.95

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

ANTIPASTI

BRUSCHETTA CLASSICA (v)(gf) 5.75

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

BRUSCHETTA AL CAPRINO (gf)(v) 5.95

Goats cheese & fig mousse (4 pieces)

ANTIPASTO CARNE (n)(gf) 7.95

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

ANTIPASTO DELLA CASA (n)(gf) 15.90 (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 8.00 / Main 16.00

Tempura seafood, salsa verde mayo and lime wedge

COZZE (gf) 7.50 / main 15.00

Steamed mussels in white wine, garlic, parsley & butter, sour dough fettunta

SOUP VEGETARIAN (v)(gf)(vg)(n)6.00

Spiced parsnip & coconut, parsnip crisps & parsley

DUCK (n) 8.50

Confit duck leg cannelloni, wilted spinach, crushed walnuts, vin santo jus & microherbs

TRIGLIE GRIGLIATE (gf) 8.00

Grilled red Mullet, Parmesan puree, caramelised artichoke, green olive puree, preserved lemon & red amaranth

FICHI & FORMAGGIO 7.50 (n)(v)(gf)

Goats cheese honeycomb, macerated figs, figs and walnut oil puree, goats cheese & fig mousse, wood sorrel & crackers

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) 12.00

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

LINGUINE MARINARA IN BIANCO (gf) 12.50

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

SPAGHETTI CARBONARA (gf)(v) 12.00

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

RIGATONI CON POLPETTE D'AGNELLO (gf)(v) 12.50

Spiced Lamb polpette, tomato sugo & smoked scamorza cheese

ORECCHIETTE NOCI & GORGONZOLA (n)(v)(gf) 12.50

Salsa di noci, tenderstem broccoli & gorgonzola

RISOTTO AI FUNGHI (gf) 12.00

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

RISOTTO ALLA PESCATORA (gf) 12.50

Steamed mixed seafood with parsley in tomato sauce

RISOTTO NOCI E PANCETTA (n)(gf) 12.50

Chestnut & pancetta, shaved Parmesan & crispy prosciutto

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

All pasta & risotto is available as a Starter size portion with a reduction of £ 4.50 (Excludes Lasagna)

LASAGNE DELLA NONNA 12.00 *

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) 7.00 per portion take-away

INSALATE £ 10.95

INSALATA D'ANATRA (gf)

Smoked duck breast, pickled wild mushrooms, Parma ham, spinach, croutons & extra virgin olive oil

INSALATA FICHI E FORMAGGIO (v)

Fresh fig, blackberry, grilled goats cheese, gingerbread crostini, spinach & balsamic glaze

INSALATA DI CALAMARI (n)

Panfried squid, nduja mayo, rocket, ,pinenut, croutons & cherry tomatoes

PANINI £ 7.50 (lunch only)

ALLA MORTADELLA (n)

Mortadella, senape mustard & rocket

AL POLLO

Chargrilled chicken breast, nduja mayo & rocket salad

VEGETARIANO (n)

Grilled aubergine, cannellini bean & hummus

CLASSICO (n)(v)

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

SECONDI

MANZO (gf)(n) 25.00

10oz Chargrilled Ribeye, broccoli puree, garlic tenderstem broccoli, Gorgonzola cubetti, red wine sauce

FILETTO (gf)(n) 30.00

8oz pan fried beef fillet, broccoli puree, garlic tenderstem broccoli, Gorgonzola cubetti, red wine sauce

FAGIANO (gf) 18.50

Pan-fried pheasant breast, prosciutto potato cake, savoy cabbage, blackberry & port jus

POLLO 18.50

Roast barn fed chicken breast, mushroom duxelle, pancetta frazzles, black pudding scotch egg, senape mustard cream reduction

BRANZINO (gf) 18.50

Pan-fried Seabass, buttered asparagus, carrot & tarragon puree, caper butter, pea shoots

MERLUZZO (gf) 18.50

Pan-fried cod, fried shallot & Parmesan mash, green beans, lemon & chive cream

CAVOLFIORE AL FORNO (v)(n)(gf) 14.50

Cauliflower, almond & Parmesan al Forno, pickled leeks, rocket & pinenut salad

TARTINA (n)(v) 14.50

Goat cheese, fig, black olive & caper Tart, rocket, walnut & balsamic salad

SECONDI PER DUE Main courses to share

PESCE PER 2 (gf) 55.00

Fish platter for two, Pan-fried Cod, Seabass, fritto misto, garlic & white wine & garlic steamed mussels, choice of two contorni

BISTECCA PER 2 (gf) 55.00

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

CONTORNI 4.50

INSALATA MISTA (v) (gf)

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

RUCOLA (v) (gf)

Rocket & Parmigiano salad

POMODORI (v)(gf)

Tomato, red onion, parsley & balsamic dressing

SPINACH (v) (gf) 5.00

Wilted Spinach

PATATE (v)(gf)

Tuscan roast new potatoes, rosemary, garlic & sea salt

CAVOLO & CASTAGNE (gf)

Buttered savoy Cabbage, chestnuts & pancetta

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DOLCI

PRUGNE 7.00

Spiced plums, masala sabayon, ginger crumble, plum puree, iced yogurt
Try with Passito sol Dore' (75ml) 7.50

TORTA AL CIOCCOLATO & MORE (n) 7.00

Blackberry chocolate tart, chocolate & cinnamon ice cream, fresh blackberry, chocolate soil, blackberry tuille
Try with Reciotto della Valpolicella (75ml) 7.50

TORTA PERE E FICHI (n) 7.00

Mulled wine pear & figs, apple sponge, cinnamon mascarpone, wild flower honey, sliced apple, vanilla crumb
Try with Passito sol Dore' (75ml) 7.50

MUOSSE ALLA CREMA DI ARACHIDI (n) 7.00

Salted peanut butter mousse, gingerbread, gingerbread Spiced ganache, chocolate glaze, honeycomb
Try with Reciotto della Valpolicella (75ml) 7.50

TIRAMISU 6.75 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 8.50

White Chocolate Martini

VODKA, FRANGELICO & CRÈME DE CACAO WHITE

Baileys Cioccolatini

BAILEYS, VODKA, CRÈME DE CACAO

Espresso Martini

DBL ESPRESSO, TOFFEE VODKA, KALUA & LIQUOR 43

Chocolate covered strawberry

VODKA, CRÈME DE CACAO WHITE, STRAWBERRY PURE, DOUBLE CREAM

Brandy Velvet Hammer

COINTRAU, BRANDY, CRÈME DE CACAO WHITE & DOUBLE CREAM

Buttered Toffee

DI SARONNO BAILEYS, KALUA, MILK FOAM

VEGAN MENU

STARTER

SOUP VEGETARIAN (v)(gf)(vg) 6.00
Spiced parsnip & coconut, parsnip crisps & parsley

CANNELLINI FAGIOLI (v)(n) 6.95
Cannellini bean hummus garlic, lemon, parsley, chai seeds, extra virgin olive oil

SALAD MAIN 10.95

FUNGHI E BROCCOLI (n)
Pickled mushroom, tenderstem broccoli, chai seeds, salsa di noci & rocket

FICHI E NOCI (n)
Fresh figs, blackberry, macerated figs, pumpkin seeds, walnut & rocket

PASTA 12.00

BROCCOLI E NOCI (n)
Free From pasta, Salsa di noci, and tenderstem broccoli

PEPERONI ROSSI (n)
Red peppers, tomato sugo, black olives, chilli flakes & garlic crisps

MAIN 14.00

CAVOLFIORE (n)
Cauliflower and almond baked in a vegan besciamella topped with toasted almond, rocket salad and spiced cauliflower popcorn

FICHI E CARCIOFI
Fresh figs, caramelised artichokes, green olive puree, crushed walnuts, balsamic reduction & micro red pak choi

DESSERT 7.00

LEMON CAKE
Lemon drizzle cake, coconut yogurt, candied lemon, toasted coconut, limoncello gel & viola petal

SORBETTO
Raspberry and sorrel sorbet, honey comb, fresh blackberry & mulled wine fruits

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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 CON POLPETTE D'AGNELLO (gf)(v)

Spiced Lamb polpette, tomato sugo & smoked scamorza cheese

ORECCHIETTE CON NOCI & GORGONZOLA (n)(v)(gf)

Salsa di noci, tenderstem broccoli & gorgonzola

Other Vegetarian Pasta options: Tomato & basil sauce or Pesto or Cheese sauce.

£7.95 PER BOWL

(gf) suitable for gluten free

CONTORNI 4.50

INSALATA MISTA (v)

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

RUCOLA (v)

Rocket & Parmigiano salad

POMODORI (v)(gf)

Tomato, red onion, parsley & balsamic dressing

SPINACH (v) 5.00

Wilted Spinach

PATATE (v)(gf)

Tuscan roast new potatoes, rosemary, garlic & sea salt

CAVOLO & CASTAGNE (gf)

Buttered savoy Cabbage, chestnuts & pancetta

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MENU DEI BAMBINI

(Available for kids under 16teen)

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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