

## **Aperitivi** 8.50

### **APEROL SPRITZ**

*Nonnas Prosecco, Aperol, dash of soda, orange*

### **HUGO SPRITZ**

*Nonnas Prosecco, Elderflower & Mint, dash of soda*

### **CAMPARI SPRITZ**

*Nonnas Prosecco, Campari, dash of soda, orange*

### **NEGRONI Classic**

*Gin, Campari, Martini Rosso, orange*

### **MARTINI DRY**

*Gin, Martini Dry, olive, lemon slice*

### **AMERICANO**

*Campari, Martini Bianco, lemon slice*

## **Gin – Vodka Tonic** premium

**PREMIUM GINS AND PREMIUM VODKA ARTISAN TONICS,  
CONSIDERED GARNISHES  
DOUBLES only 9.95**

### **HENDRICKS**

*Small batch, Scottish distilled, infused with rose and cucumber,  
garnish of fresh cucumber ribbons*

### **GIN MARE**

*A Mediterranean masterpiece! Each botanical distilled  
separately.*

*Garnished with lemon grass & grated ginger.*

### **PORTOBELLO**

*The Notting Hill gin, traditional taste with a peppery kick.  
Garnished with dried strawberry and fresh lime.*

### **TANQUERAY 10**

*Slow burning spicy finish, hints of coriander and juniper.  
Mint, orange rind and slices.*

### **BOMBAY SAPPHIRE**

*Warm and spicy. Simply with classic fresh lime.*

### **EDINBURGH GIN RHUBARB & GINGER**

*Sweet & warm with rhubarb & mint*

### **CIROC**

*Distilled 5 time, citrus flavor garnished with lime and lemon*

### **GREY GOOSE**

*Soft with a gentle sweetness garnished with mint and lemon*

### **BELVEDERE**

*Full and round with a medium body garnished with orange and  
mint*

## Al Bicchiere BY THE GLASS

### PROSECCO E CHAMPAGNE 125ml 175ml

NONNAS SELECTION PROSECCO VENETO	6.95	9.95
PROSECCO DOC BEL STAR VENETO	6.95	9.95
JEIO ROSÈ VENETO	7.50	10.75

LAURENT PERRIER BRUT NV CHAMPAGNE	9.95	14.95
-----------------------------------	------	-------

### BIANCHI 175ml 250ml

VERDUZZO SELEZIONE NONNAS VENETO	5.75	7.25
PINOT GRIGIO INTRIGO VENETO	6.25	7.75
SAUVIGNON BLANC INTRIGO FRIULI	5.95	7.45
CHARDONNAY PIEMONTE	6.75	8.25
PECORINO LE MERLETTAIE CIU CIU (organic)	7.50	9.50
VERNACCIA DI SAN GIMINIANO Toscana	7.00	9.00
GAVI CONTE ALARI PIEMONTE	7.25	9.25

### ROSE' 175ml 250ml

MERLOT ROSATO NONNAS VENETO	6.00	7.50
PINOT GRIGIO BLUSH	6.50	8.00

### ROSSI 175ml 250ml

MERLOT SELEZIONE NONNAS VENETO	5.75	7.25
ROSSO PICENO CIU CIU MARCHE	7.50	9.50
CABERNET SOUVIGNON MEZZACORAONA	7.25	9.25
SALICE SALENTINO LA CASADA PUGLIA	6.75	8.75
CHIANTI RISERVA CARBONAI TOSCANA	6.75	8.75
NERO D 'AVOLA SICILIA	6.75	8.75
PRIMITIVO DI MANDURIA PUGLIA	7.00	9.00

### Birre Italiane half Pint Pint Bottle

PERONI Nastro Azzurro	2.50	5.00	4.25
PERONI Nastro Azzurro			4.25
PERONI Riserva			4.90
MORETTI			4.25
MORETTI 0 Alcohol Free			3.75
MENABREA	2.50	5.00	4.25

### Birre Artigianali

**GRADISCA 500ml 7.50**

*It is characterized by a brilliant golden color, a compact head, and its fresh*

*thirst-quenching qualities. An Oscar-winning beer!*

**VOLPINA 500ml 9.00**

*Strong ale "Volpina" as seductive and impresses with its warm colors with beautiful ruby red notes, sweet tempting aroma and a full, rich, warming taste with a strong character.*

**FINE WINE BY THE GLASS  
CORAVIN TECHNIQUE**



*Coravin's ground-breaking wine technology allows wines by the glass to be enjoyed, leaving the cork in place. A thin, hollow needle passes through the foil and cork to access the wine, with the cork in place, the wine is safeguarded from oxidation. The Coravin makes great wines more accessible by the glass...Try it!*

*Wines served by Coravin available in 125ml glasses.*

**WHITE**

**BASTIANICH VESPA BIANCO £ 10.50**

**VERMENTINO GUADO AL TASSO £ 9.50**

**RED**

**CHIANTI RISERVA NUNZI CONTI DOCG £ 10.00**

**IL BRUCIATO BOLGHERI DOC £ 11.00**

**MASSOLINO BAROLO SERRALUNGA DOCG £ 12.50**

**AMARONE CLASSICO MASI – VENETO £ 14.50**

**BRUNELLO DI MONTALCINO DOCG BANFI £ 14.50**

**POGGIO MANDORLO, MAREMMA £ 17.50**

## **PROSECCO**

### **PROSECCO DOC BEL STAR Veneto 29.95**

*(100% Glera) Off-dry and creamily textured, Bel Star Prosecco is attractively flavoured and easily drunk when it comes to celebrating!*

### **PROSECCO DOC BEL STAR JEIO ROSÉ Veneto 34.50**

*(Merlot & Pinot Noir) Delicate pink, with extremely fine and persistent perlage. The bouquet is elegant and complex, with a wide range of aromas, intense hints of rose, fresh fruit, citrus and lychees. On the palate it is crisp and balanced, with good sapidity and a dry long finish.*

### **NONNAS PROSECCO EXTRA DRY NV VENETO 29.95**

*(100% Glera) Delicate bubbles, a sign of a true Prosecco- Perfect aperitif*

### **FRANCIACORTA BRUT SATEN MILLESIMATO DOCG 45.00**

*(100% Chardonnay) AROMA: intense with scents of exotic fruit, white flowers, pineapple, barley malt biscuits.*

### **FRANCIACORTA BRUT ROSE' DOCG 45.00**

*(100% Pinot Nero)*

*AROMA: with classic tones, which evoke the vine, yellow peaches and blackcurrants. An excellent complexity and slight mineral scents.*

### **FRANCIACORTA BRUT DOCG Magnum 90.00**

*(Chardonnay 90%, Pinot Nero 10%)*

*AROMA: dry fruit, white flowers and dry flowers.*

## **CHAMPAGNE**

### **LAURENT PERRIER BRUT NV - 65.00**

*(Chardonnay 45%, Pinot Noir 40%, Pinot Meunier 15%) A pale golden hue, with fine and persistent bubbles. The nose is fresh and delicate, showing good complexity with its hints of citrus and white fruit. With its elegant style, Brut Laurent- Perrier has led the way in making champagne the ideal aperitif, perfectly balanced*

### **LAURENT PERRIER CUVÉE ROSE BRUT NV - 98.00**

*(Pinot Noir) Wonderfully fresh and reminiscent of red and black fruit. Notes of fresh raspberries, black cherries and blackcurrants on the nose, rounded and supple with a long finish on the palate.*

### **DOM PÉRIGNON BRUT - 199.00**

*(1/3 Pinot Noir, 1/3 Pinot Meunier, 1/3 Chardonnay) The supreme elegance and grace of Dom Pérignon is immediately apparent on the bouquet, and the citrus, pear and apple palate, with its superfine acidity. Seems to last for an eternity*

### **KRUG, GRAN CUVEE, BRUT NV – 199.00**

*(Pinot Noir) Classically rich and opulent in style with sublime balance and elegance.*

### **CRISTAL, LUIS ROEDERER - 260.00**

*(Pinot Noir from the Crus) Rich and ripe with juicy aromas and a generous sweetness indicating a powerful wine. Full and round with a fine creamy mousse supporting a powerful wine*

## **Northern White Wines**

### **LE CAVE DU VIN BLANC DE MORGEX, DOC - 36.50**

*(100% Blanc des Morgex, Prié Blanc). Valle D'Aosta This wine made with biotype Prié Blanc is aromatic with notes of apricot and almonds. To be drunk young, it pairs especially well with fresh cheeses, light risotto dishes and tuna*

### **PINOT GRIGIO SELEZIONE NONNAS, DOC - FRIULI 22.00**

*(100% Pinot Grigio) Fine, fruity, fragrant white - our house selection, a classic pinot grigio to enjoy with a fish dishes and light antipasti.*

### **GAVI DOCG CONTE ALARI PIEMONTE - 28.00**

*(100% Cortese) The wines passes a short period of aging in bottle to develop its characteristics and structure. This elegant, pleasant, fresh and harmonic wine pairs well with starters, salads, seafood and fish dishes.*

### **SAUVIGNON BLANC DOC, FRIULI - 23.00**

*(100% Sauvignon) A fresh and fruity wine, great for a summer's day, try this with a delicate starter*

### **VERDUZZO SELEZIONE NONNAS VENETO - 22.00**

*(100% Verduzzo) Easy to drink, medium in body Venetian white, carefully selected by Nonnas team*

### **CHARDONNAY POESIE - 23.00**

*(100% Chardonnay) Piemonte Cool fermented and un-oaked, this wine demonstrates intense, ripe fruit on a powerful rich palate. Perfect Aperitivo to be enjoyed with cured meats and fresh cheeses*

### **SOAVE CLASSICO FILIPPI VENETO - 35.00**

*(100% Garganeca) A dry, crisp, fruity white wine, Soave's naturally refreshing appeal led it to phenomenal popularity in the second half of the 20th Century.*

### **BASTIANICH VESPA BIANCO - 59.00**

*(45%Chardonnay, 45%Sauvignon Blanc, 10% Picolit) Friuli A tightly wound balance of minerality and citrus, evolving over time into a more Chardonnay, Sauvignon Blanc, PicolitChardonnay, Sauvignon Blanc, Picolit viscous expression of wildflowers, clover honey and mature pear.*

### **MULLER THURGAU ISARCO TRENTO - 34.00**

*( 100% Muller-Thurgau) Light straw in color, offers intense aromas of stone fruits and crisp green apples with scents of jasmine and sage. On the palate, this beautifully balanced wine displays a rich minerality and zesty acidity that result in incredible finesse.*

### **VINTAGE TUNINA JERMANN Friuli-Venezia-Giulia - 85.00**

*(20% Chardonnay, 20% Malvasia Istriana, 20% Picolit, 20% Ribolla Gialla, 20% Sauvignon Blanc.)Bright straw in colour with golden reflections, the nose is very elegant with persistent scents of honey and country flowers. Dry, soft and well balanced with an extraordinary persistence due to its full body.*

### **CHARDONNAY CUVVE FRISSENAIRE LES CRETES - 57.00**

*(100% Chardonnay) Valle d'Aosta brilliant, straw yellow color. Intense, full nose with nuances of fruits (plum, exotic fruits), spices (vanilla) and a delicate toasty aroma. On the palate the wine is full-bodied, warm and velvety with mineral undertones and a lively acidity at the finish.*

## **Central Italy & Southern Whites**

### **VERDICCHIO STEFANO ANTONUCCI MARCHE - 27.00**

*(100% Verdicchio) A wine with almond and citrus flavour with a crisp, well balanced and delicate scent. Perfect with seafood dishes*

### **VERNACCIA DI SAN GIMIGNANO, - 28.00**

*(100% Vernaccia) Toscana This Vernaccia is chic, fresh with light lemon and apple fruit with a delicious, subtle, twist of bitter almonds on the finish. It is crisp, lively and wonderful with lighter seafood dishes*

### **FIANO D'AVELLINO DOCG, MASTROBERARDINO - 48.00**

*(100% Fiano) Campania One of the oldest Italian grape varieties, dry but with splendid acidity, good body and a distinct presence of toasted hazelnuts, Fiano finds its match with seafood and white meat.*

### **GRECO DI TUFO VADIAPERTI CAMPANIA - 40.00**

*(100% Greco) Lemon-gold in colour with an intense, aromatic perfume of ripe pears with a honeyed, almond notes. On the palate, this wine has stone fruit flavours of yellow peaches, a crisp, mineral character and good body on the finish.*

### **VERMENTINO DI SARDEGNA EVENTO - 29.50**

*(100% Vermentino) Yellow with pale green highlights, it is rich with tropical fruit perfumes, especially pineapple and mango and some floral notes. On the palate it has a good weight and concentration, fresh lively fruit and a long, dry finish.*

### **VERMENTINO GUADO AL TASSO DI BOLGHERI - 49.00**

*(100% Vermentino) ANTINORI A luminous straw in colour, the wine's aroma are riper and more mature than usual with notes of citrus fruit and herbs. The flavours are savoury, persistent and with a pleasurable fruitiness on the finish and aftertaste*

## **Rosy Rose'**

### **MERLOT ROSATO, IGT, SELEZIONE NONNA'S - 24.00 (Merlot)**

*Maceration is limited to only 18 hours skin contact making this light and fragrant with cherries hints. Try this with a fresh salad*

### **PINOT GRIGIO BLUSH VENETO - 24.00**

*(100% Pinot Grigio) Bright summer fruits, delicate floral and crispy acidity make this wine fantastic dry rose.*

## **Bio-Organic Wine**

### **WHITE PECORINO LE MERLETTAIE CIU CIU - 28.00**

*(100% Pecorino) Marche Colour deep straw-yellow Scent very intense and persistent, grassy and hawthorn blossoms aroma, with vanilla perfume Flavour fresh and sapid, agreeable and soft to the palate Alcohol content 13,5%*

### **RED ROSSO PICENO CIU CIU MARCHE - 28.00**

*(Montepulciano & Sangiovese) Certified organic wine from very small family owned estate. Fresh, summery perfume of rose, strawberry, Morello cherry and liquorice root. Earthy and spicy will suit red meats as well as aged cheeses*

## **Northern Reds**

### **AMARONE CLASSICO MASI – VENETO - 89.00**

*(Corvina, Rondinella & Molinara) A richer, more powerful style showing lots of ripe baked red fruits. Full-bodied with firm, structuring tannins. Smooth all across the palate with a very long finish. It suits game, roast meat and aged flavor full cheeses. An excellent 'Meditation' Wine.*

### **VALPOLICELLA CLASSICO MASI –VENETO - 38.00**

*(Corvina, Rondinella & Molinara) Dry wine with medium body and a harmonious taste. Great for an entire meal, it pairs well with first course dishes as well as game and red meats.*

### **VALPOLICELLA RIPASSO BROLO Campofiorin Oro - 45.00**

*(Corvina, Rondinella & Molinara) It is a classic Valpolicella Superiore di Ripasso made using the 'Ripasso' technique which was traditionally used to strengthen Valpolicella wines and consists of refermenting the current or previous vintage on fermented dregs of dried Amarone grapes. Deep ruby red colour, scents of ripe fruit, jam cherries and sweet spices. Very striking persistence,. Great with grilled meats, moderately aged cheese and game.*

### **MERLOT SELEZIONE NONNAS – VENETO - 22.00**

*(100% Merlot) Medium weight, food friendly red for an easy going drink.*

### **GARDA ROSSO CLASSICO DOC, CONTATO - 54.00**

*(Groppello, Barbera Sangiovese, Marzemino) Lombardia A very expressive wine, extremely well structured, and with a persistent palate, reserved for a selective clientele. Important dishes of red meat such as Brasato, wood grouse and game, seasoned hard cheeses such as Parmigiano.*

### **MASSOLINO BAROLO SERRALUNGA DOCG - 89.00**

*(Nebbiolo) Piemonte This wine possesses a vast range of perfumes, from classic spicy notes, to sweeter, flowery, fruitynotes, full-bodied, with the excellent structure and acidity. Order this to taste on its own or with cheeses or a fine rib- eye.*

### **AMERAI SERRAGRILLI PIEMONTE - 33.00**

*(40% Barbera d'Alba , 30% Pinot Noir 20% Dolcetto d'Alba , 10% Freisa) Floreal scents and freshness given by the Dolcetto and Freisa, then cherry and small red fruits with tiny vanilla from oaked Barbera and Pinot Noir. Warm, Long and very smooth. Soft tannins with balanced acidity and a pleasant final of almonds*

### **BARBERA D'ALBA SERRAGRILLI PIEMONTE - 35.00**

*(100% Barbera) clear garnet red, rich and intense, good concentration of delicate, crisp fruity aromas. warm and soft, with rich acidity and a nice, clean finish. Medium body prefers pairing of red meat, and cheese.*

### **CABERNET SOUVIGNON MEZZACORONA – 28.50**

*(100% Cabernet Sauvignon) ruby red with an intense bouquet, it distinguishes itself in its pleasant structure and elegant tannins.*

## **Tour of Tuscany**

### **MORELLINO DI SCANSANO DOC - 36.00**

*(100% Sangiovese) This up and coming area around Grosseto is starting to produce excellent wines. This is from the young vines which produces an excellent cherry fruit filled example of Morellino.*

### **CAPATOSTA, DOC, MAREMMA, POGGIOARGEN. - 49.50**

*(Sangiovese, Alicante) Made from the best and oldest Sangiovese clones with added Alicante grapes to produce a full-bodied elegant blockbuster. This wine was discovered on one of our Tuscan trails and comes highly recommended.*

### **CHIANTI RISERVA - 26.00**

*(Sangiovese, Canaiolo, Cabernet Sauvignon) This Chianti Riserva possesses a brilliant, ruby colour, violets and strawberries in the nose, and a dry, fruity, harmonious taste with a pleasant finish.*

### **ROSSO DI MONTALCINO BANFI - 44.00**

*(Sangiovese Gross) A fresher style of wine that needed considerably less ageing time than its sibling. Full bodied prefers pairings of red meats and mature cheeses*

## **Super Tuscan**

### **CHIANTI RISERVA NUNZI CONTI DOCG – 55.00**

*(Sangiovese 100%) is a quality-driven red that possesses layers of complexity on the nose, from the pronounced primary fruit spectrum of fresh red berries, redcurrants and cherries to the tertiary notes of nuts, cinnamons, toast and vanilla. Rich tannins, firm structure, well-balanced wine with a creamy feel and freshness of fruit acid, all coming together to provide a dense lasting finishing.*

### **IL BRUCIATO BOLGHERI DOC Guado al Tasso – 59.00**

*(65% Cabernet sauvignon, 20% Merlot, 15% Syrah) The nose is dominated by intense of ripe red berry fruit and complementary aromas of sweet spices and coffee. The wine shows silky tannins along with a sweet and spicy finish and aftertaste.*

### **MERLOT CUPINERO COL DI BACCHE - 69.00**

*(100% Merlot)*

*Cupinero is a softly oaked red that's immediately likeable. It makes an elegant first impression with sweet cherry, white peppercorn, chocolate and exotic spice. Wood tones are more evident in the mouth, where vanilla and toasted flavors take over.*

### **BRUNELLO DI MONTALCINO DOCG BANFI – 89.00**

*(Sangiovese Grosso) When aged, it acquires complex characteristics and offers a broad bouquet with an aroma of autumn leaves. Bold and rich to be paired with rib-eye and aged cheeses.*

### **POGGIO MANDORLO, MAREMMA - 99.00**

*(Merlot 70%, Cabernet Franc 30%)*

*Still red wine, full bodied and intense, with delicate fruity, herbaceous and mineral notes, lingering finish, aged in barriques for 12 months*

## ***Fine Super Tuscan***

**BRUNELLO DI MONTALCINO TENUTA NOVA - 160.00**

***Sangiovese called 'Brunello' in Montalcino***

***Ruby red with garnet reflections, hints of maraschino cherries, violets and red frits. Great fineness in the mouth with a tannin still young yet great quality. Long elegant and persistent. Serve at a temperature of 16° - 17° having opened the bottle a few hours previously or decant delicately.***

**TIGNANELLO ANTINORI 2014 - 160.00    2012 – 170.00**

***(80% Sangiovese, 5 % Cabernet Franc, 15% Cabernet Sauvignon)***

***The Tignanello is an intense ruby red in color with purple highlights. The wine is ripe on the nose with notes of dark fruit and with much underlying freshness on the aromatic finish; plum fruit dominates the aromatic gamut along with cherries, and the aromas evolve with vigor and balance towards sensations of mint and liquorice.***

**SASSICAIA 2011 - 250.00**

***(85% Cabernet Sauvignon, 15% Cabernet Franc)***

***Dark chocolate and supple red berry fruits on the nose with plenty of raspberry and cassis. The palate's quite fine, juicy and lithe with good balance, good drive and great depth. Toasty oak builds through the finish, showing a strong earthy thread and a core of crisp tannin.***

**ORNELLAIA 2012 - 250**

***(45% Cabernet Sauvignon, 38% Merlot, 10% Cabernet Franc, 7% Peti Verdot)***

***“Ripeness and equilibrium are the two qualities that can best describe Ornellaia 2009. Born from a vintage which began cool then turned hot, it was necessary to take painstaking care during harvest in order to preserve the grapes’ crisp acidity and aromatic complexity. The wine’s fragrances are generous and cleanly-defined, with rich, well-ripened fruit, complemented by chocolate and balsamic notes of aromatic herbs. On the palate, silky-smooth and spacious, with glossy tannins. A lively, refreshing acidity lifts a lingering finish.”***

**SOLAIA 2011 - 270**

***(75% Cabernet Sauvignon 20% Sangiovese, 5% Cabernet Franc)***

***Solaia shows a ruby red color. On the palate the wine is smooth which is the result of perfectly ripe grapes along with sensations of coffee, chocolate, mint, and licorice. The wine impresses for its finesse and structure, and is characterized by great elegance and aging potential, with its soft and velvety tannins.***

## **Italy & Southern Reds**

### **PRIMITIVO DI MANDURIA PUGLIA - 28.00**

*(100% primitive) Intense spicy notes and hints of ripe red fruits complemented by a pleasant feeling of softness and complexity. Perfect pairing with red meat dishes.*

### **ROSSO PICENO STEFANO ANTONUCCI- MARCHE - 26.00**

*(70% Montepulciano and 30% Sangiovese) Mineral, fruity red rich with bramble, dark plum and cherry flavours. Its firm, tarry darkness, a twist of poised acidity and ripe, liquorice tannins give it layers of character and length. This is a fabulous tangy red, that's lavishly mouthwatering, dense and delicious, but never over-powering.*

### **MONTEPULCIANO DOC, - 29.50**

*(100% Montepulciano D'Abruzzo) Full bodied and robust, well balanced with ripe tannin and soft oak features.*

### **LA CASADA SALICE SALENTINO – PUGLIA - 25.00**

*(Negroamaro and Malvasia Nero). Appealing nose of sweet cherries and stewed plums with some gamey and leathery notes. The palate is full-on flavoured with plums, bitter cherry, espresso and comforting warmth in the finish.*

### **FRAPPATO NERELLO MASCALESE IGT SICILIA - 26.00**

*(Nerello Mascalese and Frappato) Bold red with a delicious savoury sour element and mouth-filling blackcurrant, liquorice and dark chocolate fruit. Great with hearty steak dishes, rare roast beef, or a complex meaty casserole of venison or game.*

### **PERRICONE CARUSO E MININI SICILIA - 26.00**

*(100% Perricone) A wonderfully fruity Sicilian red with heady aromas of loganberries, cherries and sweet spice. The palate of concentrated cherry flavours boasts a dash of coffee and chocolate to the finish. Perfect with fish dishes*

### **NERO D'AVOLA SICILIA - 25.00**

*(100% Nero D'Avola) With ruby red tonality, it offers red fruit scents, enriched by aromatic sweet and mellow oak notes on the nose. At the palate it's extremely rich, intense and embracing.*