



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 (gf)(v) 3.85

Mixed olives marinated in 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

BRUSCHETTA CLASSICA (v)(gf) 5.75

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

BRUSCHETTA NDUJA (gf) 5.95

Nduja mascarpone, parsley & shaved parmesan (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

Battered seafood, salsa verde mayo and lime wedge

FEGATINI DI POLLO (gf) 7.50

Chicken liver pate', red onion marmalade, chargrilled Fettunta & rocket

PANCETTA DI MAIALE (gf) 8.50

Pressed belly pork, celeriac puree, celeriac remoulade, apple & cinnamon puree, crackling & red wine jus

CAPELANTE (gf) 8.50

Panfried scallops, curried parsnip puree, parsnip crisp, pomegranate & perilla

POMODORO PRESSATO 6.00 (v)(n)(gf)

Pressed tomato and basil, aubergine relish, micro basil, toasted pinenuts

COZZE (gf) 7.50 / main 15.00

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

POLENTA FRITTA (v)(gf) 7.50

Fried Polenta & porcini Cream

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 ALL'AGNELLO (gf) 12.50

Slow cooked lamb, ligurian olives, red onion & tomato ragu

ORECHIETTE COI PORRI (v)(gf) 12.50

Leeks, Parmesan cream and gorgonzola

RISOTTO AI FUNGHI (gf) 12.00

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

RISOTTO ALLA ZUCCA (gf) 12.50

Butternut squash risotto, quartirolo cheese, toasted pumpkin seeds, parsley & balsamic syrup

RISOTTO ALLA PESCATORA (gf) 12.50

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 £ 4.50 (Excludes Lasagna)

LASAGNE DELLA NONNA 12.00 *

Pork and beef ragu, besciamella, egg pasta sheets the 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

INSALATONE £ 10.95

INSALATA AI GAMBERONI (gf)(n)

Panfried king prawns, pancetta, pinenut, rocket, sundried tomato, nduja oil

INSALATA AI FEGATINI (gf)(n)

Panfried chicken liver, diced pancetta, artichoke, chilli, spinach & balsamic glaze

INSALATA AI BROCCOLI E GORGONZOLA (gf)(n)(v)

Grilled tenderstem broccoli, gorgonzola, hazelnut, spinach & balsamic dressing

PANINI (not toasted)£ 7.50 (lunch only)

SALMONE - Smoked salmon, mascarpone & chive

MANZO - Chargrilled beef flank, nduja mascarpone

VEGETARIANO (v) - Quartirolo, honey & apple

CLASSICO (n)(v) - Buffalo mozzarella, tomatoes and basil pesto. Add prosciutto di Parma £1

SECONDI

MANZO (gf) 25.00

10oz Chargrilled Ribeye, gorgonzola potato cake, butternut squash puree & red wine sauce

FILETTO (gf) 30.00

8oz pan fried beef fillet , gorgonzola potato cake, butternut squash puree & red wine sauce

AGNELLO (gf) 19.00

Roast lamb rump, black pudding mash, braised red cabbage & pancetta, rosemary jus

POLLO (gf) 18.50

Roast barn fed chicken breast, curried parsnip puree, tenderstem broccoli, white wine cream & parsnip crisps

SALMONE 18.50

Pan fried salmon fillet, buttered kale, salsa verde & horseradish crumble

MERLUZZO (gf) 18.50

Pan-fried cod, sweet potato fondant, creamed leeks, lemon & herb gremolata

GNOCCHI (v) 14.50

Sweet potato gnocchi, kale, porcini cream, pumpkin seeds & shaved pecorino

TARTINA AI FUNGHI PORCINI (n)(v) 14.50

Porcini, spinach & Parmesan tart, rocket, pinenut & shaved parmesan salad, balsamic reduction

SECONDI PER DUE Main courses to share

PESCE PER 2 55.00

Fish platter for two, Pan-fried Cod, Salmon fillet, fritto misto, garlic & white wine & garlic steamed mussels, with your 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 (GF)

INSALATA MISTA (v)

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

PATATE (v)

Roast new potatoes, garlic, chilli & sea salt

RUCOLA (v)

Rocket & Parmigiano salad

CAVOLO E PANCETTA

Braised red cabbage, pancetta, apple & balsamic

POMODORI (v)

Tomato, red onion, parsley & balsamic dressing

SPINACH (v) 5.00

Wilted Spinach

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DOLCI

TORTA ALL' ESPRESSO 7.00 (n)

Espresso custard tart, sugared pistacchio crumb, anise meringue, caramel, coffee sponge
Try with Reciotto della Valpolicella (75ml) 7.50

CIOCCOLATO (gf) 7.00

Chilled chocolate fondant, squash puree, pumpkin seed granola, chestnut ice cream, pumpkin seed oil
Try with Reciotto della Valpolicella (75ml) 7.50

DECONSTRUCTED RHUBARB CHEESECAKE 7.00

Rhubarb curd, rhubarb sorbet, micro mint, gin & tonic gel
Try with Passito sol Dore' (75ml) 7.50

PARFAIT ALL' ARANCIO (n) (gf) 7.00

Orange parfait, chocolate orange ganash, orange jelly & puree, fresh orange & crushed hazelnut
Try with Passito sol Dore' (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
MOZZARELLA DI BUFALA

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 Cioccolatini

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

BRUSCHETTA PESTO & TOMATO (gf)(n)

Sun dried tomato pesto, crushed cashews & parsley

SEDANO GRIGLIATO (gf)

Chargrilled celeriac, cannellini bean hummus, lemon, parsley, chia seeds, extra virgin olive oil

SALAD MAIN 10.95

BROCCOLI (n) (gf)

Tenderstem broccoli, artichoke, hazelnut, pumpkin seed, spinach & balsamic syrup

PEPERONI GRIGLIATI (gf)

Chargrilled pepper, aubergine, courgette, rocket & sundried tomato Pesto

PASTA 12.00

SQUASH CARBONARA (gf)

Free From pasta, squash puree, kale, sage crisps, pumpkin seeds (gf)

BROCCOLI PICCANTI (n) (gf)

Free From pasta, Tenderstem broccoli, chilli, garlic, crushed cashew nuts

MAIN 14.50

PATATE FONDENTI (n)

Sweet potato fondant, broccoli fritti, tomato & basil sauce, flaked almonds

PORCINI AL FORNO (n)

Leek & Porcini, vegan besciamella, lemon & herb gremolata, rocket, pinenut & extra virgin olive oil

DESSERT 7.00

RASPBERRY SORBET(n) (gf)

Raspberry & sorrel sorbet, orange segments, sugared pistacchio crumb, micro mint

BOMBOLONI

Cinnamon & coconut sugared bomboloni, agaru syrup, apple & cinnamon puree

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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 (gf)

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

LINGUINE MARINARA IN BIANCO (gf)

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'AGNELLO (gf)

Slow cooked lamb, ligurian olives, red onion & tomato ragu

ORECHIETTE COI PORRI (v) (gf)

Leeks, Parmesan cream and gorgonzola

SQUASH CARBONARA (gf) Vegan

Free From pasta, squash puree, kale, sage crisps, pumpkin seeds (gf)

BROCCOLI PICCANTI (n) (gf) Vegan

Free From pasta, Tenderstem broccoli, chilli, garlic, crushed cashew nuts

Vegetarian Pasta option: 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

PATATE (v)(gf)

Roast new potatoes, garlic, chilli & sea salt

RUCOLA (v) (gf)

Rocket & Parmigiano salad

CAVOLO E PANCETTA (gf)

Braised red cabbage, pancetta, apple & balsamic

POMODORI (v) (gf)

Tomato, red onion, parsley & balsamic dressing

SPINACH (v) (gf) 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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