



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) 4.50

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) 5.95

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

BRUSCHETTA AL QUARTIROLO (v)(gf) 5.95

Quartirolo cheese, sweet and sour pepper relish (4 pieces)

ANTIPASTO CARNE (n)(gf) 8.00

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

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

Tempura battered seafood, lemon mayo and lime wedge

COZZE (gf) 7.50 / main 15.00

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

ZUPPA ALLA APSTINACA (ve)(v)(gf) 7.50

Spiced parsnip & coconut soup, parsnip crisps and parsley

BRASATA D'AGNELLO 8.50

Braised lamb shoulder cubetti, pea pannacotta, peas & pea shoots

ASIAGO FRITTO 7.95

Pane deep fried Asiago, cranberry relish, pancetta crumble, dressed rocket

SALMONE AL GIN E BARBABIETOLA 8.50

Gin & beetroot cured salmon, cracked black pepper pancakes, dill & lemon mascarpone

Please inform a member of the team before ordering if you have any intolerance and allergies

(n) contains nuts (v) suitable for vegetarians (vg) suitable for vegan

Discretionary 10% service will be charged on your final bill

PASTA

All our pastas are homemade using only eggs & flour.

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

TAGLIATELLE SALSICCIA (gf) 12.50

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) 12.50

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

RIGATONI ALLA PUTTANESCA (gf)(v) 12.50

Rigatoni puttanesca, tomato, olives, capers, red onion & chilli

GNOCCHI AL RAGU 12.50

Spiced lamb ragu, tomato, aubergine and ligurian olives

RISOTTO

RISOTTO AI FUNGHI (gf)(v) 12.50

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

RISOTTO ALLA ZUCCA (gf)(v) 12.50

Spiced pumpkin risotto, quartirolo & toasted pumpkin seeds

RISOTTO ALLA PESCATORA (gf) 12.50

Steamed mixed seafood with parsley in tomato sauce

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

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

(Excludes Lasagna)

LASAGNE DELLA NONNA 12.50 *

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)

Grilled king prawns, chilli, garlic, cherry tomato, green beans, olives, rocket & lemon dressing

INSALATA VEGETARIANA (gf)(v)

Roast butternut squash, chestnut, tenderstem broccoli, spinach & pumpkin seed oil

INSALATA AL POLLO (gf)

Chargrilled chicken, poached pear, pancetta frazzles, gorgonzola, rocket & extra virgin olive oil

PANINI (not toasted) £ 7.50 (lunch only)

SALMONE - Smoked salmon, dill & lemon mascarpone

POLLO - Chargrilled Chicken, sweet & sour pepper relish

VEGETARIANO (ve) – chargrilled aubergine, pepper & caramelized onion hummus

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

SECONDI

MANZO (gf) 26.00

10oz Chargrilled Ribeye, sweet potato fondant, parsnip puree, parsnip crisps & red wine sauce

FILETTO (gf) 30.00

8oz pan fried beef fillet , sweet potato fondant, parsnip puree, parsnip crisps & red wine sauce

POLLO 19.00

Roast barn fed chicken breast, mushroom & thyme duxelle, chargrilled baby leeks & truffle cream

GROPPA D'AGNELLO (gf) 19.00

Roast rump of lamb, root vegetable puree, tenderstem broccoli, red wine sauce & crispy sage

SALMONE (gf) 19.00

Pan fried salmon fillet, buttered green beans & samphire, puttanesca dressing & micro herbs

MERLUZZO 19.00

Pan-fried cod, garlic mash, creamed leeks & nduja crumble

ZUCCA E PASTINACA AL FORNO (gf)(v) 15.00

Roast parsnip, butternut squash, chestnut & parmesan al forno, rocket, pumpkin seed & pumpkin seed oil

TARTINA (v) 15.00

Gorgonzola, chestnut, poached pear & cranberry tart, caramelized onion hummus & crispy kale

SECONDI PER DUE Main courses to share

PESCE PER DUE 55.00

Fish platter for two, Pan-fried Cod, Salmon fillet, fritto misto, garlic and white wine steamed mussels, with your choice of two contorni

BISTECCA PER DUE (gf) 55.00

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

CONTORNI 4.50 (gf)(v)

INSALATA MISTA (v)

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

PATATE (v)

Roast new potatoes, garlic & sea salt

RUCOLA (v)

Rocket & shaved Parmigiano salad

CAVOLO

Savoy cabbage, chestnut & pancetta

POMODORI (v)

Tomato, red onion, parsley & balsamic dressing

SPINACH (v) 5.00

Wilted Spinach

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DOLCI

TORTA DI FORMAGGIO 7.50 (n)

Nutella cheesecake, hazelnut crumble & vanilla ice cream
Try with Reciotto della Valpolicella (75ml) 7.50

MOUSSE AL CIOCCOLATO (n)(gf) 7.50

Chocolate orange mousse, candied orange, hazelnut praline & chocolate shards
Try with Reciotto della Valpolicella (75ml) 7.50

PANNACOTTA 7.50

White chocolate pannacotta, mulled plums & vanilla crumble
Try with Passito sol Dore' (75ml) 7.50

DATTERI 7.50

Sticky date parkin, butterscotch sauce, cinnamon mascarpone
Try with Passito sol Dore' (75ml) 7.50

TIRAMISU 7.00 Nonnas classic pick-me-up

GELATI MISTI (gf)(n) 6.00 Selection of Nonnas' ice cream

VIN SANTO Le Ruffole (75ml) E CANTUCCINI 8.00

FORMAGGI 2.75 for 25g

Served with Nonnas Olive Oil Crackers & honey
Choose one type or more (25g x type) minimum 2

Parmigiano reggiano 18 month
Quartirolo
Asiago

Gorgonzola
Goat cheese
Taleggio

FORMAGGI MISTI (PLATTER) 16.00

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

BRUSCHETTA (n)

Caramelized onion hummus & chilli cashews

ZUPPA (gf)

Spiced parsnip & coconut soup, parsnip crisps & parsley

SALAD MAIN 10.95

INSALATONA DI ZUCCA

Roast butternut squash, chestnut, tenderstem broccoli, spinach & pumpkin seed oil

INSALATONA DI MELANZANE (n)

Poached pear, aubergine, walnut, rocket & balsamic dressing

PASTA E RISOTTO 12.50

PASTA AI NOCI (n)(gf)

Free From pasta, salsa di noci & tenderstem broccoli (gf)

RISOTTO ALLA ZUCCA (gf)

Spiced pumpkin risotto, pumpkin seeds & pumpkin seed oil

MAIN 15.00

BROCCOLI FRITTI (n)

Tenderstem broccoli fritti, caramelized onion hummus, chilli cashews nuts, rocket & balsamic reduction

PATATE FONDENTI (gf)

Sweet potato fondant, chargrilled aubergine & puttanesca sauce

DESSERT 7.50

GELATI (n)

Chocolate orange blossom ice cream, hazelnut crumble & chocolate shards

CHOCOLATE MOUSSE (n)

Chocolate orange mousse, candied orange, hazelnut praline & chocolate shards

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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 ALLA PUTTANESCA (gf)(v) 12.50

Rigatoni puttanesca, tomato, olives, capers, red onion & chilli

ORECHIETTE AL PESTO (v)(n)

Pesto Genovese, cherry tomato, pinenut & herb gremolata

GNOCCHI AL RAGU

Spiced lamb ragu, tomato, aubergine and ligurian olives

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

£8.50 PER BOWL

(gf) suitable for gluten free

CONTORNI 4.50

INSALATA MISTA (v)

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

PATATE (v)

Roast new potatoes, garlic & sea salt

RUCOLA (v)

Rocket & shaved Parmigiano salad

CAVOLO

Savoy cabbage, chestnut & pancetta

POMODORI (v)

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

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