

# Nonnas<sup>®</sup>

## LA TERRAZZA

### STARTER

- FOCACCIA ALL'AGLIO (v) 5.00 Strips of toasted focaccia all'aglio laced with garlic, tomato sauce & mozzarella cheese
- ANTIPASTO CARNE (n)(gf) 8.00 Prosciutto di Parma, salami Milano, Porchetta, Mortadella Pistacchio, and olive crackers
- BRUSCHETTA CAPONATA 5.95 aubergine, peppers, red onion, pinenuts & tomato
- OLIVES 4.25 Mix marinated olives
- PANE 4.25 Nonnas Bread
- ARANCINI 5.50 Arancini al ragu'
- PASTA E FAGIOLI 6.50 Tuscan Bean Soup with cannellini, tomato, rosemary and chilli
- CROCHETTE DI MAIALE 6.50 pork cured meet, rocket and shaved Parmesan
- TAGLIERE 10.95 (n)(gf) Prosciutto di Parma, salami Milano, Porchetta, Mortadella Pistacchio, Parmesan & Gorgonzola cheese Nonnas chutney and olive oil crackes

.....

### PASTA

- TAGLIATELLE SALSICCIA (gf) 13.50  
8 hour slow cooked Italian sausage, tomato, bay leaf & chilli
- LINGUINE MARINARA IN BIANCO (gf) 13.50  
Mixed seafood steamed with white wine, garlic, chilli
- SPAGHETTI CARBONARA (gf)(v) 13.50  
Pancetta, egg yolk, Parmesan (vegetarian option with mushroom)
- SPAGHETTI CREMOSI 13.50  
Cream, pancetta and Parmesan cheese. (Vegetarian option with mushroom)
- SPAGHETTI BOLOGNESE 13.50  
Italian original ragu
- RIGATONI CAPONATA (gf)(v) 13.50  
Rigatoni aubergine, peppers, red onion, pinenuts & tomato
- LINGUINE AL PESTO (v)(n) 13.50  
Pesto Genovese, cherry tomato, pinenut & herb gremolata
- GNOCCHI AL RAGU 13.50  
Spiced lamb ragu, tomato, aubergine and ligurian olives
- SQUID INK RISOTTO 13.50  
Garlic, onion and white wine
- RISOTTO AI FUNGHI (gf)(v) 13.50  
Risotto with Pan-fried wild mushrooms, parsley & truffle oil
- RISOTTO ENDUJA 13.50  
Spiced risotto, mascarpone & nduja
- RISOTTO ALLA PESCATORA (gf) 13.50  
Steamed mixed seafood with parsley in tomato sauce
- RISOTTO ALLA ZUCCA (vegan) 13.50  
Pumpkins, chestnut and sage risotto
- LASAGNE DELLA NONNA 13.50  
Pork and beef ragu, besciamella, egg pasta sheets (since 1996)
- MELANZANE ALLA PARMIGIANA 13.50  
Baked layered Aubergine with tomato and Mozzarella

## SECONDI

-RIBEYE 26.00

*10oz Chargrilled Ribeye, wild mushroom & garlic ragu buttered spinach*

COD 19.00

*Panfried Cod fillet, cavolo nero, green beans & caponata dressing*

-MAIALE 18.00

*Pressed pork belly, black pudding mash, black cabbage and pork sauce*

-FAGIOLI E SALSICCIA ALL'UCCELLETTA 15.00

*Sausage and bean slow cook in tomato sauce, chilli, garlic and rosemary*

-VEGAN BARLOTTI 15.00

*Bean & chestnut stew served with wild mushroom & shaved black truffle*

-FRITTO MISTO 16.00 - start portion 8.00

*Tempura seafood, lemon mayo and lime wedge*

-CHICKEN SALAD 10.95

*Chargrilled chicken, spinach, blueberry, pinenuts, Parma ham & lemon dressing*

---

## CONTORNI

-RUCOLA 4.50 *Rocket salad & shaved Parmesan*

-PATATA 4.50 *Roast New Potatoes, Garlic & sea salt*

---

## DOLCI

-TIRAMISU 7.0 *Nonnas classic pick me up*

-NUTELLA CHEEECAKE 7.00 *Nutella cheesecake & crumble almond*

-FORMAGGI 7.50 *for 75gr Served with Nonnas Olive Oil Crackers Choose 3 type (25g x type)  
Parmigiano reggiano 18 month, Gorgonzola, Quartirolo, Goat cheese. Asiago, Taleggio*

-LEMON AND POPPY DRIZLE (df)(gf) 5.00 *Lemon sponge with poppy seeds, lemon icing and  
lemon curd*

-TORTA DELLA NONNAS 5.00 *Lemon custard on a short pastry topped with nuts*

-CHERRY BROWNIE 5.00 *Chocolate brownie with nutella mascarpone (df)(gf)*

-CHOCCOLATE & HAZELNUT BROWNIE 5.00

-TORTA RICOTTE E PERA 5.00 *A soft cake with ricotta cheese and pea*

---

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

---