



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) 4.25

Nonnas freshly baked bread, served with Extra virgin olive oil

OLIVE (gf)(v) 4.25

Mixed olives marinated in Extra Virgin Olive oil, chilli and rosemary

FOCACCIA ALL'AGLIO (v) 4.95

Strips of toasted focaccia all'aglio laced with garlic, tomato sauce & mozzarella cheese

TRIO (v)(n) 4.25

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

ANTIPASTI

BRUSCHETTA CAPONATA (v)(gf)(n) 5.95

Aubergine, peppers, red onion pinenuts & tomato (4 pieces)

ARANCINI 5.50

Arancini meat ragu'

ZUPPA AI FAGIOLI 6.50

Tuscan beans soup with cannellini bean, tomato, rosemary and chilli

ANTIPASTO CARNE (n)(gf) 8.00

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

TAGLIERE TOSCANO 10.95 (n)(gf)

Prosciutto di Parma, salami Milano, Porchetta, Mortadella Pistacchio, Parmesan, roasted vegetables, 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, Aubergine, peppers, red onion pinenuts & tomato bruschetta, grilled vegetables

FRITTO MISTO 8.00

Tempura battered seafood, lemon mayo and lime wedge

CROCHETTE DI MAIALE 6.50

Pork cured meat, rocket and shaves Parmesan

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) 13.50

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

LINGUINE MARINARA IN BIANCO (gf) 14.50

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

SPAGHETTI CARBONARA (gf)(v) 13.50

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

SPAGHETTI CREMOSO (GF)(v) 13.50

Cream Pancetta Parmesan cheese. (Vegetarian option with mushroom)

RIGATONI CAPONATA (gf)(v) 13.50

Rigatoni aubergine, peppers, red onion, pinenuts & tomato

GNOCCHI AL RAGU' 13.50

Spiced lamb ragu, tomato, aubergine and ligurian olives

LINGUINE AL PESTO 13.50 (v)(n)

Pesto alla Genovese, cherry tomato, pinenuts & herb gremolata

RISOTTO

RISOTTO AI FUNGHI (gf)(v) 13.50

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

RISOTTO NDUJA (gf)(v) 13.50

Spiced Calabria salame, crispy prosciutto & shaved parmesan

RISOTTO ALLA PESCATORA (gf) 14.50

Steamed mixed seafood with parsley in tomato sauce

RISOTTO NERO DI SEPPIA 14.50

Squid ink risotto, garlic & white wine

RISOTTO ALLA ZUCCA 13.50 (vegan)

Butternut squash, chestnut and sage risotto

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

All pasta & risotto is available as a Starter size portion with a reduction of £ 5.00

LASAGNE DELLA NONNA 13.50 *

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) 7.00 per portion take-away

SECONDI

MANZO (gf) 26.00

10oz Chargrilled Ribeye, Wild mushrooms & garlic ragu buttered spinach

FILETTO (gf) 30.00

8oz pan fried beef fillet, Wild mushrooms & garlic ragu buttered spinach

POLLO 19.00

Roast barn fed chicken breast, herb crushed new potato, green beans & salsa verde

MERLUZZO (gf) 19.00

Pan-fried cod, cavolo nero, green beans & caponata dressing

FRITTO MISTO 16.00

Tempura battered seafood, lemon mayo and lime wedge

MELANZANE ALLA PARMIGIANA (v) 15.00

Baked layered Aubergine, rocket, tomato & shaved Parmesan, balsamic syrup

FAGIOLI E SALSICCIA (v) 15.00

Sausage and beans slow coked in tomato sauce, chilli, garlic and rosemary

VEGAN BORLOTTI 15.00

Bean & Chestnut stew served with wild mushrooms & shaved black truffle

INSALATA AL POLLO (gf)(n) 10.95

Chargrilled chicken, spinach, blueberries, pinenuts, Parma ham & lemon dressing

CONTORNI 4.50 (gf)(v)

INSALATA MISTA (v)

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

PATATE (v)

Baby new potatoes, garlic & sea salt

RUCOLA (v)

Rocket & shaved Parmigiano salad

VERDURE

Buttered seasonal vegetables

POMODORI (v)

Tomato, red onion, parsley & balsamic dressing

SPINACH (v) 5.00

Wilted Spinach

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DOLCI

TIRAMISU 7.00 Nonnas classic pick-me-up

NUTELLA CHEESECAKE 7.00

Nutella cheesecake & crumble hazelnut Try with Recioto della Valpolicella (75ml) 7.50

TORTA DELLA NONNAS 5.00 Lemon custard on a short pastry topped with pinenuts & lemon curd

BABA' 5.00 Babà al rum are delicious sponge cakes soaked in a sticky, citrus-scented boozy syrup.

CANNOLI 5.00 Sicilian Cannoli is a greedy pleasure, which combines the crunchiness of the cannoli with the creaminess of the ricotta

TORTA RICOTTA E PERE 5.00

A soft cake with ricotta cheese and pear. Try with Passito sol Dore' (75ml) 7.50

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

Or

Passito sol Dore' (75ml) 7.50

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)

Bruschetta caponata, aubergine, peppers, red onion, pinenut & tomato

PASTA E RISOTTO 13.50

PASTA ALLA CAPONATA (gf)(n)

Free From pasta, aubergine, peppers, red onion, pinenuts & tomato

RISOTTO ALLA ZUCCA 13.50 (vegan)

Butternut squash, chestnut and sage risotto

MAIN 15.00

VEGAN BORLOTTI

Bean & Chestnut stew served with wild mushrooms & shaved black truffle

DESSERT 5.00

Chocolate fudge

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MENU DEI BAMBINI

AVAILABLE FOR CHILDREN UNDER 12

ANTIPASTO

PANE ALL'AGLIO 4.00

Garlic bread

BRUSCHETTA 5.50

Toasted focaccia with tomato & basil sauce, mozzarella

PASTA 7.50

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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