



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) 4.95

Nonnas freshly baked bread, served with Extra virgin olive oil

OLIVE (gf)(v) 4.95

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

FOCACCIA ALL'AGLIO (v) 6.50

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

TRIO (v)(n) 5.50

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

ANTIPASTI

BRUSCHETTA CLASSICA (v)(gf) 6.50

Vine tomato, basil, garlic, extra virgin olive oil

BRUSCHETTA RICOTTA (v)(gf)(n) 6.50

Ricotta, lemon, Parmesan & chilli.

ARANCINI 6.50

Arancini meat ragu'

ANTIPASTO VEGETARIANO (n)(gf) 9.00

Grilled vegetables, olive oil crackers, Vine tomato, basil, garlic, extra virgin olive oil bruschetta

TAGLIERE TOSCANO 11.95 (n)(gf)

Prosciutto di Parma, salami Milano, Porchetta, Mortadella Pistachio, Parmesan, roasted vegetables, Nonnas chutney and olive oil crackers

ANTIPASTO DELLA CASA (n)(gf) 19.00 (share for two people)

Prosciutto di Parma, salami Milano, Porchetta, Mortadella pistachio, grilled vegetables, Nonnas chutney and olive oil crackers, Vine tomato, basil, garlic, extra virgin olive oil bruschetta

FRITTO MISTO 9.50

Tempura battered seafood, lemon mayo and lime wedge

ANATRA (gf) 9.75

Smoked Duck breast, orange fillets, chilli, Ligurian olives, dill, sweet balsamic & rocket

POLPO (gf) 9.75

Grilled baby Octopus, lemon & herbs cous-cous, micro coriander & lemon Dressing

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, (gf) available gluten free please ask.
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) please request this option

TAGLIATELLE SALSICCIA (gf) 15.00

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

LINGUINE MARINARA IN BIANCO (gf) 15.50

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

LINGUINE AL PESTO 15.00 (v)(n)

Pesto alla Genovese, cherry tomato, pinenuts & herb gremolata

SPAGHETTI CARBONARA (gf)(v) 15.00

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

SPAGHETTI CREMOSO (GF)(v) 15.00

Cream Pancetta Parmesan cheese. (Vegetarian option with mushroom)

RIGATONI ALL' ARRABIATA (gf)(v) 15.00

Cherry tomato, chilli, garlic, extra virgin olive oil & tomato sauce.

GNOCCHI IN SALSA DI NOCI (n)(v) 15.00

Salsa di noci, tenderstem broccoli & shaved Parmesan

We can add chicken breast to the pasta for an extra 6.00

RISOTTO

RISOTTO AI FUNGHI (gf)(v) 15.00

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

RISOTTO ALLA PESCATORA (gf) 15.50

Steamed mixed seafood with parsley in tomato sauce

RISOTTO NERO DI SEPPIA (gf) 15.50

Squid ink risotto, Squid & garlic & white wine

RISOTTO PRIMAVERA (gf)(v) 15.00

Green beans, courgette & spinach

RISOTTO ALLA MILANESE (gf) 15.50

Risotto Saffron & grilled Prawns

Vegetarian Pasta option: Tomato & basil sauce, Cheese sauce, Butter & Parmesan 13.00

All pasta & risotto except the Lasagne are available as a Starter size portion with a reduction of £ 5.50

LASAGNE DELLA NONNA 15.00 *

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 9.00 per portion take-away

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SECONDI

MANZO (gf)(n) 29.90

10oz Chargrilled Ribeye, Slow roast heirloom tomato, crispy shallot rings & Pesto alla Genovese dressing

FILETTO (gf)(n) 35.00

8oz pan fried beef fillet, Slow roast heirloom tomato, crispy shallot rings & Pesto alla Genovese dressing

POLLO 21.00 (gf)

Roast barn fed chicken breast, wild mushroom & thyme duxelles, tenderstem broccoli & Marsala cream

MERLUZZO (gf) 22.50

Pan-fried cod, Nduja mash, green beans & saffron dressing.

BRANZINO (gf) 22.50

Pan-fried seabass, Buttered Kale, cray fish butter, lemon & herbs gremolata

FRITTO MISTO 19.00

Tempura battered seafood, lemon mayo and lime wedge

MELANZANE ALLA PARMIGIANA (v) 18.00

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

VEGAN BORLOTTI (gf)(n) 17.00

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

INSALATA AL POLLO (gf)(n) 15.00

Chargrilled chicken salad, mango, Buffalo mozzarella, capers, toasted Hazelnut, rocket & lemon dressing

FRITTELLE AL PARMIGIANO (n)(v) 17.00

Parmesan & chilli fritters, lemon & herbs cous-cous, tenderstem broccoli toasted pinenuts & sweet balsamic syrup

SECONDI PER DUE Main courses to share

PESCE PER DUE 60.00

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

BISTECCA PER DUE (gf) 60.00

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

CONTORNI 5.25 (gf)(v)

INSALATA MISTA (v) Mixed salad, rocket, artichokes, tomato, green beans, lemon dressing

PATATE (v) Baby new potatoes, butter, marjoram & fennel sea salt

RUCOLA (v) Rocket & shaved Parmigiano salad

PRIMAVERA (V) green beans, spinach & courgetti, sea salt & butter

POMODORI (v) Tomato, red onion, parsley & balsamic dressing

SPINACI (v) 5.50 Wilted Spinach

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DOLCI

TIRAMISU 8.50

Nonna's classic pick-me-up

MASCARPONE (gf)(n) 8.50

Limoncello mascarpone, white chocolate crumble, fresh raspberry, raspberry puree & crushed pistachios

TORTA DELLA NONNAS (n) 7.50

Lemon custard on a short pastry topped with pinenuts & lemon curd, vanilla ice-cream & cialde biscotti

BABA' 7.50

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

CANNOLI 7.50

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

TORTA RICOTTA E PERE (n)7.50

A soft cake with ricotta cheese and pear, vanilla ice-cream

BREAD & BUTTER PUDDING 7.50

Made with artisan Italian Panettone & white chocolate sauce

GELATI MISTI (gf) 6.50

Selection of Nonna's ice cream

PASSITO E CANTUCCINI (n) (75ml) 8.00

AFFOGATO (n) 8.00

Opt. 1 Two scoops of vanilla ice-cream, Frangelico liquor & espresso

Opt. 2 Two scoops of chocolate ice-cream Baileys & espresso

FORMAGGI 3.50 FOR 25g OR FORMAGGI MISTI (PLATTER) 19.00

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

TRY WITH

Glass of Warres Port LBV 2008 (50ml)

Passito sol Dore' (75ml)

Grappa Casa (0.25ml)

Grappa Primitivo (0.25ml)

4.95

8.00

4.95

5.50

Glass of Warres Port Tawny 10yrs (50ml)

Reciotto della Valpolicella (75ml).

Grappa Chardonnay (0.25ml)

Grappa Invecchiata (0.25ml)

7.00

8.00

5.50

5.50

Dessert Cocktails 9.50

White Chocolate Martini (n)

Baileys Cioccolatini

Espresso Martini

Spice Oat Flake

Brandy Alexander (n)

Di Saronno Dream

VODKA, FRANGELICO & CRÈME DE CACAO WHITE

BAILEYS, VODKA, CRÈME DE CACAO

DBL ESPRESSO, TOFFEE VODKA, KALUA & LIQUOR 43

SPECIES RUM, TIA MARIA COFFEE LIQUOR OAT MILK SALTED CARAMEL

VECCHIA ROMAGNA (brandy), CRÈME DE CACAO THIN CREAM & NUTMEG

DI SARONNO BAILEYS, KALUA, DBL CREAM & CHOCOLATE

VEGAN MENU

STARTER 6.50

BRUSCHETTA CLASSICA (v)(gf) 6.50
Vine tomato, basil, garlic, extra virgin olive oil

PASTA E RISOTTO 15.00

RIGATONI ALL' ARRABIATA (gf)(v) 15.00
Cherry tomato, chilli, garlic, extra virgin olive oil & tomato sauce.

RISOTTO PRIMAVERA (gf)(v) 15.00
Green beans, courgette & spinach

MAIN 17.00

VEGAN BORLOTTI (n)
Bean & Chestnut stew served with wild mushrooms & shaved black truffle

DESSERT 8.00

Vegan Pomegranate and redcurrant soft cake

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MENU DEI BAMBINI

AVAILABLE FOR CHILDREN UNDER 12

ANTIPASTO

PANE ALL'AGLIO 4.50

Garlic bread

BRUSCHETTA 6.50

Toasted focaccia with tomato & basil sauce, mozzarella

PASTA 8.50

Choose from Tagliatelle, rigatoni, linguine or spaghetti

With

Tomato & Basil Sauce

Fresh Basil Pesto (N)

Parmesan, Mascarpone Cheese Sauce

Tuscan Ragu

SECONDI

POLLO 12.00

Chargrilled chicken breast, Potato & vegetables

COD 12.00

Grilled Cod fillet, Potato & vegetables

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