



## **TAKE AWAY MENU**

We are open for delivery and collection food from Mon to Sat 12:30 to 21 & Sun 1pm to 8pm  
For collection, please place your order from 10am to 4pm by phone at 01142686166  
For Delivery through City Grab App

### **STARTER**

PANE E OLIO (v) 3.95  
OLIVE (gf)(v) 3.95  
FOCACCIA ALL'AGLIO (v) 5.50  
ANTIPASTO VEGETARIANO 7.00  
TRIO 4.50  
ARANCINI 5.50  
TAGLIERE TOSCANO 11.00 (n)(gf)

Nonnas freshly baked bread, served with Extra virgin olive oil  
Mixed olives marinated in Extra Virgin Olive oil, chilli and rosemary  
Strips of toasted focaccia all'aglio laced with garlic, tomato sauce & mozzarella cheese  
Grilled Vegetable. Olive oil crackers  
Pesto rosso, basil pesto, olive tapenade dips, Nonnas olive oil crackers  
Arancini meat ragu'  
Prosciutto di Parma, salami Milano, Porchetta, Mortadella Pistachio, Parmesan, roasted vegetables, Nonnas chutney and olive oil crackers

### **PASTA**

TAGLIATELLE SALSICCIA (gf) 12.00  
LINGUINE MARINARA (gf) 12.50  
LINGUINE AL PESTO 12.00 (v)(n)  
SPAGHETTI CREMOSO (GF)(v) 12.00  
RIGATONI ALL' ARRABBIATA (gf)(v) 12.00  
GNOCCHI IN SALSA DI NOCI (n)(v) 12.00  
LASAGNE DELLA NONNA 12.00

Of 8 hour slow cooked Italian sausage, tomato, bay leaf & chilli  
Mixed seafood steamed with white wine, garlic, chilli & parsley  
Pesto alla Genovese, cherry tomato, pinenuts & herb gremolata  
Cream Pancetta Parmesan cheese. (Vegetarian option with mushroom)  
Cherry tomato, chilli, garlic, extra virgin olive oil & tomato sauce.  
Salsa di noci, tenderstem broccoli & shaved Parmesan  
Pork and beef ragu, bechamel, egg pasta sheets the same recipe since 1996

### **RISOTTI**

RISOTTO AI FUNGHI (gf)(v) 12.00  
RISOTTO ALLA PESCATORA (gf) 12.50  
RISOTTO NERO DI SEPPIA (gf) 12.50  
RISOTTO PRIMAVERA (gf)(v) 12.00  
RISOTTO ALLA MILANESE (gf) 12.50

Risotto Bianco with Pan-fried wild mushrooms, parsley & truffle oil  
Steamed mixed seafood with parsley in tomato sauce  
Squid ink risotto, Squid & garlic & white wine  
Green beans, courgette & spinach  
Risotto Saffron & grilled Prawns

### **MAIN COURSE**

MELANZANE ALLA PARMIGIANA (v) 14.50  
VEGAN BORLOTTI (gf)(n) 13.50  
INSALATA AL POLLO (gf) 12.00

Baked layered Aubergine, rocket, tomato & shaved Parmesan, balsamic syrup  
Bean & Chestnut stew served with wild mushrooms & shaved black truffle  
Chargrilled chicken salad, mango, Buffalo mozzarella, capers, toasted Hazelnut, rocket & lemon dressing

### **SIDE**

PATATE 4.00  
RUCOLA 4.00  
PRIMAVERA (V)

Baby New Potatoes, butter, marjoram & fennel salt  
Rocket & shaved Parmesan salad  
Green beans, spinach & courgetti, sea salt & butter

### **DOLCI**

TIRAMISU 6.00  
MASCARPONE (gf)(n) 6.00  
TORTA DELLA NONNAS (n) 6.00  
BABA' 6.00  
CANNOLI 6.00  
TORTA RICOTTA E PERE (n) 6.00  
POMMEGRANE CAKE 6.00  
BREAD & BUTTER PUDDING (N) 7.00  
TRIO OF CHEESE 9.00

Nonna's classic pick-me-up  
Limoncello mascarpone, white chocolate crumble, fresh raspberry, raspberry puree & crushed pistachios  
Lemon custard on a short pastry topped with pinenuts & lemon curd  
Babà al rum are delicious sponge cakes soaked in a sticky, citrus-scented boozy syrup.  
Sicilian Cannoli is a greedy pleasure, which combines the crunchiness of the cannoli with the creaminess of the ricotta  
A soft cake with ricotta cheese and pear  
Vegan Pomegranate and redcurrant soft cake  
Made with artisan Italian Panettone & white chocolate sauce  
Parmesan, Gorgonzola & Taleggio with olive oil crackers & honey

### **DRINK**

WHITE WINE  
ROSE WINE  
RED WINE  
BEER

Pinot Grigio 13.50 – Sauvignon Blanc 13.50 – Chardonnay 14.00 – Gavi 19.00  
Pinot Grigio Blush 14.00 – Rose' del Salento 15.50  
Merlot 13.50 – Nero D'Avola 14.50 – Primitivo 16.00 – Chianti Riserva 17.00  
Peroni Nastro Azzurro – Peroni Red – Peroni alcohol free – Moretti 3.00

For more Drink, please look on City Grab App or Nonnas Web site (50% discount on the price of our wine list)