



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
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
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)