



# *Nonnas*<sup>®</sup>

*Originale*  
Est. 1996

*It was back in 1996 that the Ecclesall Road institution,  
that is Nonnas first opened its doors.*

*The Restaurant has grown from humble beginnings to what  
it is today - a multi-award winning Italian restaurant  
that is a true flagship for the region.*

*We have always strived to do something different and serve  
traditional Tuscan flavours with a Nonnas twist. It's  
something our customers truly appreciate and our chefs are  
always looking for new and innovative ideas. We are lucky  
to have a truly fantastic team of staff. The last few years  
have been the most successful in Nonnas history with it  
beating off competition from over 3,000 entries across the  
country to be given the coveted "best Italian business" award  
at the country's Italian Awards*

# Stuzzichini

PANE E OLIO (v)	£5.50	OLIVE (v)(gf)	£4.95
Nonnas freshly baked bread, served with Extra virgin olive oil		Mixed olives marinated in Extra Virgin Olive oil, chilli and rosemary	

FOCACCIA ALL'AGLIO (v)	£7.50	TRIO (v)(n)	£4.95
Strips of toasted focaccia all'aglio laced with garlic, tomato sauce & mozzarella cheese		Pesto rosso, basil pesto, olive tapenade dips, Nonnas olive oil crackers	

BRUSCHETTA CLASSICA (gf)(v)	£ 6.95	BRUSCHETTA CAPONATA (gf)(v)	£ 7.25
Vine tomato, basil, garlic, extra virgin olive oil		Aubergine, peppers, onion, tomato, pinenuts & raisins agrodolce	

BRUSCHETTA SALSICCIA (gf)	£ 7.50	BRUSCHETTA SALMONE (gf).	£ 9.95
Mix of Spicy Italian sausage, Egg , Parmesan & parsley		Oakroast Salmon, lemon, capers & parsley	

BURRATA CAPRESE (gf)(v).	£10.50	BURRATA CON FICHI (gf)(v).	£10.50
Burrata cheese with balsamic tomato Add Prosciutto £ 2.00		Burrata cheese, Figs, Honey & pistachio Add Prosciutto £ 2.00	

BURRATA CON ACCIUGHE (gf)(v).	£ 10.50	BURRATA CON ZUCCHINI (n)	£10.50
Burrata cheese, anchovies, extra virgin oil, chilli flakes & fresh basil		Burrata cheese with courgette, spring onion, toasted Hazelnut & salsa verde	

BRESAOLA & PECORINO SARDO.	£9.95	SALMONE ALLA NONNAS (gf)	£10.50
Air dried salted beef, shaved Pecorino sardo, sundried tomato & balsamic syrup, rocket		Tanqueray gin and lime cured Salmon, courgette, fennel & carrot salad , lemon oil	

MOUSSE DI CAPRINO (v)(n)	£9.50	FRITTO MISTO	£12.50
Goat cheese mousse, fresh figs, toasted walnuts, beetroot coulis & peashoots		Tempura battered Prawns, Squid & Cod lemon mayo and lime wedge	

VERDURE GRIGLIATE (n)(gf)(v)	£ 9.95	TAGLIERE TOSCANO (n)(gf)	£13.95
Grilled vegetables, olive oil crackers, Vine tomato, basil, garlic, extra virgin olive oil bruschetta		Prosciutto di Parma, salami Milano, Porchetta, Mortadella Pistachio, Parmesan, roasted vegetables, Nonnas chutney and olive oil crackers	

POLPO MARINATO (gf)	£10.50		
Chargrilled ,marinated octopus, cured fennel & rocket, salsa verde		add extra cheese £3.50 for 25g Choice of: Parmigiano Reggiano 18-month, Gorgonzola, Pecorino Sardo, Goat cheese, Asiago Taleggio	

ANTIPASTO DI TERRA (n)(gf)	£25.00	ANTIPASTO DI MARE	£29.00
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 (x 2 people) add extra cheese £3.50 for 25g		Whitebait, marinated octopus, tanqueray gin and lime cured Salmon, king prawns in cocktail sauce, olive oil crackers & Oarcroast Salmon, lemon, capers ,parsly Bruschetta (x 2 people)	

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

Mix available

## Pasta

## Ravioli

## Gnocchi

## Risotti

### FRESH PASTA OFFER except Lasagne

Monday to Thursday 12:00 to 4:30pm £12.50

Add a glass (125cl) of house wine for £4.00

(excluding December)

TAGLIATELLE SALSICCIA (gf) 8 hour slow cooked Italian sausage, tomato, bay leaf & chilli. Est. 1996	£16.00	RIGATONI AGLI SPINACI (v)(gf) Creamed spinach, garlic, Parmesan cheese & herb gremolata	£16.00
LINGUINE AL SALMONE (gf) Smoked Salmon courgette and Lemon & olive oil dressing	£16.00	LINGUINE CAPONATA (v)(n)(gf) Aubergine, peppers, onion, tomato, pinenuts & raisins agrodolce	£16.00
SPAGHETTI ALLO SCOGLIO (gf) Mussels, squid, clams & prawns steamed with white wine, cherry tomato, garlic chilli & olive oil	£16.50	LASAGNE DELLA NONNA Pork and beef ragu, besciamella, egg pasta sheets. The same recipe Est. 1996	£16.00
RAVIOLI ALL'ARAGOSTA Ravioli filled with lobster, caper, lemon & parsley butter	£17.50	VELE AI TARTUFO (v) Vele filled with truffle & mascarpone with wild mushroom, parmesan cream & truffle oil	£17.00
GNOCCHI ALLE NOCI (n)(v) Walnut sauce, tenderstem broccoli & shaved Parmesan	£16.00	GNOCCHI IN BIANCO (v) Sage, butter & Parmesan	£16.00
RISOTTO AI FRUTTI DI MARE (gf) Mussels, squid, clams & prawns steamed with Cherry tomato & parsley	£17.00	RISOTTO AL CAPRINO (v)(n)(gf) Crumbled Goat cheese, beetroot & toasted walnut	£16.00
RISOTTO AI FUNGHI (gf)(v) Risotto Bianco with Pan-fried wild mushrooms, parsley & truffle oil	£16.00	RISOTTO NDUJA (gf) Nduja, crispy prosciutto & shaved parmesan	£16.00

- All our pastas are homemade using only eggs & flour.
- We serve gluten free alternative where sauce is marked (gf) please request this option
- Vegetarian Pasta option: Tomato & basil sauce, Cheese sauce, Butter & Parmesan or Pesto sauce 14.00
- All pasta & risotto except the Lasagne\* are available as a Starter size portion with a reduction of £ 6.00
- For any other alternative sauce as Carbonara, Cremoso & Arrabbiata please ask to the staff
- Add chicken on any pasta or risotto for an extra £ 8.00
- Add Prawns on any pasta or risotto for an extra £ 8.00

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## Carne

Add sauce for £3.50 each  
-Red wine sauce  
-Black peppercorn sauce  
-Mushroom cream sauce

## Pesce

## Insalate

## Vegetariani

## Contorni

CHATEUX BRIAND PER DUE (gf) £85.00 16oz Chateux briand for 2, fresh grilled asparagus, roast Patatos, panfried wild mushroom cream sauce.	BISTECCA PER DUE (gf) £65.00 24oz chargrilled panhandle steak for 2, served medium rare with your choice of two contorni. Add sauce for £ 3.50
MANZO ALLA GRIGLIA (gf) £33.00 10oz Chargrilled Ribeye,	TAGLIATA ALLA TOSCANA (gf) £30.00 Seared strips of prime Ribeye dressed with green pepper corn, extra virgin olive oil, sea salt & rosemary oil. Add sauce for £ 3.50
CONTROFILETTO ALLA GRIGLIA (gf) £33.00 10oz Chargrilled Sirloin	POLLO ARROSTO (gf) £22.00 Roast chicken breast, sweet potato fondant, tenderstem broccoli & wholegrain mustard cream
FILETTO ALLA GRIGLIA (gf) £37.00 8oz pan fried beef fillet All served with cavolo nero, caramelised baby onions, pancetta & rosemary red wine sauce	MERLUZZO ALLA VENEZIANA (gf) £25.00 Pan fried Cod fillet, roast fennel, spinach, venetian spiced tomato sauce & crispy rocket
SALMONE GRIGLIATO (gf) £25.00 Grilled Salmon fillet, braised lettuce, peas, cockles, tarragon butter sauce & pea shoots	FRITTO MISTO £24.00 Tempura battered Prawns, Squid & Cod lemon mayo and lime wedge
CACCIUCCO ALLA LIVORNESE (gf) £25.00 Mixed seafood stew with tomato, garlic, white wine, parsley, Salmon & a touch of chilli	INSALATA AL POLPO (gf) £16.00 Octopus, fresh cucumber ribbons, red onion, cherry tomato, rocket & lemon dressing
PESCE PER DUE (gf) £65.00 Fish platter for two, Pan-fried Cod, salmon, fritto misto, garlic and white wine steamed mussels, with your choice of two contorni	INSALATA AL POLPO (gf) £16.00 Octopus, fresh cucumber ribbons, red onion, cherry tomato, rocket & lemon dressing
INSALATA AL POLLO (gf) £16.00 INSALATA GAMBERI (gf) Chicken or prwns salad, rocket, artichokes, tomato, green beans, lemon dressing	VERDURE AL FORNO (vg)(v) £18.00 Baked Grilled vegetable & sun dried tomato, bread crumb crust, rocket, fennel, carrot & courgette salad
MELANZANE ALLA PARMIGIANA £18.00 Baked layered Aubergine, rocket, tomato, shaved Parmesan and balsamic syrup (gf)	POMODORI £5.75 Tomato, red onion, parsley & balsamic dressing
INSALATA MISTA £5.75 Mixed salad, rocket, artichokes, tomato, green beans, lemon dressing	RUCOLA £5.75 Rocket & shaved Parmigiano salad
BROCCOLI. £5.75 Tendestem Broccoli, pancetta & chestnuts	SPINACH £6.00 Wilted Spinach
PATATE £5.75 Garlic roast patato & thyme sea salt	

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# Vegan

ANTIPASTO	BRUSCHETTA CLASSICA (gf)(v) £6.95 Vine tomato, basil, garlic, extra virgin olive oil	BRUSCHETTA CAPONATA (gf)(v) £7.25 Aubergine, peppers, onion, tomato, pinenuts & raisins agrodolce
PASTA	PASTA CAPONATA £16.00 Aubergine, peppers, onion, tomato, pinenuts & raisins agrodolce	
RISOTTO	RISOTTO ALLA BARBIETOLA £16.00 Beetroot & toasted walnut	
SECONDO	VERDURE AL FORNO £18.00 Baked Grilled vegetable & sun dried tomato, bread crumb crust, rocket, fennel, carrot & courgette salad	
DOLCI	TORTA AL MELOGRANO £8.00 Vegan Pomegranate and redcurrant soft cake	

## Menu dei bambini

AVAILABLE FOR CHILDREN UNDER 12

ANTIPASTO	PANE ALL'AGLIO £5.50 Garlic bread	BRUSCHETTA £7.50 Toasted focaccia with tomato & basil sauce, mozzarella
PASTA	Choose from Tagliatelle, Rigatoni, Linguine or Spaghetti £9.50	<ul style="list-style-type: none"><li>• Tomato &amp; Basil Sauce</li><li>• Fresh Basil Pesto (N)</li><li>• Parmesan, Mascarpone Cheese Sauce</li><li>• Tuscan Ragu</li><li>• Carbonara</li></ul>
SECONDO	POLLO £13.00 Chargrilled chicken breast, Potato & vegetables	MERLUZZO £14.00 Grilled Cod fillet, Potato & vegetables
DOLCI	BUILD YOUR ICE CREAM (each scoop) £1.75 Nonnas Italian ice cream Choice of chocolate, strawberry, vanilla & hazelnut	

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## Dolci

TIRAMISU £8.50 TORTA DELLA NONNAS (n) £7.50  
Nonna's classic pick-me-up  
Lemon custard on a short pastry topped with  
pinenuts & lemon curd, vanilla ice-cream

CANNOLI £7.50 MOUSSE AL CIOCCOLATO £8.50  
Sicilian Cannoli, which combines the  
Dark chocolate mousse, chocolate  
crunchiness of the cannoli with the  
crumb, raspberries & hazelnut praline  
creaminess of the ricotta

PANNACOTTA (gf) £8.50 PASSITO & CANTUCCI (n) £8.50  
Orange zest pannacotta, cranberry compote  
0.75 of Passito ( wines made from grapes  
& pistacchio crumble which are semi-dried prior to fermentation

GELATO MISTO £7.00 AFFOGATO AL FRANGELICO £8.50  
4 scoops of Nonnas Italian ice cream  
Two scoops of vanilla ice-cream,  
chocolate, strawberry, vanilla & hazelnut  
Frangelico liquor & Espresso

BUILD YOUR ICE CREAM (each scoop) £1.75 AFFOGATO ALL'AMARETTO £8.50  
Nonnas Italian ice cream Choice of chocolate,  
two scoops of chocolate ice-cream  
strawberry, vanilla & hazelnut  
Amaretto & Espresso

AFFOGATO AL BAILEYS £8.50  
Two scoops of chocolate ice-cream  
Baileys & Espresso

FORMAGGI gr 25 each £3.50 FORMAGGI MISTI (PLATTER) £21.00  
Served with Nonnas Olive Oil Crackers &  
25g of Parmigiano Reggiano 18-month,  
honey Choose one type or more (25g x type)  
Gorgonzola, Pecorino Sardo, Goat cheese,  
minimum 2. choice of: Parmigiano Reggiano  
Asiago Taleggio  
18-month, Gorgonzola, Pecorino Sardo, Goat  
Served with Nonnas Olive Oil Crackers &  
cheese, Asiago Taleggio  
honey

## TRY WITH

Warres Port LBV 2008 (50ml) £5.25 Warres Port Tawny 10yrs (50ml) £7.50  
Passito Bianco Plasir (75ml) £8.00 Reciotto della valpollicella (75ml) £8.50  
Grappa Casa (0.25ml) £5.25 Grappa Chardonnay (0.25ml) £5.75  
Grappa Primitivo (0.25ml) £5.75 Grappa Invecchiata (0.25ml) £5.75

WHITE CHOCOLATE MARTINI (N) £9.95 ESPRESSO MARTINI £9.95  
vodka, frangelico & crème de cacao white  
dbl espresso, toffee vodka, kalua & liquor 43

BAILEYS CIOCCOLATINI £9.95 SPICE OAT FLAKE £9.95  
baileys, vodka, crème de cacao  
species rum, tia maria coffee liquor oat milk  
salted caramel

BRANDY ALEXANDER (N) £9.95 DI SARONNO DREAM £9.95  
vecchia romagna (brandy), crème de cacao  
Di saronno, baileys, kalua, dbl cream &  
thin cream & nutmeg  
chocolate

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## Gelato

## Formaggi

## Dessert Cocktails