

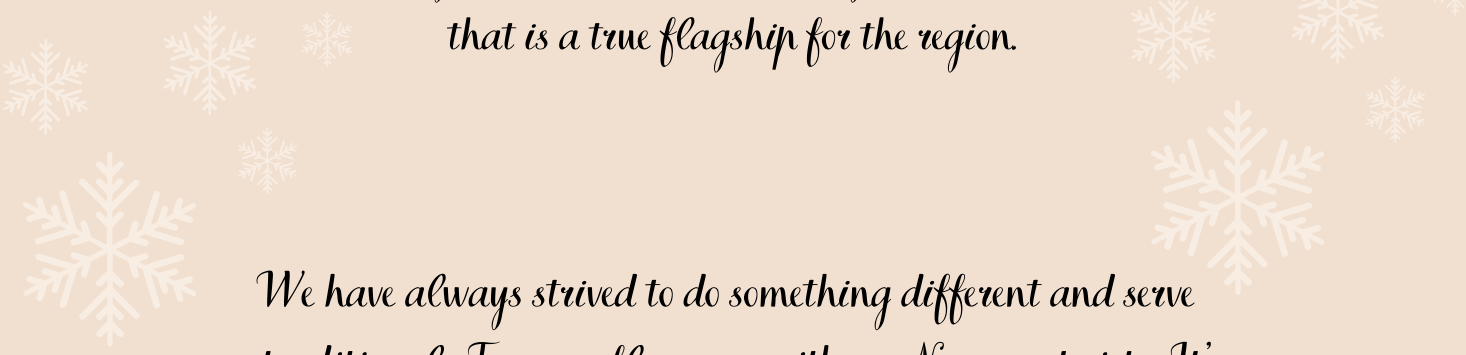
A collection of white, stylized snowflakes of various sizes scattered across the top half of the page, framing the logo.

# *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.*

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

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 & Oakroast Salmon, lemon, capers, parsley 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

## Pasta

## Ravioli

## Gnocchi

## Risotti

### FRESH PASTA OFFER \*

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

- 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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# BISTECCHERIA

## CHATEUX BRIAND PER DUE (gf)

16oz Chateux briand for 2, fresh grilled asparagus, roast Patatoes, £85.00  
panfried wild mushroom cream sauce.

Chateaubriand is a lovely thick-cut tenderloin fillet of beef. It goes through a maturation process of at least 28 days to intensify the flavour and increase tenderness when cooked. Suggest medium rare

## BISTECCA PER DUE (gf)

24oz chargrilled panhandle steak for 2, served medium rare with your £65.00  
choice of two contorni. Choose an extra sauce for £ 3.50\*

A Panhandle or tomahawk steak is a bone-in ribeye steak that has been trimmed to resemble the shape of a tomahawk, cut from the beef rib. It's a cut that includes the eye of ribeye, the ribeye cap, and the complexus.

## MANZO ALLA GRIGLIA (gf)

10oz Chargrilled Ribeye, with cavolo nero, caramelised baby onions, £33.00  
pancetta & rosemary red wine sauce

Choose an extra sauce for £ 3.50\*

Ribeye steak is a cut out meat taken from the cow's beef rib. This primal cut is located along the cow's ribs, with the ribeye typically taken from between the sixth and twelfth ribs.

## CONTROFILETTO ALLA GRIGLIA (gf)

10oz Chargrilled Sirloin, Garlic roast patato & thyme sea salt £33.00  
red wine sauce

Choose an extra sauce for £ 3.50\*

Sirloin steak comes from the top of the cow's back. It has just the right balance of tenderness and flavor. These cuts are often large and don't have much fat. Strip – This cut comes from the loin.

## FILETTO ALLA GRIGLIA (gf)

8oz pan fried beef fillet, with cavolo nero, caramelised baby onions, £37.00  
pancetta & rosemary red wine sauce

Choose an extra sauce for £ 3.50\*

The fillet steak, also known as Filet Mignon, is widely regarded as the premium cut. It is from the lower back of the cow which is rarely used meaning the fillet steak is the most tender cut. It is also very lean, with minimal marbling which means that it is not as flavoursome as other cuts.

## TAGLIATA ALLA TOSCANA (gf)

Seared strips of prime Ribeye dressed with green pepper corn, extra £33.00  
virgin olive oil, sea salt & rosemary oil.

Choose an extra sauce for £ 3.50\*

Ribeye steak is a cut out meat taken from the cow's beef rib. This primal cut is located along the cow's ribs, with the ribeye typically taken from between the sixth and twelfth ribs.

\*Add sauce for £3.50 each  
-Red wine sauce  
-Black peppercorn sauce  
-Mushoroom cream sauce

### Wine suggestion

Full body: Brunello di Montalcino, Medium - high tannin - berry, liquorice and leather £109.00  
Amarone, rich and dry- low tannic - cherry, coffee and chocolate £99.00  
Roccato Cabernet Sauvignon, dry - medium tannin, dark fruit, tabacco and vanilla £89.00  
Medium body: Chianti Classico Riserva, dry and warm - tannic, oak - cherry and plums £56.00  
Barbera d' Alba, dry and fruity - mellow tannin - raspberry and cherry flavours £44.00  
Montecarlo Rosso, soft tannin - dry -dark fruit cherry and plums £45.00

## Carne

POLLO ARROSTO (gf) £22.00  
Roast chicken breast, sweet potato  
fondant, tenderstem broccoli &  
wholegrain mustard cream

## Pesce

SALMONE GRIGLIATO (gf) £25.00  
Grilled Salmon fillet, braised lettuce, peas,  
cockles, tarragon butter sauce & pea shoots

MERLUZZO ALLA VENEZIANA (gf) £25.00  
Pan fried Cod fillet, roast fennel, spinach,  
venetian spiced tomato sauce & crispy rocket

CACCIUCCO ALLA LIVORNESE (gf) £25.00  
Mixed seafood stew with tomato, garlic, white  
wine, parsley, Salmon & a touch of chilli

FRITTO MISTO £24.00  
Tempura battered Prawns, Squid & Cod  
lemon mayo and lime wedge

PESCE PER DUE £65.00  
Fish platter for two, Pan-fried Cod, salmon,  
fritto misto, garlic and white wine steamed  
mussels, with your choice of two contorni

## Insalate

INSALATA AL POLLO (gf) £16.00  
INSALATA GAMBERI (gf)  
Chicken or prawns salad, rocket, artichokes,  
tomato, green beans, lemon dressing

INSALATA AL POLPO (gf) £16.00  
Octopus, fresh cucumber ribbons, red onion,  
cherry tomato, rocket & lemon dressing

## Vegetariani

MELANZANE ALLA PARMIGGIANA £18.00  
Baked layered Aubergine, rocket, tomato,  
shaved Parmesan and balsamic syrup

VERDURE AL FORNO (vg)(v) £18.00  
Baked Grilled vegetable & sun dried  
tomato, bread crumb crust, rocket,  
fennel, carrot & courgette salad

## Contorni

INSALATA MISTA £5.75  
Mixed salad, rocket, artichokes,  
tomato, green beans, lemon dressing

POMODORI £5.75  
Tomato, red onion, parsley & balsamic  
dressing

BROCCOLI. £5.75  
Tenderstem Broccoli, pancetta & chestnuts

RUCOLA £5.75  
Rocket & shaved Parmigiano salad

PATATE £5.75  
Garlic roast potatoes & thyme sea salt

SPINACH £6.00  
Wilted Spinach

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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

- Tomato & Basil Sauce
- Fresh Basil Pesto (N)
- Parmesan, Mascarpone Cheese Sauce
- Tuscan Ragu
- Carbonara

## 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 crunchiness of the cannoli with the creaminess of the ricotta		Dark chocolate mousse, chocolate crumb, raspberries & hazelnut praline	

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

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

BUILD YOUR ICE CREAM (each scoop)	£1.75	AFFOGATO ALL'AMARETTO	£8.50
Nonnas Italian ice cream Choice of chocolate, strawberry, vanilla & hazelnut		two scoops of chocolate ice-cream 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 & honey Choose one type or more (25g x type) minimum 2. choice of: Parmigiano Reggiano 18-month, Gorgonzola, Pecorino Sardo, Goat cheese, Asiago Taleggio		25g of Parmigiano Reggiano 18-month, Gorgonzola, Pecorino Sardo, Goat cheese, Asiago Taleggio	
		Served with Nonnas Olive Oil Crackers & honey	

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 CIOCOLATINI	£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 thin cream & nutmeg		Di saronno, baileys, kalua, dbl cream & chocolate	

## TRY WITH

## Dessert Cocktails

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