

Nonnas[®]

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) £5.75
Nonnas freshly baked bread, served
with Extra virgin olive oil

FOCACCIA ALL'AGLIO (v) £8.75
Strips of toasted focaccia all'aglio laced with
garlic, tomato sauce & mozzarella cheese

BRUSCHETTA CLASSICA (gf)(v) £ 7.50
Vine tomato, basil, garlic,
extra virgin olive oil

BRUSCHETTA Salsiccia & Stracchino £ 8.50
Spicy Italian sausage & stracchino (cheese),
Eggs, Parmesan & parsley

BURRATA CAPRESE (gf)(v). £11.50
Burrata cheese with balsamic tomato
Add Prosciutto £ 2.00

BURRATA CON ACCIUGHE (gf)(v). £ 11.50
Burrata cheese, anchovies, extra virgin
oil, chilli flakes & fresh basil

BRESAOLA & PECORINO SARDO. £10.95
Air dried salted beef, shaved Pecorino Sardo,
sundried tomato & balsamic syrup, rocket

TARTINA DI ASPARAGI (v). £9.95
Chilled Asparagus & gorgonzola tart
parmesan, rocket, sweet balsamic reduction

VERDURE GRIGLIATE (n)(gf)(v) £ 10.95
Grilled vegetables, olive oil crackers, Vine
tomato, basil, garlic, extra virgin olive oil
bruschetta

POLPO MARINATO (gf) £11.50
Chargrilled ,marinated octopus, new
potatoes, green beans, rocket & chilli oil

ANTIPASTO DI TERRA (n)(gf) £26.00
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

OLIVE (v)(gf) £4.95
Mixed olives marinated in Extra Virgin
Olive oil, chilli and rosemary

TRIO (v)(n) £5.50
Pesto rosso, basil pesto, olive
tapenade dips, Nonnas olive oil crackers

BRUSCHETTA PEPERONATA (gf)(v) £ 7.75
Mixed sweet & sour peppers, onion,
thyme, garlic & pinenuts

BRUSCHETTA SALMONE (gf). £ 10.50
Smoked Salmon, dill & lemon
Mascarpone

BURRATA CON ALBICOCCA (gf)(v)(n) £11.50
Burrata cheese, Honey roast apricot, lemon
oil, toasted almonds & micro Basil

BURRATA CON NOCI (n) £11.50
Burrata cheese with toasted walnuts,
baby watercress & salsa di noci

CARPACCIO DI TONNO (gf) £11.95
Seared tuna carpaccio, artichokes,
mini capers & salsa verde sauce

FRITTO MISTO £13.50
Tempura battered Prawns, Squid & Cod
lemon mayo and lime wedge

TAGLIERE TOSCANO (n)(gf) £14.50
Prosciutto di Parma, salami Milano,
Porchetta, Mortadella Pistachio, Parmesan,
roasted vegetables,
Nonnas chutney and olive oil crackers
add extra cheese £3.50 for 25g Choice of:
Parmigiano Reggiano 18-month, Gorgonzola,
Pecorino Sardo, Goat cheese, Asiago Taleggio

ANTIPASTO DI MARE £30.00
Whitebait, marinated octopus, Seared tuna
carpaccio, king prawns in cocktail sauce,
olive oil crackers & smoked Salmon,dill &
lemon Mascarpone Bruschetta (x 2 people)

Bruschette

Mix available

Burrata

Antipasti

A dividere

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contains nuts, (v) suitable for vegetarians, (vg) suitable for vegan, (gf) available gluten free please ask.

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FRESH PASTA OFFER *

Monday to Thursday 12:00 to 4:30pm £13.00

Add a glass (125cl) of house wine for £5.00

(excluding December & Bank Holiday)

Pasta

TAGLIATELLE SALSICCIA (gf) *	£17.00	RIGATONI SCAMORZA (v)(gf) *	£16.50
8 hour slow cooked Italian sausage, tomato, bay leaf & chilli. Est. 1996		Tomato basil sauce with melted smoked Scamorza cheese	
LINGUINE DI MARE (gf) *	£18.00	LINGUINE AMATRICIANA (n)(gf) *	£17.00
Smoked Salmon, prawns, courgette, cherry tomatoes and Lemon & olive oil dressing		Smoked pancetta, tomatoes, red onion garlic, marjoram & a touch of chilli	
SPAGHETTI ALLO SCOGLIO (gf) *	£18.00	LASAGNE DELLA NONNA	£17.00
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	

Ripieni

BAULETTI BRASATO AL BAROLO	£20.00	RAVIOLI ALL'ARAGOSTA	£20.00
Fresh Pasta filled with Barolo slow braised beef, sage butter & shaved Parmesan		Ravioli filled with lobster, Prawns tomato, parsley sauce	

Gnocchi

GNOCCHI PRIMAVERA (n)(v)	£17.00	GNOCCHI IN BIANCO (v)	£16.50
Buttered green beans, courgette, spinach & peas herb gremolata		Sage, butter & Parmesan	

Risotti

RISOTTO AI FRUTTI DI MARE (gf)	£18.00	RISOTTO MILANESE (v)(n)(gf)	£17.00
Mussels, squid, clams & prawns steamed with Cherry tomato & parsley		Saffron risotto, fresh Peas, parsley & shaved Parmesan	
RISOTTO AI FUNGHI (gf)(v)	£17.00	RISOTTO NDUJA (gf)	£17.00
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 15.00
- All pasta & risotto except the Lasagna ,Gnocchi and Ripieni* 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 £ 8.50

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BISTECCHERIA

<p>CHATEUX BRIAND PER DUE (gf)</p>	<p>Chateux briand 16oz for 2, fresh grilled asparagus, roast Potatoes, panfried wild mushroom cream sauce.</p> <p>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</p>	<p>£89.00</p>
<p>BISTECCA PER DUE (gf)</p>	<p>Chargrilled panhandle steak 24oz for 2, served medium rare with your choice of two contorni. Choose a sauce for £ 4.00*</p> <p>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.</p>	<p>£69.00</p>
<p>MANZO ALLA GRIGLIA (gf)(n)</p>	<p>Chargrilled Ribeye, 10oz roast pointed peppers, pesto Genovese, Parmesan tuile & toasted Pinenuts</p> <p>Choose a sauce for £ 4.00*</p> <p>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.</p>	<p>£35.00</p>
<p>CONTROFILETTO ALLA GRIGLIA (gf)</p>	<p>Chargrilled Sirloin 10oz , Rosemary, garlic & sea salt roast potatoes</p> <p>Choose a sauce for £ 4.00*</p> <p>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.</p>	<p>£35.00</p>
<p>FILETTO ALLA GRIGLIA (gf)(n)</p>	<p>Pan fried beef fillet 8oz , roast pointed peppers, pesto Genovese, Parmesan tuile & toasted Pinenuts</p> <p>Choose a sauce for £ 4.00*</p> <p>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.</p>	<p>£39.00</p>
<p>TAGLIATA ALLA TOSCANA (gf)</p>	<p>Seared strips of prime Ribeye dressed with green pepper corn, extra virgin olive oil, sea salt & rosemary oil.</p> <p>Choose a sauce for £ 4.00*</p> <p>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.</p>	<p>£35.00</p>
<p>Add Sauce^s</p>	<p>Red wine sauce - Black peppercorn sauce - Mushroom cream sauce</p>	<p>£4.00 each</p>
	<p>Wine suggestion</p>	
	<p>Full body: Brunello di Montalcino, Medium - high tannin - berry, liquorice and leather £125.00 Amarone, rich and dry- low tannic - cherry, coffee and chocolate £110.00 Poggioraso Cabernet Franc, dry - medium tannin, pepper and lovely red fruit £99.00</p>	
	<p>Med 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 £47.00 Montecarlo Rosso, soft tannin - dry -dark fruit cherry and plums £49.00</p>	

Carne

POLLO ARROSTO (gf)	£23.50	COTOLETTE D'AGNELLO (gf)	£29.00
Roast barnfed chicken breast, spring onion crushed potatoes, buttered green beans, Marsala cream reduction		Chargrilled Lamb cutles with Primavera vegetables, grean beans, courgette, spinach & peas , red wine sauce	

Pesce

FILETTO DI MERLUZZO (gf)	£27.00	SALMONE IN PADELLA (gf)	£27.00
Pan fried Cod fillet, saffron mash, wilted spinach, sundried tomato relish		Pan Fried Salmon fillet, rainbow chard, red peppers coulis & fresh watercress	
CACCIUCCO ALLA LIVORNESE (gf)	£27.00	FRITTO MISTO	£26.00
Mixed seafood stew with tomato, garlic, white wine, parsley, Salmon & a touch of chilli		Tempura battered Prawns, Squid & Cod lemon mayo and lime wedge	
PESCE PER DUE	£69.00		
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)	£17.00	INSALATA AL POLPO (gf)	£17.00
Chicken salad, rocket, artichokes, tomato, green beans, lemon dressing		Chargrilled marinated Octopus, cherry tomatoes, grean beans, mini capers, red onion & salsa verde	
INSALATA GAMBERI (gf)	£17.00		
Prawns salad, rocket, artichokes, tomato, green beans, lemon dressing			

Vegetariani

MELANZANE ALLA PARMIGGIANA	£18.00	VERDURE AL FORNO (vg)(v)	£18.00
Baked layered Aubergine, rocket, tomato, shaved Parmesan and balsamic syrup		Baked Grilled vegetable & sun dried tomato, bread crumb crust, rocket, fennel, carrot & courgette salad	

Contorni

INSALATA MISTA	£6.00	POMODORI	£6.00
Mixed salad, rocket, artichokes, tomato, green beans, lemon dressing		Tomato, red onion, parsley & balsamic dressing	
VERDURE PRIMAVERA	£6.00	RUCOLA	£6.00
Buttered spinch, Green beans, courgette, Peas & sea salt		Rocket & shaved Parmigiano salad	
PATATE	£6.00	SPINACH	£6.25
Roast potatoes rosemary, garlic & sea salt		Wilted Spinach with Butter or olive oil	

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Vegan

ANTIPASTO	BRUSCHETTA CLASSICA (gf)(v) Vine tomato, basil, garlic, extra virgin olive oil	£7.50	BRUSCHETTA PEPERONATA (gf)(v) Mixed sweet & sour peppers, onion, thyme, garlic & pinenuts	£7.75
PASTA	PASTA PRIMAVERA Buttered green beans, courgette, spinach & peas herb gremolata	£17.00		
RISOTTO	RISOTTO ALLA MILANESE. Saffron risotto, fresh Peas, parsley	£17.00	RISOTTO NDUJA (GF) Vegan Nduja with fresh Parsley	£17.00
SECONDO	VERDURE AL FORNO Baked Grilled vegetable & sun dried tomato, bread crumb crust, rocket, fennel, carrot & courgette salad	£18.00		
DOLCI	TORTA AL MELOGRANO Vegan Pomegranate and redcurrant soft cake	£8.50	BISCOFF CHEESKAKE Creamy cheesecake filling sandwiched between a buttery biscuit base and a deliciously warm biscoff topping	£8.50

Menu dei bambini

AVAILABLE FOR CHILDREN UNDER 12

ANTIPASTO	BRUSCHETTA Toasted focaccia with tomato & basil sauce, mozzarella	£7.50	PANE ALL'AGLIO Garlic bread	£6.00
PASTA	Choose from Tagliatelle, Rigatoni, Linguine or Spaghetti • Tomato & Basil Sauce • Fresh Basil Pesto (N) • Parmesan, Mascarpone Cheese Sauce • Tuscan Ragu • Carbonara	£9.50		
SECONDO	POLLO £14.00 Chargrilled chicken breast, Potato & vegetables		MERLUZZO £15.00 Grilled Cod fillet, Potato & vegetables	

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Formaggi

FORMAGGI MISTI (PLATTER) £21.00
25g of Parmigiano Reggiano 18-month,
Gorgonzola, Pecorino Sardo, Goat cheese,
Asiago Taleggio
Served with Nonnas Olive Oil Crackers &
honey

FORMAGGI gr 25 each £3.50
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

Dolci

TIRAMISU £8.95
Nonna's classic pick-me-up

TORTA DELLA NONNAS (n) £7.95
Lemon custard on a short pastry topped with
pinenuts & lemon curd, vanilla ice-cream

CANNOLI £7.95
Sicilian Cannoli, which combines the
crunchiness of the cannoli with the
creaminess of the ricotta

MOUSSE AL CIOCCOLATO £8.95
White chocolate mousse, fresh strawberry,
strawberry gelato & pistacchio crumble

LEMON POLENTA CAKE (gf) £8.95
rosemary poached pears, lemon curd &
honey mascarpone

PASSITO & CANTUCCI (n) £8.95
0.75 of Passito (wines made from grapes
which are semi-dried prior to fermentation

Gelato

GELATO MISTO £8.00
4 scoops of Nonnas Italian ice cream
chocolate, strawberry, vanilla & hazelnut

AFFOGATO AL FRANGELICO £8.95
Two scoops of vanilla ice-cream,
Frangelico liquor & Espresso

BUILD YOUR ICE CREAM (each scoop) £2.00
Nonnas Italian ice cream Choice of chocolate,
strawberry, vanilla & hazelnut

AFFOGATO ALL'AMARETTO £8.95
two scoops of chocolate ice-cream
Amaretto & Espresso

AFFOGATO AL BAILEYS £8.95
Two scoops of chocolate ice-cream
Baileys & Espresso

TRY WITH

Warres Port LBV 2008 (50ml) £5.25
Passito Bianco Plasir (75ml) £8.00
Grappa Casa (0.25ml) £5.25
Grappa Primitivo (0.25ml) £5.75

Warres Port Tawny 10yrs (50ml) £7.50
Reciotto della valpollicella (75ml) £8.50
Grappa Chardonnay (0.25ml) £5.75
Grappa Invecchiata (0.25ml) £5.75

Dessert Cocktails

WHITE CHOCOLATE MARTINI (N) £9.95
vodka, frangelico & crème de cacao white

ESPRESSO MARTINI £9.95
dbl espresso, toffee vodka, kalua & liquor 43

BAILEYS CIOCCOLATINI £9.95
baileys, vodka, crème de cacao

SPICE OAT FLAKE £9.95
species rum, tia maria coffee liquor oat milk
salted caramel

BRANDY ALEXANDER (N) £9.95
vecchia romagna (brandy), crème de cacao
thin cream & nutmeg

DI SARONNO DREAM £9.95
Di saronno, baileys, kalua, dbl cream &
chocolate

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