

Stuzzichini

Antipasti

Pasta

Gnocchi

Risotti

Ripieni

Secondi

Contorni

Dolci

PANE E OLIO (v)	£4.50	OLIVE (v)(gf)	£3.95
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)	£7.00	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	
ARANCINO (v)(n)	£7.00	BRESAOLA & PECORINO SARDO.	£8.05
Sicilian rice balls coated in breadcrumbs and filled with Ragu		Air dried salted beef, shaved Pecorino Sardo, sundried tomato & balsamic syrup, rocket	
VERDURE GRIGLIATE (n)(gf)	£ 8.50	TAGLIERE TOSCANO (n)(gf)	£12.50
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 add extra cheese £3.50 for 25g	
BURRATA CAPRESE (gf)(v).	£9.50		
Burrata cheese with balsamic tomato			
Add Prosciutto £ 2.00			
TAGLIATELLE SALSICCIA (gf)	£13.00	LINGUINE AMATRICIANA (n)(gf) *	£13.00
8 hour slow cooked Italian sausage, tomato, bay leaf & chilli. Est. 1996		Smoked pancetta, tomatoes, red onion garlic, marjoram & a touch of chilli	
LINGUINE DI MARE (gf) *	£14.00	LASAGNE DELLA NONNA	£13.00
Smoked Salmon, prawns, courgette, cherry tomatoes and Lemon & olive oil dressing		Pork and beef ragu, besciamella, egg pasta sheets. The same recipe Est. 1996	
SPAGHETTI ALLO SCOGLIO (gf)	£14.00	SPAGHETTI CREMOSI	£12.00
Mussels, squid, clams & prawns steamed with white wine, cherry tomato, garlic chilli & olive oil		Nonnas twist Carbonara	
LINGUINE AL PESTO (n)	£12.00	Cream, pancetta & Parmesan cheese	
Pesto alla genovese, cherry tomato, pinenut & erb gramolata		RIGATONI ALL'ARRABBIATA.	£12.00
SPAGHETTI TUSCAN RAGU	£13.00	Cherry tomato, chilli, garlic extra virgin olive oil & tomato sauce	
Beef ragu' (Bolognese) with tomato		GNOCCHI IN BIANCO (v)	£12.00
GNOCCHI PRIMAVERA (n)(v)	£13.00	Sage, butter & Parmesan	
Buttered green beans, courgette, spinach & peas herb gremolata		RISOTTO MILANESE (v)(n)(gf)	£13.00
RISOTTO AI FRUTTI DI MARE (gf)	£14.00	Saffron risotto, fresh Peas, parsley & shaved Parmesan	
Mussels, squid, clams & prawns steamed with Cherry tomato & parsley		RISOTTO NDUJA (gf)	£13.00
RISOTTO AI FUNGHI (gf)(v)	£13.00	Nduja, crispy prosciutto & shaved parmesan	
Risotto Bianco with Pan-fried wild mushrooms, parsley & truffle oil		Add chicken to any pasta & risotto £6.00	
BAULETTI BRASATO AL BAROLO	£16.00	Add Prawns to any pasta & risotto £6.50	
Fresh Pasta filled with Barolo slow braised beef, sage butter & shaved Parmesan			
INSALATA AL POLLO (gf)	£13.00	RAVIOLI ALL'ARAGOSTA	£16.00
INSALATA GAMBERI (gf)		Ravioli filled with lobster, Prawns tomato, parsley sauce	
Chicken or prawns salad, rocket, artichokes, tomato, green beans, lemon dressing		INSALATA AL POLPO (gf)	£13.00
VERDURE AL FORNO	£14.50	Chargrilled marinated Octopus, cherry tomatoes, green beans, mini capers, red onion & salsa verde	
Baked Grilled vegetable & sun dried tomato, bread crumb crust, rocket, fennel, carrot & courgette salad		MELANZANE ALLA PARMIGGIANA	£14.50
VERDURE MISTE	£5.00	Baked layered Aubergine, rocket, tomato, shaved Parmesan and balsamic syrup	
Buttered spinach, Green beans, courgette, Peas & sea salt		RUCOLA	£5.00
		Rocket & shaved Parmigiano salad	
		PATATE	£5.00
		Roast potatoes rosemary, garlic & sea salt	
TORTA DELLA NONNAS (n)	£7.00	TIRAMISU	£7.00
Lemon custard on a short pastry topped with pinenuts & lemon curd, vanilla ice-cream		Nonna's classic pick-me-up	