

STUZZICHINI

-Chef's #WeBakeItFresh daily bread, olive oil & balsamic vinegar	3.50
-Chef's marinated olives (n)	3.50
-Pasta crisps with lime sour cream, roast carrot & chickpea hummus, tomato, basil & garlic classic (v)	5-
-Pane e Aglio Chargrilled focaccia bread with roast garlic oil (v)	4-
-Pane, aglio e formaggio Chargrilled focaccia bread with roast garlic oil & cheese (v)	4.50

ANTIPASTI

-Zuppa del giorno served with chargrilled focaccia (v)	5-
-Antipasto di Carne Italian cured meats, chilli jam, chutney & focaccia (n)	7-
-Chilled chilli king prawns, pressed tomato, Naked fennel & kohlrabi slaw(sf)(gf)	6.50
-Crab ravioli, clams, crab bisque & charred corn (sf)	7.50
-Fritto misto, peroni battered king prawn, squid, salmon & cod, tartare sauce & grilled lemon (sf)	6-
-Smoked pork belly, peas, quinoa, apple jelly & spicy pork quaver (gf)	6.50
-Courgette fritte, chilli jam, spring onion & parsley dip (v)	6-
-Bruschettone, roast carrot & chickpea hummus, spiced nuts & herb crumble (v)(n)	6-

If you suffer from any food allergies please advise your server at time of order.

(v) vegetarian (gf) gluten free (m) mustard (sf) shell fish (s) sesame (n) nuts

A discretionary 10% service charge is added to all tables of 6 and above.

PASTA & RISOTTO

All our pastas are home-made using eggs & flour.

We serve gluten free alternative pasta shells, where sauce is marked (gf)

-Spaghetti, basil marinated boconcini, tomato, garlic & olive oil (v)(gf)	9.50
-Rigatoni, lamb polpette, tomato sugo & crumbled quartirolo	10-
-Risotto of oyster mushroom, courgette fritte, herb dressing	9.50
-Spaghetti, summer bean, pea & courgette, lemon & herb emulsion (v)(gf)	9.50
-Tagliatelle, crab , prawn & clams, spring onion & chilli (sf)(gf)	10-
-Tagliatelle salsiccia of slow cooked Italian sausage, chilli, bay leaf	10-
-Lasagne della Nonna	10-

WORLD FAMOUS PASTA OFFER

£6.95 from Tue-Fri 12-3/5-7, Sat 12-3 only, Sun 12-9

Ask a member of the team for details. Subject to availability.

INSALATE

-Nonnas summer salad, a mix of peas, beans & greens, new season potatoes, tarragon & apple cider vinegar dressing (v)(gf)	9.50
-Chicken caesar salad, parmesan mayo, focaccia croutons & baby gem lettuce	10-

PANINI (LUNCH ONLY)

-Panini del giorno- ask for details	6-
-Nonnas chicken & crispy pancetta club sandwich on its own	6-

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A CUT ABOVE every Friday-Saturday only

Chef's secret stash of Prime meat cuts!

We include two sides & sauce

Choose from peppercorn or mushroom red wine sauce

SECONDI

- Roast barn fed chicken breast, mushroom & tarragon stuffed thigh, crushed new season potatoes, honey mustard dressing 16-
- Roast Lamb rump, large grain cous cous, pea, mint & pomegranate salsa, saffron yoghurt 17-
- Twice cooked belly pork, new potato, black pudding hash, black cabbage & red wine sauce 17-
- Char-grilled 28 days 10oz ribeye, oven dried vine tomato, crispy red onion rings, twice cooked chunky wedges, chilled tomato & mustard dip 23-
- Oven baked hake, warm summer bean salad, peas & courgette, new potato, white wine butter sauce (gf) 16.50
- Panfried seabass fillets, tomato & puff pastry tart, basil pesto dressing 17-
- Melanzane parmigiana, vine tomato, mozzarella & basil pesto (gf)(v) 12.50

CONTORNI

- Skinny fries, tomato & mustard dip (v)(m) 3.50
- Insalata verde cucumber & spring onion, mustard dressing (m)(gf)(v) 3.50
- Insalata panzanella, tomato, roast pepper, cucumber, red onion, caper, focaccia croutons, red wine dressing (v) 3.50
- Naked fennel & kohlrabi slaw, poppy seed dressing (v)(s)(gf) 3.50
- Warm summer bean & new potato salad, tarragon & cider vinegar dressing (v)(gf) 3.50

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DOLCE

all at 6.00

- Strawberry cheesecake, poached strawberries, pistacchio crumble & candied mint (n)
- Nonnas cherry bakewell, vanilla semifreddo, almond brittle (n)
- Toffee pannacotta, double chocolate brownie, salted caramel mousse
- Affogato: two scoops of vanilla ice-cream, espresso, Frangelico liqueur (n)
- Selection of ice cream (n)
- Nonnas classic Tiramisu

FORMAGGI

8.00

- Cheeseboard selection of 3 cheese tasting with Nonnas chutney, honey, toasted walnuts, focaccia bread & crackers (n)

DESSERT WINE by 125ml glass

RECIOTO DELLA VALPOLICELLA CESARI VENETO

7.00

Particularly suited to all desserts & makes an excellent partner to chocolate.

VIN SANTO LE RUFOLE TOSCANA

4.50

Medium sweet with good acidity and fruit notes with a hint of vanilla

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