

APERITIVO

One of our favourite Italian traditions.

Time dedicated after work & pre dinner to take a drink and a small plate of something delicious

BOLOGNA BOARDS

Inspired by La Prosciutteria in Bologna, we've carefully curated a sharing board using a selection of Italy's finest meats and cheeses; exclusive to our Aperitivo

MEATS & CHEESES

Fennel Salami, Salsiccia Piccante, Speck, Prosciutto Crudo, Pecorino, Gorgonzola DOP, Grana Padano DOP

All served with antipasti and homemade focaccia, topped with spicy tomato tapenade, balsamic glaze and basil pesto

PER QUATTRO	£42
PER DUE	£24
PER UNO	£15

CHEESES

Pecorino, Gorgonzola DOP, Grana Padano DOP, Buffalo Mozzarella DOP, Scamorza, Olives, Artichokes, Grilled Peppers

All served with homemade focaccia, topped with spicy tomato tapenade, balsamic glaze and basil pesto

PER QUATTRO	£42
PER DUE	£24
PER UNO	£15

MEATS

Fennel Salami, Salsiccia Piccante, Speck, Prosciutto Crudo, Salami Milano, Olives, Artichokes, Grilled Peppers

All served with homemade focaccia, topped with spicy tomato tapenade, balsamic glaze and basil pesto

PER QUATTRO	£49
PER DUE	£28
PER UNO	£18

DELI COUNTER

If you're looking for something more substantial, pop up to the Deli Counter to see our full options

SICILIAN ARANCINI £8

Flavoured risotto rice balls fried in breadcrumbs, served with pesto or spicy tomato tapenade

LASAGNE CALABRESE £12

Nonna's-own recipe Calabrese lasagne; red wine beef & pork salsa layered with egg, peas, fresh pasta and cheeses

POLPETTE E PANE £12

Homemade meatballs made using Nonna's recipe, served with fresh ciabatta bread

MELANZANE PARMIGIANA (GF) £12

Layers of aubergine & mozzarella in rich tomato salsa, topped with breadcrumbs, parmesan & fresh rocket

SPINACH & RICOTTA CANNELLONI £12.5

Fresh pasta stuffed with spinach & ricotta; served with tomato salsa, bechamel sauce & fresh rocket

PIZZA MARGHERITA £12.5

Our staple Neapolitan margherita pizza
Extra toppings available by request

DOLCE

Something sweet to finish your meal
Head up to the Deli Counter to browse our full selection

SICILIAN PASTRIES FROM £1.20

From cannoli to aragostine & more!
Speak to the team about what flavours we have available

SELECTION OF TORTES FROM £4.95

Gluten-free, homemade tortes & cakes
Add a scoop of gelato for £1.5

TORTA AL CIOCCOLATO (GF) £7.5

Our infamously indulgent chocolate torte, served warm with two scoops of gelato

TIRAMISU £9

A generous portion of our homemade tiramisu, prepared from Nonna's own recipe. Great for sharing

AFFOGATO (GF) £6

Two generous scoops of gelato, served with double espresso to pour over
Add hazelnut liqueur for £2.5

CAFFÈ FROM £2.9

Finish your meal in true Italian style;
your favourite coffee, exactly how you like it

APERITIVO

Indulge in true Aperitivo-style with a classic spritz or our specialty wine

JULY WINE OF THE MONTH

VERMENTINO TIMO, SAN MARZANO, PUGLIA (V, VE)

San Marzano are a cooperative from the heart of the Primitivo di Manduria DOC. With over 1200 growers, they have unparalleled access to fantastic fruit from a variety of soils and micro-climates across Puglia.

This Vermentino displays exotic, white floral and citrus aromas, alongside notes of thyme and rosemary. An elegant, refreshing and mineral wine with a saline, zesty finish.

175ml	£9
250ml	£11
500ml Carafe	£20
Bottle	£30

VINI E PROSECCO

We've carefully curated our list of House Wines to showcase only our favourite bottles Italy has to offer

VINO BIANCO £8.5 | £10.5 | £30
Zibbibo; a rounded and elegant Sicilian white wine from organic vineyards 175ml | 250ml | Bottle

VINO ROSSO £8.5 | £10.5 | £30
Montepulciano d'Abruzzo; juicy and fresh with loads of ripe berry fruit. Organic. 175ml | 250ml | Bottle

VINO ROSATO £8.5 | £10.5 | £30
Bright, crisp & dry Rosato from Puglia - predominantly made from Negroamaro 175ml | 250ml | Bottle

PROSECCO £7 | £9 | £32
Prima Alto. Fresh and light on the palate, with notes of peach & green apple 125ml | 175ml | Bottle

PROSECCO ROSATO £7 | £9 | £32
A classic Prosecco with a touch of sweetness; light and refreshing 125ml | 175ml | Bottle

DIGESTIVO

LIMONCELLO £4.5 | £6.5
25ml | 50ml

MELONCELLO £4.5 | £6.5
25ml | 50ml

GRAPPA £5.5 | £7.5
25ml | 50ml

AMARETTO £4.5 | £6.5
25ml | 50ml

SPRITZ

APEROL SPRITZ £9.5

The after-work spritz of choice for many Italians. Prosecco, bitter orange liqueur & soda

HUGO SPRITZ £9.5

Prosecco, gin, elderflower, fresh mint & soda. Refreshing, floral & herbal

LIMONCELLO SPRITZ £9.5

Made with Limoncello from Amalfi, Prosecco & soda

CAMPARI SPRITZ £9.5

A bold, herbaceous liqueur with citrus and spice - Aperol's bitter cousin - lightened with Prosecco and soda

AMARETTO SPRITZ £9.5

Amaretto, honey syrup, white peach & jasmine soda, finished with a splash of lemon juice

SARTI SPRITZ £9.5

Prosecco, soda and Sarti; a vibrant spritz flavoured with Sicilian blood orange, mango & passionfruit

CRODINO SPRITZ £6

A non-alcoholic alternative to Aperol Spritz

SAN BITTER SPRITZ £6

A non-alcoholic alternative to Campari Spritz

JULY WINE LIST

The wines on this list have been chosen specifically to demonstrate the diversity of Italian wines. Sourcing mainly from artisanal, family owned wineries, our central criteria is that each wine is of high quality and offers the typicity of their region.

RED

CORVINA, MONTE TONDO, VENETO (V, VE)

As one of the grape varieties used to make Valpolicella, Corvina is known to be expressive and juicy. This expression is a really polished wine, bursting with fresh cherry with hints of black pepper. A fantastic warm weather red; bright and approachable.

BOTTLE £28

PINOT NERO TERRAZZE, TENUTA MAZZOLINO, LOMBARDIA (V, VE)

This producer has been focussing on and championing Pinot Nero since the early 1980's. Showing a hypnotic ruby-red hue, neat layers of fragrant cherries, raspberries, and undertones of spices, this is wonderfully elegant.

BOTTLE £38

SPARKLING

IL GRIGIO BRUT SPUMANTE, COLLAVINI, FRIULI

Made in the same way as Prosecco although using Pinot Grigio and Chardonnay. Fragrant, with green apples, pear and a touch of brioche.

BOTTLE £30

WHITE

GRILLO LUMA, CELLARO, SICILIA (V, VE)

One of Sicily's key indigenous grape varieties, Grillo offers sun soaked aromatics and exotic fruit flavours. Fresh, floral and moreish!

BOTTLE £28

RIBOLLA GIALLA BENEDETE, COLLAVINI, FRIULI

Family run winery in NE Italy – the best place for Ribolla Gialla. A round and supple white wine, with crisp apple and stone fruit flavours. Fantastic with shellfish and risotto!

BOTTLE £32

ROSÉ

ROSAPASSO ROSATO, BISCARDO, VENETO (V, VE)

A Rosato made using Pinot Noir, from Volcanic soils located between Verona and Venice. Beautifully elegant rose with hints of wild strawberry and cherry.

BOTTLE £30

O - Organic, V - Vegetarian, VE - Vegan, B - Biodynamic, N - Natural

These wines are available by the bottle only

All wines are available at a takeaway price from Nonna's Pantry