



# Sunday Brunch...

[www.nonnas.co.uk](http://www.nonnas.co.uk)  
[www.casadinonnas.com](http://www.casadinonnas.com)

## Sunday Brunch

\*available from 10am until 3pm

Fresh berry smoothie	£2.95
Banana, toffee and ginger smoothie	£2.95
Yorkshire Rhubarb smoothie	£2.95
Milkshake (caramel, vanilla, hazelnut, chocolate, almond)	£2.95
Bloody Mary... premium vodka, tomato juice (spicy/ mild) <small>from 12pm</small>	£3.50
Virgin Bloody Mary... non alcoholic, tomato juice (spicy/ mild)	£1.60
Still or sparkling water (500ml)	£2.50
Juices... red orange/ apple/ orange/ cranberry/ tomato	£1.85

### *Something simple*

Home- made blueberry muffin	£1.95
Home- made buttered crumpets	£2.50
Coffee, two bigné and a biscuit	£3.00
Biscotti e pasticcini, a selection of cakes and biscuits	£3.00
Croissant, a hot drink of your choice and a glass of orange juice	£4.95
Extra Toast	£1.00

### *Something healthy*

Porridge with caramelised bananas	£3.95
Nonnas organic muesli with yoghurt, milk and honey	£3.95
Oatmeal pancakes with honey	£4.25

### *Something hearty*

Figs, proscuitto and mozzarella	£3.95
Grilled black pudding, roast tomatoes	£4.50
Wild mushroom, toasted focaccia, poached egg	£4.95

### *Something eggy*

Eggs Florentine... spinach, poached eggs and hollandaise sauce	£4.25
Eggs Benedict... proscuitto cotto, poached eggs and hollandaise	£4.50
"Runny" free range egg with asparagus and pancetta soldiers	£4.50
Baked eggs with proscuitto cotto and asiago	£4.50
A stack of American pancakes, crispy speck and maple syrup	£4.95
Banana and maple syrup pancakes	£4.95

### *Something fishy*

Oysters Natural... three river Yealm oysters, fresh sea brine	£3.50
Omelette Arnold Bennett, smoked haddock and gruyere	£4.95
Blini with cured salmon and a shot of Bloody Mary	£5.95
Grilled kippers, garlic and parsley butter	£6.50

*Complimentary newspapers available*



## Sunday Dinner...

Available from 12pm until 8.45pm

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## Antipasti -Starters-

<b>Pane e olio (v) (n)</b> Nonna's Cucina homemade bread served with olive oil	£2.50
<b>Trio di olive (v) (n)</b> Olives 3 ways	£2.95
<b>Frittelle di acciughe</b> Anchovy & dill fritters, pickled cucumber & lemon	£5.75
<b>Antipasto carne</b> Italian cured meats, focaccia, chutney & olives	£8.95
<b>Nonna's caprese salad</b> Classic tomato, mozzarella & basil	£5.95
<b>Antipasti vegetariano (v) (gf)</b> Char grilled seasonal vegetables finished with Maldon salt	£6.50
<b>Zuppa di cipolle (v) (gf)</b> Roast white onion soup, black olive & quartirolo cheese	£4.95
<b>Terrina al salmone (gf)</b> Potted salmon & potato terrine, watercress salad, nutmeg cream	£6.50
<b>Trio di Ostriche (gf)</b> River Yealm Oysters "three ways" poached with cucumber, classic and spinach & sesame	£7.95
<b>Terrina di maiale (gf)</b> Three pork terrine, pea & mint dressing, crackling	£6.00

## Panini -Cold Sandwiches-

<b>Al manzo</b> Roast beef, red onion & horseradish mayonnaise sandwich	£5.95
<b>Classico (v) (n)</b> Classic tomato, mozzarella & basil pesto <i>(with Prosciutto San Daniele £1 extra)</i>	£5.95
<b>Tonnato</b> Slow cooked tuna, borlotti beans & lemon mayonnaise sandwich	£5.95

## Insalate -Salads-

<b>Insalata di Pere e noci (v) (n) (gf)</b> Roast pear, chicory & walnuts, blue cheese dressing	small large £5.95/ £8.95
<b>Insalata barbabietola &amp; caprino (v) (n) (gf)</b> Beetroot, goats' cheese & spinach, hazelnut dressing	£5.95/ £8.95
<b>Nonna's Caesar salad</b> Caesar salad with anchovy with a choice of either: smoked chicken or smoked salmon	£5.95/ £8.95
<b>Insalata Gamberi</b> Nonna's Classic prawn cocktail with grilled king prawns	£5.95/ £8.95

(v) vegetarian (n) contains nuts (gf) gluten free  
(due to the presence of nuts in some of our dishes, we cannot guarantee the absence of nut traces). An optional, discretionary service charge of 10% will be added to parties of 6 or more

## Pasta e risotto

All pastas can be made with *gluten-free* pasta as requested (except lasagne) and are freshly home-made (to buy) in Nonna's Cucina

### Lasagna della Nonna

Pork and veal with nonna's classic ragu £8.95

### Rigatoni salsiccia

Freshly made rigatoni with Italian sausage, red wine, tomato, chilli £8.95

### Linguine (v)

With roast pepper, marjoram & shaved pecorino sardo £8.95

### Pappardelle

With citrus cured salmon, pickled cucumber & dill £8.95

### Tagliatelle

With River Exe mussels, lettuce and salame, steamed in *Peroni beer* £8.95



### Risotto al quartirolo (v)

Caramelized onion, thyme & quartirolo cheese risotto £8.95

## Contorni -Side orders-

Cicoria (v) (n) (gf) - Chicory, pickled walnuts & blue cheese £3.95

Broccoli (v) (n)(gf)- Broccoli, roast red onion, caper & almond £3.95

Insalata mista (v) (gf) - Mixed salad with Nonna's dressing £3.95

Insalata verde (v) (gf) - Mixed leaves, beans, artichokes & olives £3.95

Patate (v) (gf) - Buttered new potatoes with salsa verde £3.95

Zucchine (v) - Courgettes, tomato & marjoram gratin £3.95

## Secondi -Main courses-

### Bistecca di Manzo

Grilled 10oz rib- eye of beef, potato & beetroot cake, tomato and bayleaf £15.95

### Pollo alla Cacciatora

Roast chicken with salame cacciatore, potato, asiago & smoked barbecue sauce £12.95

### Frittata ai carciofi & funghi (v)

Frittata of artichoke & field mushroom, spinach & tomato salad £10.95

### Tuna

Seared rare tuna roast vine toms rocket & basil salad £13.95

### Eglefino affumicato (gf)

Baked smoked haddock rarebit, chive potato salad, pancetta £11.95

### Salsiccie brasate

Braised Italian sausages, borlotti bean, tomato & chilli £11.95

### Tartina di zucca (v)

Roast squash, pumpkin seed & filo tart, zucchini & chilli £10.95

### Branzino

Grilled Cornish water seabass, buttered purple sprouting broccoli, baby onion and beetroot crisps £17.95

### Sunday Special

#### Arrosto del giorno

Today's prime meat roast, all the usual trimmings £10.95

#### Sunday 3- course special

Zuppa del giorno

Arrosto del giorno

Dolci del giorno

£15.95

## Dolci e formaggi -desserts & cheese-

<b>Pasticcini, biscotti e caffè</b> Choice of coffee with Italian biscuits	£3.00
<b>Vin santo della casa</b> Classic Tuscan dessert wine (125ml) with Cantucci biscuits	£4.95
<b>Torta all'uva</b> Tuscan grape cake macerated grapes and honey mascarpone	£4.50
<b>Pannacotta (gf)</b> White chocolate pannacotta, roast Yorkshire rhubarb	£4.50
<b>Delizia al Cioccolato</b> Dark chocolate tart, prune puree, vanilla ice cream	£4.50
<b>Gelati Misti (n)</b> Mixed ice cream made in Nonna's Cucina	£4.50
<b>Tiramisu</b> Nonna's classic tiramisu, the perfect pick-me-up dessert	£4.50
<b>Formaggi Misti</b> Selection of 3 fine Italian cheeses with condiments (n)	£6.00
Selection of 5 fine Italian cheeses with condiments (n)	£9.00
Selection of 7 fine Italian cheeses with condiments (n)	£12.00
<i>*please see the final page for tasting notes on our cheeses</i>	

## Dessert cocktails... all at £5.50

**"Toblerone" Martini-** Honey and frangelico mixed with vodka and fresh cream, chocolate shavings

**Espresso Martini-** The perfect end to a meal, our finest Italian espresso coffee with an added kick

## Porto, Douro

		Gls 125ml £4.00	Bottle £19.95
<b>Taylors Late Bottled Vintage, 2000</b>	The perfect Port to accompany blue cheese, acknowledged being the finest producer of this style of Port. Blended from wines of a single year, aged for up to six years in cask and is ready to drink when bottled; concentrated fruity flavour and firm, full-bodied palate (abv 20%)		
<b>Taylors 10 year old</b>	Excellent with soft cheeses and a superb dessert wine, a fine old tawny blend, aged for an average of 10 years in oak. Elegant and smooth, combining delicate wood notes and rich mellow fruit, it is bottled for immediate drinking. (abv 20%)	£5.95	£29.95
<b>Taylors 20 year old</b>	Tawny in colour. Aromas of fresh figs, red berries jam, grilled and wood aromas. Soft and fresh in the mouth with wooden and dried fruits taste and a good finish. Try it with our Parmigiano Reggiano served with fig 'salame'. (abv 20%)	£9.50	£47.95
<b>Cockburns 1963 Vintage port</b>	Like a medium bodied Chateauneuf du Pape with a light pink rim, dried sultanas, prunes, figs and fresh mint with a warming palate and a tingling alcoholic finish, end your meal with a fine bottle of port like this to share on your table (abv 20%)	£16.95	£90.00

Want to try them all? We do a flight of 3 ports....

## Vini Dolci

		glass	bottle
Vin santo della casa	Classic Tuscan dessert wine, with Cantucci biscuits	£5.75 (125ml)	£32.50 (75cl)
Vin santo, 1999, Isole e Olena	Vintage Tuscan dessert wine from the king of Chianti		£39.95 (375ml)
Albana di Romagna Passito, Seacomatto 2000	Very sweet- undergoes 14 passes through the vineyard, which is more than Chateau Yquem	£9.50 (125ml)	£26.00 (375ml)
Aleatico di Puglia, Candido, 2001	Great with cheese (abv 13%)	£5.25 (125ml)	£19.95 (50cl)
Recioto di Soave, Vigna Margé 2004	Dried candied fruits, luscious honey scents, rich after finish	£8.50 (125ml)	£32.00 (50cl)
Brachetto D'Aqui, Contero 2006	100% Brachetto. Superb perfume of crushed rose petals, sweet grapey fruit on the palate, dry finish (abv 15%)		£22.50 (75cl)
Moscato d'asti, Contero 2006	100% moscato. Musky aroma but sweet on the palate with a clean & dry finish (abv 5.5%)		£22.50 (75cl)
Lemoncello	Artisan Lemon liqueur from Capri (abv 15%)	£2.95 (25ml)	£32.00 (75cl)
Recioto della Valpolicella, Allegrini, 2004	Sweet, velvety & intense taste (abv 15%)	£7.50 (125ml)	£27.00 (50cl)

## Grappe Poli Grappaioli since 1898, all 25ml

*"to distil good grappa is easy: one only needs fresh grape-pomace & hundred years experience"* Jacopo Poli

Grappa Sarpa Poli (Pomace, abv 40%)	£5.95
Moscato di Poli (Moscato grape, abv 40%)	£5.95
Grappa al Miele (honey flavour, abv 35%)	£5.50
Pere di Poli (pear flavour, abv 40%)	£5.50
Lamponi di Poli (raspberry, abv 40%)	£5.50

## Armagnac

*Celebrating your Birthday? Do it in style with a glass of "Chateau de Laubade Bas Armagnac" from the year of your birth!*

50 year old (Vintage 1958)	-£14 per 25ml
40 year old (Vintage 1968)	-£7.50 per 25ml
30 year old (Vintage 1978)	-£6 per 25ml
20 year old (Vintage 1988)	-£5 per 25ml

## Caffe

Espresso	£1.30
Espresso lungo	£1.35
Espresso corretto	£3.05
Espresso macchiato	£1.35
Double espresso	£2.35
Cappuccino	£1.95
Caffe Latte	£2.10
Americano	£1.95
Caffe' Mocha with or without cream	£2.30
Hot Chocolate with or without cream	£2.10
Teas	£1.85

## Biscotti

A selection of Italian Biscuits	£1.95 (n)
A selection of Italian Cakes	£3.00 (n)

# Formaggi, tasting notes

## **Pecorino Sardo DOP**

12 month old- is a firm sheep's-milk cheese from Sardinia, Italy (also known as fiore sardo- sardinian flower). It is a Protected designation of origin (or DOP) cheese. Its flavor is different than its more famous cousin, pecorino romano - sardo is richer while romano is much more biting and salty.

## **Cacio Cavallo**

Traditional cheese from Abruzzo produced by a “Pasta Filata” stretched curd- aged for three months, Anise and almond taste

## **Gorgonzola Piccante DOP**

Italy's most famous blue cheese is bold, assertive and intensely flavourful. Legend has it that this cheese was created by accident: An inattentive cheese maker left some fresh milk out to drain for too long. Hoping it wouldn't make a difference to the batch of cheese he planned to make, he used the resulting curd anyway. Months later, he found that some of his cave-aged wheels had a strange blue-green streak of mould. With some trepidation, he tasted the new cheese and found it was terrific. Today, most blue cheeses are injected with mould-producing bacteria to speed the process along. This modern process has had little effect on the flavour of the cheese and most gorgonzola is still cave aged for some period of time.

## **Caprino**

Classic Caprino, as its name implies, is made using solely the whole or partly-skimmed milk of goats (or, "capre" in Italian). Caprino is spectacular as an appetizer, a table cheese, or roasted or grilled.

## **Quartiolo Lombardo**

Documentary evidence of Quartiolo goes back to the tenth century when it was known as *stracchino quadro due to its square shape*. Made from Cows milk from Lombardy, salty in taste, similar to feta cheese in texture.

## **Monteveronese Nostrano**

The name Monte Veronese, however, dates back only to the early years of this century when the cheese was sold at the markets of Brescia and Bergamo. Monte Veronese is a cylindrical, semi-cooked, semi-hard cheese made from either whole or skimmed cow's milk. The rind is thin and elastic, while the paste is a yellowish white. The taste is fragrant with a slight hint of sharpness which is accentuated by ripening. it is aged for 60 days.

## **Bagoss Spicco**

Originates from Lombardy, the area of Bagolino- in local dialect, in fact, Bagoss means from Bagolino, an ancient village in the Val Caffaro, in the Brescian province.