

LA GAZZETTA DELLA NONNA

Nonnas®

www.NONNAS.CO.UK

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EDIZIONE OTTOBRE

AUTUNNO | INVERNO

€ GRATIS

Nonnas®
SUNDAY BRUNCH
EVERY SUNDAY
SERVED FROM 10AM UNTIL 1PM



Nonnas®
SHEFFIELD
535-541 ECCLESALL RD
SHEFFIELD
S11 8PR
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VINI . DELI TAKE-AWAY
ITALIAN CAKES & PASTRIES
SALADS . ANTIPASTI
DELI MEATS & CHEESES
WINE TO TAKE- AWAY



Artisan Beer



This season we celebrate Notable Wine List Award by adding a new exciting page to our new wine list. Twelve months down the line, after tastings and passionate debates, we are close to launching our brand new wine list...with a twist! Although Italy is mostly associated with Wine, not many know we are actually avid beer enthusiasts. In true Nonnas style, we went in search amongst an array of taste-revolutionary ales from all over Italy to find our three absolute favourite artisan Beers.

Our Brewers of Choice: Amarcord, Birra del Borgo and Baladin. Why? These guys are as serious about their beers; They have made it their mission to bring real artisanal da degustazione beer to the attention of Italians and International public alike without losing the focus for delivering a unique artisan product. And as always there are stories behind the Master Birrai crafts and we love a product with an heritage!

For instance the founders of Amarcord gave it its name in honour of the legendary Italian film director, Federico Fellini. The film's most absurd and memorable characters decorate the labels of each Amarcord Birra Artigianale. The beers were born several years ago in a tiny brewery in Rimini

and have been defined as Oscar-Winning beers for true connoisseurs! On the other hand Birra del Borgo was founded in May 2005 in Borgorose, a small town in the province of Rieti, by Leonardo di Vincenzo who began to make beer at home during university. His brewing inspiration comes from the brewing cultures closest to him: English and Belgian, looking to making his beers as Italian as possible. Last but not least Teo Musso's Baladin, whose establishment is in Piozzo, a town down the hill behind Novello, in the heart of Piemonte's wine country.

Teo learned the art; he opened the Baladin in 1986, concentrating on Belgian beers and live music, and when he realized that his list had flourished to several hundred labels he decided what he really wanted to do was make his own. So he went to Belgium, where he attracted the attention of Christian Van Haverbeke and Jean Louis Dits, two of Belgium's foremost brewmasters to learn the trade: a few years later Isaac (dedicated to his son) was declared one of the top beers at the Great British Beer Festival in London. The beers these guys produce are raw, wholesome and made with a high content of enthusiasm and creativity. We hope you enjoy the new-comers. Happy Degustazione!

AUTUNNO +INVERNO

As the colour of leaves change to yellows, reds and browns the air gets crispier and you immediately know Autumn has arrived. Before you know it, it will bring forward chillier times with the frosts of Winter. But, do not despair, it leads to cosy, comforting foodie days!

You reap the rewards of the harvest; you preserve its fruits and take stock for winter. There is nothing like cracking open that jar of pickle and chutney, savour it leisurely with tempting cheeses. Or maybe you prefer to sit on the sofa and enjoy sweet roast chestnuts which are quintessentially autumnal.

Make the most of seasonal foods with nourishing soups and hearty side dishes. Adorn your plate with colourful and delicious seasonal favourites like luscious pumpkins, slow cooked game, earthy wild mushrooms and hearty root vegetables.

Although earth produce like truffles take centre stage, we cannot forget about the offerings of the sea with true crowd pleasers such as clams, mussels and the sophisticated yet delicate sea-bass and scallops.

There is almost no end of flavoursome combinations. We hope to capture its essence with every bite.

Nonnas®
CASA DI NONNAS
HOLIDAY VILLA

Your perfect hide-away nestled in the Tuscan hills.
A charming winter destination, curl up in front of the fire and relax away.
For enquiries please e-mail info@nonnas.co.uk

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Nonnas®
Offerta della Pasta
SUNDAY TO FRIDAY
5PM TO 7PM*
A BOWL OF HOMEMADE PASTA WITH A CHOICE OF SAUCES FOR JUST
£5,95



UN PARTY DA RICORDARE
For a party to remember why not try our regional speciality Tuscan or Venetian menu on your next visit...
By reservation only for parties of 9 and above visit our website or ask a member of staff for further details...

www.NONNAS.CO.UK

*PASTA OFFER NOT AVAILABLE DURING DECEMBER



STUZZICHINI

PIZZA FRITTA NAPOLETANA (v) 3.50

Deep-fried pizza dough topped with chopped tomato, mozzarella and basil, authentic street food at its best

PANE E OLIO (v)(n) 3.50

Nonnas Cucina freshly baked bread, extra virgin olive oil

OLIVE (v) 3.50

Green and black olives marinated in olive oil, chilli, garlic and rosemary

ANTIPASTI

ANTIPASTO DI CARNE (n) 5.50 per person

Selection of Italian cured meats, chilli jam, mostarda, chutney and bread

ANTIPASTO CASA (n) 5.75 per person

Selection of cured meats, Italian cheeses, roasted vegetables

PICCANTE 6 per person

Chilli bread, chilli oil, chilli cheese, deep-fried chilli pasta with sour-cream, salami Calabria, n'duja crostini and chilli jam. Perfect with a bottle of Peroni, Nastro Azzuro

BRUSCHETTA 4/8/12

Seasonal toppings, four, eight or twelve pieces. Can be made suitable for vegetarians, please ask

ANTIPASTO DI MARE 6.95

Seasonal and market seafood

ZUPPA DI CECI (v)(gf) 4.95

Chick pea soup, roast pepper and wilted spinach

TERRINE (gf) 6.25

Beetroot and potato terrine, cured salmon and horseradish cream

TRIGLIA 6.25

Crispy fried red mullet with sweet & sour onions and crispy capers

SALSICCIA 5.95

Grilled Italian sausage, crispy sage polenta and roast fennel puree

PROSCIUTTO (n)(gf) 6.95

Parma ham, rocket pesto, parmesan shavings and thyme roast onions

RAVIOLI CROCCANTI (v) 5.75

Crispy ravioli filled with roast aubergine and ricotta, tomato and basil dressing

STINCO DI MANZO 5.95

Braised beef shin, pea puree and cooking liquor gravy with chocolate

PEPERONE (v)(gf) 5.50

Roast pepper, marjoram, quartirolo cheese al forno with rocket and olive salad

PASTA E RISOTTI

All our pastas are made by hand, in house each day.

*We can use gluten free penne pasta where the sauce is gluten free (gf). Items marked with * available in £5,95 Pasta offer from Sun-Fri 5-7pm.*

LASAGNE DELLA NONNA 9.75

Pork and beef ragu', made to Nonnas recipe

RISOTTO ZUCCA (v) 9.25

Risotto with butternut squash puree, gorgonzola and sage

SPAGHETTI CON SEPIA (gf)* 9.75

with squid, tomato and spicy salami

TAGLIATELLA SALCICCIA* 9.50

8 hour slow-cooked sausage sauce, tomato, bay leaf, red wine chilli

GNOCCHI AL RAGU'* 8.50

with beef, red wine and tarragon ragu

RIGATONI (n) 9.25*

with braised lamb shoulder and mint pesto

LINGUINE (gf)* 9.25

with pancetta, parsley, pea and pecorino

SPAGHETTI CON COZZE (gf) 9.75

with mussels and lemon cream

GNOCCHI ALLE BARBABIETOLE (v)* 8.95

chilli and horseradish, roast beetroot and spinach

CANNELLONI (v) 9.95

filled with roast pepper, tomato and mascarpone

INSALATE

CALABRESE 9.50

Calabrese salami, goats cheese and roast pepper salad with mixed leaves and olive oil

SALMONE (gf) 9.50

Oak roast salmon, mixed leaf, pickled cucumber and coriander seed dressing

POLLO (gf) 9.50

Char grilled chicken salad tossed with slow roast cherry tomatoes and thyme roast onions

SECONDI

BISTECCA (n)(gf) 19.25

Chargrilled rib eye steak, watercress pesto, potato and tarragon terrine

PETTO DI POLLO (gf) 15.95

Roast chicken breast with braised lentils, porcini and spinach

MAIALE 15.25

Pork chop, sage crushed potato and black pudding

ANATRA (gf) 16.95

Duck breast with marsala onion wet polenta and reduced chicken stock

BRANZINO (gf) 18.50

Pan fried seabass on cabbage, tomato and clams

MERLUZZO 17.50

Herb crusted cod, roast potato and Jerusalem artichokes and mustard parsley cream

TARTINA (v) 12.50

Spinach and ricotta tart, chick pea and nutmeg fritters and tomato chutney

TAGLIATA 38.00 Per Due - To Share

Pan handle steak, roast root vegetables, potato wedges, onion chutney and mustard cream

BURGER ALL'ITALIANA 9.25 *available lunch only*

Nonnas home-made beef burger on toasted bun with asiago cheese, chilli jam and mayonnaise served with roasted potato wedges or balsamic dressed rocket salad.

CONTORNI

CAROTE (v)(gf) 3.50

Honey and thyme roast carrots

PATATE (v)(gf) 3.95

Fried potatoes with marjoram dressing

BROCCOLI (v)(gf) 3.50

With chilli and garlic

RUCOLA (v) 4.50

Rocket and parmesan salad

INSALATA VERDE (v)(gf) 3.50

Green salad

Nonnas[®]



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E CHESTERFIELD@NONNAS.CO.UK

131 CHATSWORTH ROAD

CHESTERFIELD S40 2AH



PRE - THEATRE & LUNCH

2 COURSES £11.95 | 3 COURSES £13.95

Served Mon - Fri . 12noon - 3.30pm & 5pm - 7pm

Not available during December

FRITTO MISTO

lemon mayonnaise

ZUPPA DEL GIORNO

Soup of the day

TERRINA DI POLLO

Chicken & pancetta terrine with honey & mustard spinach

MAIALE (gf)

Char grilled pork neck, caper and parsley dressed crispy potatoes

SALMONE (gf)

Pan fried salmon on crushed braised beans, chilli and garlic

RIGATONI AL FORMAGGIO (v)

with gorgonzola butter and spinach

GELATI (gf)

Two scoops of Nonnas home - made ice cream

TORTA DEL GIORNO (n)

Homemade cake of the day, please ask

PASTICCINI (n)

Selection of cakes and biscuits

Nonnas[®]



E PER FINIRE...

Please ask a member of our team for the full dessert menu of seasonal freshly made desserts or indulge in an Italian cheeseboard with all the trimmings...

CAFFE'

An authentic Italian meal wouldn't be complete without a Nonnas Caffè', please ask staff for our full list of coffees and tea.

(n) contains nuts (v) vegetarian (gf) gluten free
Please note some of our dishes may contain traces of nuts.

A discretionary 10% service charge will be added to all parties of 6 or above.