

LA GAZZETTA DELLA NONNA

Nonnas®

www.NONNAS.CO.UK

535 - 541 Ecclesall Road . Sheffield S11 8PR & 131 Chatsworth Road . Chesterfield S40 2AH . Email: info@nonnas.co.uk . chesterfield@nonnas.co.uk

EDIZIONE OTTOBRE

AUTUNNO | INVERNO

€ GRATIS

FOR FRESHLY BAKED BREAD EVERYDAY EVEN SUNDAYS! JUST AROUND THE CORNER...



CUCINA

7-9 Hickmott Road SHEFFIELD S7 2BH
TELEPHONE: 0114 266 6166 EXT3

Nonnas®

CHESTERFIELD

131 CHATSWORTH RD
CHESTERFIELD
S20 2AH

TEL: 01246 380035

VINI DELI TAKE-AWAY

7-9 Hickmott Road
SHEFFIELD S7 2BH
TELEPHONE: 0114 266 6166 EXT3
INFO@NONNAS.CO.UK

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

www.CASADINONNAS.COM



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

0 114268 616634 80035

STUZZICHINI

PINZIMONIO (v) 3.50
Crunchy seasonal vegetables with bagna cauda

PANE E OLIO(n) 3.50
Nonna's Cucina freshly baked bread with sea salt, herb & garlic and strutto butter* **bone marrow butter*

OLIVE (v) 3.50
Green and black olives marinated in olive oil, chilli, garlic and rosemary

ANTIPASTI

CREMA AL CAVOLFIORIO (v) 4.95
Cream of cauliflower soup with rosemary croutons

ANTIPASTO DI CARNE (n) 5.95 per person
Selection of Italian cured meats, chilli jam, mostarda, chutney, lingue di sale

ANTIPASTO CASA (n) 5.95 per person
Selection of cured meats, Italian cheeses, roasted vegetables

ANTIPASTO DI PESCE 6.95 per person
A plate of seasonal fish, including fritto misto, cured fish of the day, lemon wedge and mayo to accompany

'SEMIFREDDO' AL POLLO 5.50
Chicken liver parfait, port and orange jelly, toasted focaccia

VONGOLE 6.95
Steamed clams in white wine with garlic butter and char grilled piadina bread

GAMBERONI (gf) 7.00
Grilled king prawns with peperonata and rocket

SALSICCIA 6.95
Grilled Italian sausage with soft pecorino polenta and spicy sugo

SGOMBRO 5.95
Pressed mackerel in tomato sauce, sea salt butter and seeded loaf

ANATRA 6.75
Smoked duck breast with beetroot, potato pancakes, chilli jam

SEDANO RAPA (v)(gf) 5.95
Celeriac potato cake, wild mushroom and puy lentil, parsley oil

BRUSCHETTA MISTA 5, 7, 10
Seasonal toppings, 4, 8, or 12 pieces
(can be made suitable for vegetarians)

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.*

RISOTTO SPINACI(v)(n)(gf) 9.50
Spinach and nutmeg risotto with ricotta

RIGATONI 9.75*
With slow braised oxtail and roast parsnip

TAGLIATELLE SALSICCIA (gf) 9.95*
8 hour slow-cooked sausage sauce, tomato, bay leaf, red wine chilli

SPAGHETTI ALLE VONGOLE (gf) 9.50*
Clams, lemon, chilli and parsley butter

LASAGNE DELLA NONNA 9.75
Pork and beef ragu', made to Nonnas recipe

RISOTTO (v)(gf) 9.25
Cauliflower and gorgonzola risotto

LINGUINE (v)(n)(gf) 8.95*
Slow cooked tomatoes, basil pesto and crispy garlic

RAVIOLI (n)(v) 8.95
Jerusalem artichoke ravioli with roast shallot dressing and rocket

Nonnas[®] ONLINE BOOKING



**BOOK YOUR NEXT TABLE USING
OUR ONLINE BOOKING SYSTEM**

WWW.NONNAS.CO.UK

T SHEFFIELD: 0114 268 6166 EXT. 1
535 - 541 ECCLESALL ROAD
SHEFFIELD S11 8PR

E: info@nonnas.co.uk

PANINI AVAILABLE LUNCHTIME ONLY

All served on Nonnas Cucina Bread

PANINO CLASSICO (n)(v) 5.95
Tomato Mozzarella and pesto, served with Nonnas Cucina bread (add £1 for prosciutto)

TONNO 6.95
Tuna mayo with caper and cucumber relish

MANZO 6.95
Char-grilled steak sandwich, caramelised onion, grain mustard

BURGER ALL'ITALIANA 9.95
Sicilian spiced lamb burger with chick pea lemon and garlic puree, served with aubergine and mint salad

INSALATE

SPINACI (v)(gf) 9.50
Spinach, wild mushroom and shaved pecorino

POLLO AFFUMICATO (gf) 9.50
Smoked chicken, rocket, green bean and balsamic dressing

TREVIGIANA (n)(gf) 9.50
Chargrilled radicchio with roast apple, toasted walnuts and blue cheese dressing

SEPIE 9.50
Fried squid with crispy garlic, shaved fennel and chilli

SECONDI

AGNELLO (gf) 17.95
Roast rump of Yorkshire lamb, creamed cabbage and salsa di cipolle

MERLUZZO 18.95
Nduja* crusted cod fillet with curly kale, lemon butter sauce. **Spicy Calabrian sausage made with chilli*

MAIALE 35.00
Slow roast belly of pork for 2 to share: soft sage polenta, buttered cabbage, roast parsnips and apple compote

SALMONE 16.50
Grilled salmon with pan-fried spatzle, crisp pancetta and parsley oil

BISTECCA (gf) 18.95
Chargrilled 100z Rib eye with roast aubergine and mint salad

POLLO 15.50
Roast chicken breast with wild mushroom and truffle oil arancini and wilted spinach

CACIUCCO ALLA LIVORNESE PER DUE 37.00 to share
Grilled market fish and shellfish with potatoes, garlic crostini, rich tomato fish sauce, rocket salad

TONNO 16.95
Seared tuna loin with crisp pancetta bean and thyme stew

TARTINA DI ZUCCA (v)(n) 15.00
Spiced butternut squash tart, soft goats cheese, pumpkin seed and amaretti biscuit brittle, crispy sage and chilli syrup

CROCCHETTE DI PATATE (v)(n) 14.50
Potato and fontina croquettes, "hot dog onions", toasted nutmeg white sauce and spinach soup

CONTORNI

MELANZANE ALLA PARMIGIANA (v) 3.95
Aubergine slices laced with tomato sugo, mozzarella, parmigiano

PATATE 3.75
Mash with slow cooked garlic

RUCOLA (gf)(v) 4.50
Rocket and Parmigiano salad, balsamico dressing

BROCCOLI (v)(n) 3.50
With roasted almonds



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.

Nonnas[®]

PRE - THEATRE & LUNCH

2 COURSES £11.95 | 3 COURSES £13.95

Served Mon-Fri 12noon - 3.30pm & 5pm - 7pm
Not available during December

ZUPPA DI SPINACI (v)(n)
Spinach soup, toasted almonds

TERRINA DI SALMONE
Potted salmon and caper terrine, mixed shoot salad, melba toast

CARCIOFI (v)
Crispy fried artichokes, tomato mayonnaise, rocket

COSTATA DI MANZO
Char-grilled beef flank, parsley mash, slow cooked onion

GNOCCHI / RAVIOLI DEL GIORNO
Seasonal gnocchi or ravioli of the day, please ask

PESCE DEL GIORNO
Market fish of the day with Nonnas peperonato

PASTICCINI (n)
Selection of biscuits and cakes

GELATO MISTO (n)
Two scoops home made Nonnas ice cream

TORTA DEL GIORNO (n)
Homemade cake of the day, please ask