

Nonnas[®]

Originale
Est. 1996

*It was back in 1996 that the Ecclesall Road institution,
that is Nonnas first opened its doors.
The Restaurant has grown from humble beginnings to what
it is today - a multi-award winning Italian restaurant
that is a true flagship for the region.*

*We have always strived to do something different and serve
traditional Tuscan flavours with a Nonnas twist. It's
something our customers truly appreciate and our chefs are
always looking for new and innovative ideas. We are lucky
to have a truly fantastic team of staff. The last few years
have been the most successful in Nonnas history with it
beating off competition from over 3,000 entries across the
country to be given the coveted "best Italian business" award
at the country's Italian Awards*

NONNAS STUZZI BOARD £26.00

Bruschetta classica, focaccia all'aglio, fiori di zucca, olives & trio

Stuzzichini

PANE E OLIO (v)	£6.75	OLIVE (v)(gf)	£5.50
Nonnas freshly baked bread, served with Extra virgin olive oil		Mixed olives marinated in Extra Virgin Olive oil, chilli and rosemary	

FOCACCIA ALL'AGLIO (v)	£9.75	TRIO (v)(n)	£5.75
Strips of toasted focaccia all'aglio laced with garlic, tomato sauce & mozzarella cheese		Pesto rosso, basil pesto, olive tapenade dips, Nonnas olive oil crackers	

Bruschette

Mix available

BRUSCHETTA CLASSICA (gf)(v)	£ 8.50	BRUSCHETTA AL PURE DI CECI(v)(n)	£9.50
Vine tomato, basil, garlic, extra virgin olive oil		chickpea puree, roast red pepper & chilli cashews	

BRUSCHETTA ALLA SALSICCIA (gf)	£ 9.50	BRUSCHETTA AL GRANCHIO (gf).	£ 12.00
Spicy Italian sausage & stracchino (cheese), Eggs, Parmesan & parsley		White crab, prawn, lemon & parsley mayo.	

Burrata

BURRATA CAPRESE (gf)(v).	£12.95	BURRATA ALLA GENOVESE (gf) (n)	£12.95
Burrata cheese with balsamic tomato Add Prosciutto £ 2.50		Burrata cheese, sun blushed tomato, rocket & pesto Genovese	

BURRATA CON ACCIUGHE (gf)	£13.50	BURRATA CON ALBICOCCA(gf)(n)	£12.95
Burrata cheese, anchovies, extra virgin oil, chilli flakes & fresh basil		Burrata cheese with fresh apricot, toasted hazelnut, honey & micro basil	

Antipasti

SPIEDINO DI POLLO (gf) (n)	£14.00	GAMBERONI AL QUAZZETTO (gf)	£13.95
Grilled chicken spiedino (skewer), with salsa di noci , cured fennel & watercress salad		King prawns, garlic, chilli, white wine & cherry tomato & toasted sourdough bread	

ARANCINO SICILIANO.	£10.50	FRITTO DI PESCE	£13.95
Beef ragu, peas & mozzarella, rocket & Parmesan salad		Prawns, Squid & Cod coated in our seasoned semola flour, lemon mayo and lime wedge	

POLPO GRIGLIATO (gf)	£13.95	TAGLIERE TOSCANO (n)(gf)	£15.95
Chargrilled octopus, new potato, spring onion, mini capers, cherry tomato, rocket & balsamic		Prosciutto di Parma, salami Milano, Finocchiona, Mortadella Pistacchio, Parmesan, roasted vegetables,	

VERDURE GRIGLIATE (n)(gf)(v)	£ 12.50	Nonnas chutney and olive oil crackers add extra cheese £3.50 for 25g Choice of:	
Grilled vegetables, olive oil crackers, Vine tomato, basil, garlic, extra virgin olive oil bruschetta		Parmigiano Reggiano 18-month, Gorgonzola, Pecorino Sardo, Goat cheese, Asiago Taleggio	

A dividere

ANTIPASTO DI TERRA (n)(gf)	£32.00	ANTIPASTO DI MARE (gf)	£35.00
Prosciutto di Parma, salami Milano, Finocchiona, Mortadella pistacchio, grilled vegetables, Nonnas chutney and olive oil crackers, Vine tomato, basil, garlic, extra virgin olive oil bruschetta (x 2 people) add extra cheese £3.50 for 25g		Whitebait, marinated octopus, Smoked Salmon, king prawns in a cocktail sauce, olive oil crackers & white crab, prawn, lemon & parsley mayo bruschetta (x 2 people)	

FRESH PASTA OFFER ***

(not included Risotti , Lasagne, Ripieni & Gnocchi)

Monday to Thursday 12:00 to 4:30pm £14.50

Add a glass (125cl) of house wine for £5.25

(excluding December & Bank Holiday)

Pasta

TAGLIATELLE SALSICCIA (gf) *** 8 hour slow cooked Italian sausage, tomato, bay leaf & chilli. Est. 1996	£18.50	RIGATONI PRIMAVERA (v)(gf) *** Spring vegetables, olive oil, garlic & herbs gremolata	£18.50
LINGUINE DI MARE (gf) *** Smoked Salmon, prawns, courgette, cherry tomatoes and Lemon & olive oil dressing	£20.00	LINGUINE ALLA CALABRESE (gf) *** Roast pepper, nduja (soft pork & Calabrian chilli) spinach & tomato	£19.00
SPAGHETTI ALLO SCOGLIO (gf) *** Mussels, squid, clams & prawns steamed with white wine, cherry tomato, garlic chilli & olive oil	£20.00	LASAGNE DELLA NONNA Pork and beef ragu, besciamella, egg pasta sheets. The same recipe Est. 1996	£18.50

Ripieni

BAULETTI BRASATO AL BAROLO Fresh Pasta filled with Barolo slow braised beef, sage butter & shaved Parmesan	£23.00	RAVIOLI RICOTTA & SPINACI (v). Ravioli filled of ricotta & spinach, with Porcini sauce & shaved Parmesan	£23.00
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Gnocchi

GNOCCHI ALLA BOSCAIOLA (v) Wild mushroom cream & truffle oil	£20.00	GNOCCHI NDUJA IN BURRATA Tomato, nduja & basil sauce with Burrata	£20.00
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Risotti

RISOTTO AI FRUTTI DI MARE (gf) Mussels, squid, clams & prawns steamed with Cherry tomato & parsley	£20.00	RISOTTO CON PISELLI (gf) Ham & pea, shredded ham hock, pea & mint	£18.50
RISOTTO AI FUNGHI (gf)(v) Risotto Bianco with Pan-fried wild mushrooms, parsley & truffle oil	£18.50	RISOTTO NDUJA (gf) Nduja, crispy prosciutto & shaved parmesan	£18.50

- All our pastas are homemade using only eggs & flour.
- We serve gluten free alternative where sauce is marked (gf) please request this option
- Vegetarian Pasta option: Tomato & basil sauce, Cheese sauce, Butter & Parmesan or Pesto sauce 17.50
- All pasta & risotto except the Lasagna , are available as a Starter size portion with a reduction of £ 6.50
- For any other alternative sauce such as Bolognese, Carbonara, Cremoso & Arrabbiata please ask to the staff
- Add chicken on any pasta or risotto for an extra £ 8.50
- Add Prawns on any pasta or risotto for an extra £9.00

Please inform a member of the team before ordering if you have any intolerance and allergies (n) contains nuts, (v) suitable for vegetarians, (vg) suitable for vegan, (gf) gluten free is available please ask.
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BISTECCHERIA

CHATEUXBRIAND PER DUE (gf)	<div>Chateauxbriand 16oz for 2, fresh grilled asparagus, roast Potatoes, panfried wild mushroom cream sauce.</div> <div>Chateaubriand is a lovely thick-cut tenderloin fillet of beef. It goes through a maturation process of at least 28 days to intensify the flavour and increase tenderness when cooked. Suggest medium rare</div>	£93.00
BISTECCA PER DUE (gf)	<div>Chargrilled panhandle steak 24oz for 2, served medium rare with your choice of two contorni. Choose a sauce for £ 4.75*</div> <div>A Panhandle or tomahawk steak is a bone-in ribeye steak that has been trimmed to resemble the shape of a tomahawk, cut from the beef rib. It's a cut that includes the eye of ribeye, the ribeye cap, and the complexus.</div>	£76.00
MANZO ALLA GRIGLIA (gf)(n)	<div>Chargrilled Ribeye, 10oz truffle, parmesan & onion potato cake, crispy shallots</div> <div>Choose a sauce for £ 4.75*</div> <div>Ribeye steak is a cut out meat taken from the cow's beef rib. This primal cut is located along the cow's ribs, with the ribeye typically taken from between the sixth and twelfth ribs.</div>	£37.00
CONTROFILETTO ALLA GRIGLIA (gf)	<div>Chargrilled Sirloin 10oz , Rosemary, garlic & sea salt roast potatoes</div> <div>Choose a sauce for £ 4.75*</div> <div>Sirloin steak comes from the top of the cow's back. It has just the right balance of tenderness and flavour. These cuts are often large and don't have much fat. This cut comes from the loin.</div>	£36.00
FILETTO ALLA GRIGLIA (gf)(n)	<div>Pan fried beef fillet 8oz , truffle, parmesan & onion potato cake, crispy shallots</div> <div>Choose a sauce for £ 4.75*</div> <div>The fillet steak, also known as Filet Mignon, is widely regarded as the premium cut. It is from the lower back of the cow which is rarely used meaning the fillet steak is the most tender cut. It is also very lean, with minimal marbling which means that it is not as flavoursome as other cuts.</div>	£40.95
TAGLIATA ALLA TOSCANA (gf)	<div>Seared strips of prime Ribeye dressed with green pepper corn, extra virgin olive oil, sea salt & rosemary oil.</div> <div>Choose a sauce for £ 4.75*</div> <div>Ribeye steak is a cut out meat taken from the cow's beef rib. This primal cut is located along the cow's ribs, with the ribeye typically taken from between the sixth and twelfth ribs.</div>	£37.00
Add Sauce*	<div>Red wine sauce - Black peppercorn sauce - Mushroom cream sauce Garlic & parsley butter sauce</div> <div>Wine suggestion</div> <div>Full body: Brunello di Montalcino, Medium - high tannin - berry, liquorice and leather £130.00 Amarone, rich and dry- low tannic - cherry, coffee and chocolate £115.00 Poggioraso Cabernet Franc, dry - medium tannin, pepper and lovely red fruit £105.00</div> <div>Med body: Chianti Classico Riserva, dry and warm - tannin, oak - cherry and plums £64.00 Barbera d' Alba, dry and fruity - mellow tannin - raspberry and cherry flavours £55.00 Montecarlo Rosso, soft tannin - dry -dark fruit cherry and plums £53.00</div>	£4.75 each

Carne

Pesce

Vegetariani

Insalate

Contorni

POLLO ARROSTO (gf) £26.00 10oz Roast chicken breast, spring onion & saffron mash, porcini white wine sauce	GROPPA D'AGNELLO (gf) £33.50 8oz premium rump Lamb , primavera vegetables & red wine sauce. served rare
FILETTO DI MERLUZZO (gf) £30.00 Pan fried Cod fillet, garlic & herb crust, roast tomato & tarragon salsa, pea puree & pea shoots	SALMONE IN PADELLA (gf) £30.00 Pan Fried Salmon fillet, kale, pancetta, salsa verde & crispy rocket seaweed
CACCIUCCO CALABRESE (gf) £31.00 Mixed seafood steamed with peroni & nduja butter, spinach, grilled salmon & chargrilled fettunta	FRITTO DI PESCE £29.00 Prawns, Squid & Cod coated in our seasoned semola flour, lemon mayo and lime wedge
PESCE PER DUE £75.00 Fish platter for two, Pan-fried Cod, salmon, fritto misto, King prawns, garlic, chilli, white wine & cherry tomato, with your choice of two contorni	
MELANZANE ALLA PARMIGIANA £19.00 Baked layered Aubergine, rocket, tomato, shaved Parmesan and balsamic syrup	CROCHETTE DI TALEGGIO (v)(n) £18.00 Taleggio (cheese) croquettes, spinach & parmesan sauce, toasted hazelnut & rocket salad
INSALATA AL POLLO (gf) £18.50 Chicken salad, rocket, artichokes, tomato, green beans, lemon dressing	INSALATA AL POLPO (gf) £18.50 Chargrilled marinated Octopus, cherry tomatoes, green beans, mini capers, red onion & salsa verde
INSALATA DI GAMBERI (gf) £19.00 Prawns salad, rocket, artichokes, tomato, green beans, lemon dressing	INSALATA DI BURRATA (gf) £18.50 cherry tomatoes, green beans, mini capers, red onion & salsa verde Add prosciutto £2.50
INSALATA MISTA £6.25 Mixed salad, rocket, artichokes, tomato, green beans, lemon dressing	POMODORI £6.25 Tomato, red onion, parsley & balsamic dressing
PRIMAVERA VEGETABLES £6.25 Primavera vegetables, mixed greens with sea salt & butter	RUCOLA £6.25 Rocket & shaved Parmigiano salad
PATATE £6.25 Roast potatoes rosemary, garlic & sea salt	SPINACH £6.75 Wilted Spinach with Butter chilli & garlic

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Vegan

ANTIPASTO	BRUSCHETTA CLASSICA (gf)(v) Vine tomato, basil, garlic, extra virgin olive oil	£8.50	BRUSCHETTA TAPENADE (gf)(v)(n) Black olive & garlic tapenade, micro basil	£8.75
PASTA	PENNE PEPERONI E SPINACI (v)(gf) Free from pasta, roast peppers, spinach & tomato	£18.50		
RISOTTO	RISOTTO AI PISELLI (v)(n)(gf) Pea & mint risotto	£18.50	RISOTTO NDUJA (GF) Vegan Nduja with fresh Parsley	£18.50
SECONDO	VERDURE AL FORNO Baked Grilled vegetable & sun dried tomato, bread crumb crust, mixed salad	£19.00		
DOLCI	TORTA AL MELOGRANO Vegan Pomegranate and redcurrant soft cake	£8.50	BISCOFF CHEESECAKE Creamy cheesecake filling sandwiched between a biscuit base and a deliciously warm biscoff topping	£8.50

Menu dei bambini

AVAILABLE FOR CHILDREN UNDER 12

ANTIPASTO	BRUSCHETTA Toasted focaccia with tomato & basil sauce, mozzarella	£7.50	PANE ALL'AGLIO Garlic bread	£6.50
PASTA	CHOOSE FROM TAGLIATELLE, RIGATONI, LINGUINE OR SPAGHETTI Tomato & Basil Sauce Fresh Basil Pesto (N) Parmesan, Mascarpone Cheese Sauce Tuscan Ragu Carbonara	£10.50		
SECONDO	POLLO £15.00 Chargrilled chicken breast, Potato & vegetables		MERLUZZO £16.00 Grilled Cod fillet, Potato & vegetables	

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Formaggi	Dolci			
	FORMAGGI MISTI (PLATTER) £21.00 25g of Parmigiano Reggiano 18-month, Gorgonzola, Pecorino Sardo, Goat cheese, Asiago Taleggio Served with Nonnas Olive Oil Crackers & honey		FORMAGGI gr 25 each £3.50 Served with Nonnas Olive Oil Crackers & honey Choose one type or more (25g x type) minimum 2. choice of: Parmigiano Reggiano 18-month, Gorgonzola, Pecorino Sardo, Goat cheese, Asiago Taleggio	
Dolci	TIRAMISU Nonna's classic pick-me-up	£8.95	TORTA DELLA NONNAS (n)	£7.95
	CANNOLI Sicilian Cannoli, which combines the crunchiness of the cannoli with the creaminess of the ricotta	£7.95	TORTA AL TARTUDO (n) (gf)	£8.95
	TORTA ALLE MANDORLE (n)	£8.95	PASSITO & CANTUCCI (n)	£8.95
Gelato	GELATO MISTO 4 scoops of Nonnas Italian ice cream chocolate, strawberry, vanilla & hazelnut	£8.00	AFFOGATO AL FRANGELICO	£8.95
	BUILD YOUR ICE CREAM (each scoop)	£2.00	AFFOGATO ALL'AMARETTO	£8.95
	LEMON SORBET (v)(gf) (each scoop)	£2.00	AFFOGATO AL BAILEYS	£8.95
TRY WITH	Taylor Port LBV (50ml)	£5.25	Warres Port Tawny 10yrs (50ml)	£7.50
	Passito Bianco Plasir (75ml)	£8.00	Reciotto della valpollicella (75ml)	£8.50
	Grappa Casa (0.25ml)	£5.25	Grappa Chardonnay (0.25ml)	£5.75
	Grappa Primitivo (0.25ml)	£5.75	Grappa Invecchiata (0.25ml)	£5.75
Dessert Cocktails	WHITE CHOCOLATE MARTINI (N)	£11.00	ESPRESSO MARTINI	£11.00
	BAILEYS CIOCOLATINI	£11.00	SPICE OAT FLAKE	£11.00
	BRANDY ALEXANDER (N)	£11.00	DI SARONNO DREAM	£11.00

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