

Spirits / Liquors

	<u>25ml</u>	<u>+ Mixers</u>
Vodka, Gin, Whisky	£3.80	£4.60
Malibu	£3.80	£4.60
Brandy	£3.80	£4.60
Bacardi	£3.80	£4.60
Tia Maria	£3.80	£4.60
Jack Daniels	£3.80	£4.60
Campari	£3.80	£4.60
Southern Comfort	£3.80	£4.60
Amaretto	£3.80	£4.60
Grappa	£3.80	
Sambuca, Limoncello	£3.80	
Tequila	£3.80	
Jägermeister, Averna	£3.80	
Vecchia Romagna	£3.80	
Cointreau	£3.80	

	<u>50ml</u>	<u>+ Mixers</u>
Martini / Cinzano	£3.80	£4.60
Baileys	£3.80	
Campari	£3.80	
Port	£3.80	
Aperol Spritzer	£5.50	

Soft Drinks

Still/Sparkling Water	£2.75 (500ml)		
Soda/Tonic Water	£2.20		
Pepsi / Diet Pepsi / Pepsi Max	£2.40		
Lemonade	£2.40		
Lemon Ice Tea / Peach Ice Tea	£2.40		
Juices:			
• Pineapple, Apple, Cranberry	£2.20		
• Pear Juice, Peach Juice	£2.20		
San Pellegrino:			
• Orange, Lemon			
Peroni:			
Pint Peroni	£4.95	Half Pint	£2.55
Heineken	£3.50		
Corona	£3.95		
Stella Artois	£3.50		
Cider	£4.00		



Nonna's Kitchen began with an idea that would bring generations of families together to enjoy traditional Sicilian food in the heart of our home town in the UK. Nonna's is a family run business which prides itself on sourcing the highest quality ingredients to ensure the best flavours for our customers. As you may know Nonna's Kitchen translated means Grandmother's Kitchen. As a Sicilian family we wanted to create a little bit of Sicily right here in the UK by bringing together all of our Nonna's traditional Sicilian recipes.

Nonna's Kitchen is not only a restaurant that provides freshly cooked breakfast, lunch and dinner every day. We have a range of counters that provide an assortment of Sicilian products. Our bakery imports the highest quality Sicilian flour to retain the traditional taste of our bread and fresh pasta. The patisserie creates the most delicious traditional cakes, from the Sicilian cannoli to birthday cakes, Nonna's has it all. Our gelato counter has over 20 mouth-watering flavours for you to try, which are all created in the UK by our patisserie chefs. We also have a deli counter, which is filled with salami, hams, cheeses, olives, pizzas, calzoni, arancini and selections of marinated vegetables.

Our passionate Sicilian chefs ensure to provide you with authentic recipes made with ingredients that are carefully selected in Sicily and local regions in the UK. So whether you're celebrating a birthday, meeting a few friends for a coffee and a cake or fancy a quiet night in with a takeaway, Nonna's will make you feel right at home.



NONNA'S KITCHEN
— SICILIAN RECIPES —



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STARTERS

	<u>Small</u>	<u>Large</u>
Pane e Dips (V) Basket of Fresh Bread with Dips	3.50	
Cestino di Pane (V) Basket of Homemade Bread	2.50	
Olive Marinate (V) Marinated Olive Bowl	2.45	
Garlic Bread (V) Garlic Bread Pizza	4.40	6.80
Cheese Garlic Bread (V) Garlic Bread Pizza with Cheese	4.90	7.35
Bruschetta(V) on our own Nonna's bread with Chopped Tomatoes, Garlic & Olive Oil	4.90	7.30
Antipasto Di Salumi Selection of Charcuterie (Meats)	7.00	
Antipasto Vegetariano (V) Marinated Vegetables, Artichokes & Caponata	6.50	
Zuppa Del Giorno (V) Soup of the Day Served With Croutons	5.50	
Calamari Fritti Deep Fried Fresh Squid Rings Served with Tartar Sauce	8.95	14.95
Melanzane Parmigiana (V) Baked Aubergines, Cheese & Tomato Sauce	9.00	12.00
Gamberoni Alla Diavola Whole King Prawns in a Spicy Tomato Sauce	9.50	17.00
Coppa Gamberetti Prawns Cocktail with Mary Rose Sauce	7.95	
Antipasti Siciliani (Sharing Platter) Selection of Meats, Cheeses and Marinated Vegetables Served with our Homemade Sicilian Bread	13.00	26.00
Caprese (V) Mozzarella, Tomato, Balsamic Vinegar and Olive Oil	6.50	9.00
Tricolore (V) Avocado, Mozzarella, Tomato	8.50	
Caprino (V) Marinated Roasted Vegetables, Grilled Goats Cheese	9.95	
Duck Liver Pate Duck Liver Pate with Butter, Toast & Poached Pear	6.95	
Brie Italian Deep Fried Brie served with Sweet Chilli Sauce	6.95	

SALADS

	<u>Small</u>	<u>Large</u>
Insalata di Pollo Grilled Chicken Salad with Caesar Dressing and Parmesan Cheese Shavings	9.50	12.50
Insalata di Pollo e Avocado Mixed Baby Leaves, Avocado, Bacon Sliced Chicken Breast, Cherry Tomatoes & our House Dressing	9.50	12.50
Hot Smoked Salmon Salad Broad Beans, Baby Gem, Pea Shoots, Seeds, Breakfast Radish and Lemon Oil	9.50	12.50

If you are concerned about food allergies, e.g. nuts, you are invited to ask one of our team members for assistance when selecting menu items.
All Items Inclusive of prevailing V.A.T
Service charge will apply on parties of 8 people or more.



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SICILIAN RECIPES

Rose' Wine

	<u>BOTTLE</u> 750ML	<u>GLASS</u> 175ML	<u>GLASS</u> 250ML
Nonnas House Rose'	13.95	4.00	5.50
Pinot Grigio Blush Just off-dry with delicious peach and strawberry flavour	15.50	4.50	5.90

Red Wine

	<u>Bottle</u> 750ml	<u>Glass</u> 175ml	<u>Glass</u> 250ml
Bonarda A great fresh slightly effervescent red from Pavia. Scent of raspberry and red currant	15.50	4.50	5.90
Montepulciano D'Abruzzo Intense, ruby red colour with violet nuances, characteristic aromas of red fruit, full bodied and robust, well balanced with tannin and oak features	19.75		
Chianti Classico Aged in oak for 1 year. Ruby red. Nuances of violets and ripe fruits on the nose.	18.95	5.20	6.80
Amarone della Valpolicella Classico A blend of Corvinand&Rondinella grapes and matured in oak barrels for three years. Very rich and concentrated.	48.00		
Barolo Docg Ruby red, with garnet highlights. On the nose, sweet oak with well ripened fruit, vanilla, cinnamon and green pepper.	29.50		



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Champagne And Sparkling

	<u>Bottle</u> 750ML	<u>Glass</u> 125ML
Prosecco DOC	25.00	5.00
Prosecco Rose' DOC	26.90	5.90
Moet &Chandon NV	55.00	
Moet &Chandon Rose	85.00	
Bollinger NV	75.00	
Laurent Perrier Rose	85.00	
Dom Perignon	155.00	
Louis Roederer Cristal Brut	210.00	
Moscato Vittoria Sweet Sparkling Wine	25.00	5.00

White Wine

	<u>Bottle</u> 750ml	<u>Glass</u> 175ml	<u>Glass</u> 250ml
<u>Nonna's House White</u>	14.95	4.50	5.50
<u>Pinot Nero "Bianco"</u> A great fresh slightly effervescent white from Pavia	15.95		
<u>Pinot Grigio Doc</u> Dry, full and perfectly balanced. Velvety and round, crisp and clean.	16.50	4.90	6.30
<u>Chardonnay, Terre Siciliane,</u> Pale straw with persistent lemon-green highlights. Very intense. Enhancing fruit that lingers on the soft	16.00	4.70	6.00
<u>Gavi Di Gavi D.O.C.G. "Conte Alari"</u> Full and rich taste, soft, which is a result of the complete ripening of the grapes, which intensify the character.	31.50		
<u>Sauvignon Blanc Doc</u> Straw yellow with greenish hues. Broad and pronounced with hints of flowers, peppers and ripe melon.	16.50	4.90	6.30

PASTA

<u>Rigatoni Della Nonna</u> Tubed Pasta with Homemade Sicilian Meatballs and Tomato Sauce	12.50
<u>Penne PolloAlla Pesto</u> Penne Pasta with Roasted Chicken and Red Pesto in a Creamy Sauce	11.50
<u>TagliatelleAllaBoscaiola</u> Ribbon Pasta with Mushrooms, Italian Sausage & Tomato Sauce	11.95
<u>Cannelloni Ricotta e Spinaci (v)</u> Cannelloni with Ricotta Cheese & Spinach	11.50
<u>Rigatoni Alla Siciliana (v)</u> Short Tube Pasta with Aubergine, Tomato & Salted Ricotta Shaving	9.50
<u>Penne Pomodoro (v)</u> Tubed Pasta with Tomato Sauce& Basil	8.50
<u>Penne Arrabbiata (v)</u> Tubed Pasta with Tomato and Chilli Sauce	9.50
<u>Spaghetti Carbonara</u> Spaghetti with Pancetta, Eggs & Cream	11.50
<u>Spaghetti Bolognese</u> Spaghetti with Minced Meat & Tomato Sauce	11.50
<u>Lasagne</u> Pasta Layers Baked in Tomato, Minced Beef & Béchamel Sauce	11.95
<u>Ravioli(Spinach & Ricotta, Mushroom, Pumpkin)</u> Ask your waiter for today's special	12.00
<u>Ravioli Crab</u> Tomato Sauce with a touch of Cream	15.00
<u>Linguine Fruitti di Mare</u> Linguini Pasta with Mixed Seafood, Garlic, Chili, Tomato & White Wine Sauce	15.00
<u>TagliatelleSalmone e Gamberi</u> Tagliatelle Pasta with Smoked Salmon, Prawns, Onion, Cherry Tomato in a creamy tomato Sauce	13.95

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MAIN COURSES

<u>Rack of Lamb</u>	17.50
With New Potatoes, Green Beans, Confit Garlic and Salsa Verdi	
<u>Scaloppina di Vitello Al Limone</u>	16.00
Veal Escalope served with Lemon Sauce, Vegetables and Potatoes	
<u>Pollo Ai Funghi</u>	16.50
Breast of Chicken served with Vegetables & Potatoes and Creamy Mushroom Sauce	
<u>Milanese Di Pollo</u>	14.95
Breast of Chicken in Breadcrumbs with Rocket, Garlic Butter, Chilli Flakes and Fries	
<u>Fegato Di Vitello Al Burro e Salvia</u>	15.50
Calf's Liver in Butter and Sage served with Vegetables and Potatoes	
<u>Filetto Alla Griglia</u>	23.95
Grilled 28 Days Mature Scottish 8oz Fillet Steak, Vine Cherry Tomatoes, House Sauce with Fries & Salad	
<u>Rib Eye</u>	17.95
Grilled 28 Days Mature Scottish 8oz Rib Eye Steak, Vine Cherry Tomatoes, House Sauce with Fries & Salad	
<u>The Famous Wood Grill Burger</u>	10.95
Rare Breed Beef, Bacon, Cheese, Pickled Onions & Bun Sauce, Fries & House Salad	
<u>Nonna's Chicken Burger</u>	11.95
Grilled Chicken Fillet, Bacon, Cheese & Bun Sauce, with Smashed Avocado, Fries & Salad	
<u>Branzino Arrostito</u>	16.50
Pan-fried Sea Bass Fillet with Crushed New Potatoes, Green Beans and Pomegranate Salsa	
<u>Salmone Alla Griglia</u>	14.95
Grilled Salmon Fillet with Creamed Leeks, Grain Mustard & Cockles	
<u>Cornish Day Boat</u>	13.50
Fish of the Day, Salsa Verdi, Fries & House Salad	
<u>Spring Risotto (v)</u>	12.50
Spring Risotto with Asparagus, Peas, Broad Beans, Spinach & Parmesan Cheese	
<u>Sea Food Risotto</u>	14.95
Mixed Sea Food Risotto with Mussels, Clams & Calamari	

SIDE DISHES

Mixed Salad £3.50	Seasonal Vegetables £3.50	Garlic Spinach £3.50
Roasted Potatoes £3.50	French Fries £3.00	
	Arancini £3.00	
	Ham & Mozzarella, Bolognese, Spinach & Mozzarella	

PIZZA

<u>Margherita (V)</u>	9.50
The Classic Pizza With Tomato Sauce, Mozzarella Cheese & Fresh Oregano	
<u>Tropicana</u>	11.00
Tomato Sauce, Mozzarella Cheese, Parma Ham, Pineapple, Black Olives and Mushrooms	
<u>Vegetariana (V)</u>	9.95
Tomato Sauce, Mozzarella Cheese, Fried Aubergine, Spinach, Peppers, Red Onions & Basil	
<u>Al Tonno</u>	10.95
Tomato Sauce, Mozzarella Cheese, Tuna, Capers, Red Onions & Black Olives	
<u>Al Pollo</u>	11.95
Tomato Sauce, Mozzarella Cheese, Chicken Breast, Sweet Red Peppers & Basil Pesto Base	
<u>Diavoletta</u>	11.95
Tomato Sauce, Mozzarella Cheese, Italian Spicy Salami, Spring Onions, Sun Dried Tomato & Black Olives	
<u>Americana Picante</u>	11.95
Tomato Sauce, Mozzarella Cheese, Pepperoni, Red Onions, Fresh Red Chillies & Basil	
<u>Capriccio</u>	11.95
Tomato Sauce, Mozzarella Cheese, Pepperoni, Parma Ham, Mushrooms & Black Olives	
<u>Quattro Stagioni</u>	11.00
Tomato Sauce, Mozzarella Cheese, Basil, Mushrooms, Cooked Ham, Wurster Artichokes & Olives	
<u>Emiliana</u>	11.95
Tomato Sauce, Mozzarella Cheese, Parma Ham, Parmesan Shavings, Rocket Salad & Green Pesto Sauce	
<u>Chorizo</u>	11.95
Tomato Sauce, Mozzarella Cheese, Spicy Spanish Chorizo Sausage, Sweet Red Peppers, Red Onions & Fresh Basil	
<u>Spinach</u>	10.95
Tomato Sauce, Mozzarella Cheese, Fresh Baby Spinach, Feta Cheese, Black Olives, Sun Blushed Tomatoes, Oregano & Olive Oil	

DESSERTS

<u>Oreo Cheesecake</u>	6.00
With Toffee Sauce & Flaked Almonds	
<u>Vanilla Crème Brulee</u>	5.95
With Short Bread	
<u>Berry Eton Mess</u>	5.50

