

## 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, Avera	£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 / Aperol	£3.80	
Port	£3.80	

### Soft Drinks

Still/Sparkling Water	£2.30 (500ml)	
Coca Cola / Diet Coke	£2.00	Cans: £2.50
Lemonade	£2.00	Cans: £2.50
Lemon Ice Tea / Peach Ice Tea	£2.00	Cans: £2.50
Juices:		
• Pineapple, Apple, Cranberry	£2.00	
• Pear Juice, Peach Juice	£2.20	
San Pellegrino:		
• Orange, Lemon, Blood Orange	£2.00	
• Chinotto	£2.00	
Fresh Orange Juice	£2.50	

<u>Beer</u>	<u>Bottle</u>	<u>½ Pint</u>	<u>Pint</u>
Peroni	£3.50	£2.20	£4.40
Menabrea	£2.90	£2.00	£4.00
Budweiser	£3.50		
Heineken	£3.50		
Corona	£3.50		
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.



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## STARTERS

	<u>Small</u>	<u>Large</u>
<b><u>Pane e Dips (V)</u></b> Basket of Fresh Bread with Dips	3.00	
<b><u>Cestino di Pane (V)</u></b> Basket of Homemade Bread	2.00	
<b><u>Olive Marinate (V)</u></b> Marinated Olive Bowl	2.00	
<b><u>Garlic Bread (V)</u></b> Garlic Bread Pizza	4.40	6.80
<b><u>Cheese Garlic Bread (V)</u></b> Garlic Bread Pizza with Cheese	4.90	7.35
<b><u>Bruschetta (V)</u></b> Pizza with Chopped Tomatoes, Garlic & Olive Oil	4.90	7.30
<b><u>Antipasto Di Salumi</u></b> Selection of Charcuterie (Meats)	7.00	
<b><u>Antipasto Palermitano (V)</u></b> Marinated Anchovies, Tuna and Stuffed Peppers	6.50	
<b><u>Antipasto Vegetariano (V)</u></b> Marinated Vegetables, Artichokes & Caponata	6.50	
<b><u>Zuppa Del Giorno (V)</u></b> Soup of the Day Served With Croutons	5.50	
<b><u>Calamari Fritti</u></b> Deep Fried Fresh Squid Rings Served with Tartar Sauce	8.50	13.50
<b><u>Melanzane Parmigiana (V)</u></b> Baked Aubergines, Cheese & Tomato Sauce	8.00	11.00
<b><u>Gamberoni Alla Diavola</u></b> Whole King Prawns in a Spicy Tomato Sauce	9.00	17.00
<b><u>Coppa Gamberetti</u></b> Prawns Cocktail with Mary Rose Sauce	6.90	
<b><u>Capesante</u></b> Pan Fried King Scallops with Chorizo and Cauliflower Puree	8.50	
<b><u>Antipasti Siciliani (Sharing Platter)</u></b> Selection of Meats, Cheeses and Marinated Vegetables Served with our Homemade Sicilian Bread	13.00	26.00
<b><u>Caprese (V)</u></b> Mozzarella, Tomato, Balsamic Vinegar and Olive Oil	6.50	9.00

## SALADS

	<u>Small</u>	<u>Large</u>
<b><u>Insalata di Pollo</u></b> Grilled Chicken Salad with Caesar Dressing and Parmesan Cheese Shavings	9.50	12.50
<b><u>Insalata di Pollo e Avocado</u></b> Mixed Baby Leaves, Avocado, Bacon Sliced Chicken Breast, Cherry Tomatoes & our House Dressing	9.50	12.50
<b><u>Tricolore (V)</u></b> Avocado, Mozzarella, Tomato	8.50	11.50
<b><u>Insalata Di Tonno</u></b> Baby Gem, Tuna Steak, Onions, Boiled Egg & Green Beans	9.20	12.00
<b><u>Caprino (V)</u></b> Marinated Roasted Vegetables, Grilled Goats Cheese	9.00	

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## Rose' Wine

	<u>BOTTLE</u> 750ML	<u>GLASS</u> 175ML	<u>GLASS</u> 250ML
<b><u>Nonnas House Rose'</u></b>	13.95	4.00	5.50

### Pinot Grigio Blush

Just off-dry with delicious peach and strawberry flavour

15.50	4.50	5.90
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## Red Wine

	<u>Bottle</u> 750ml	<u>Glass</u> 175ml	<u>Glass</u> 250ml
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### Bonarda

A great fresh slightly effervescent red from Pavia. Scent of raspberry and red currant

15.50	4.50	5.90
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### 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
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### 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
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### Amarone della Valpolicella Classico

A blend of Corvinand & Rondinella grapes and matured in oak barrels for three years. Very rich and concentrated.

48.00
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### 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> <u>750ML</u>	<u>Glass</u> <u>125ML</u>
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> <u>750ml</u>	<u>Glass</u> <u>175ml</u>	<u>Glass</u> <u>250ml</u>
<u>Nonna's House White</u>	13.95	4.00	5.50
<u>Pinot Nero "Bianco"</u> A great fresh slightly effervescent white from Pavia	15.50		
<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>Bia, Terre Del Sole</u> A fantastic blend of native Sicilian grape varieties to give a smooth fruited white with impact of freshness.	14.50	4.25	5.75
<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	11.50
<u>Spaghetti Vongole</u> Spaghetti with Clams in White Wine Sauce	12.75
<u>Tagliatelle Gamberoni e Zucchine</u> Ribbon Pasta with Prawns, Courgette & Tomato Sauce	13.00
<u>Tagliatelle Alla Boscaiola</u> Ribbon Pasta with Mushrooms, Italian Sausage & Tomato Sauce	11.50
<u>Cannelloni Ricotta e Spinaci (v)</u> Cannelloni with Ricotta Cheese & Spinach	10.50
<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 Smoked Bacon, Eggs & Cream	10.50
<u>Spaghetti Bolognese</u> Spaghetti with Minced Meat & Tomato Sauce	10.50
<u>Lasagne</u> Pasta Layers Baked in Tomato, Minced Beef & Béchamel Sauce	10.80
<u>Ravioli</u> Ask your waiter for today's special	9.95
<u>Linguine Fruitti di Mare</u> Linguini Pasta with Mixed Seafood, Garlic, Chili, Tomato & White Wine Sauce	15.00
<u>Tagliatelle Salmone e Gamberi</u> Tagliatelle Pasta with Smoked Salmon, Prawns, Onion, Cherry Tomato in a creamy tomato Sauce	13.95
<u>Wild Mushroom Risotto (v)</u> Wild Mushroom Risotto with Parmesan Shavings and a Touch of Truffle Oil	12.00

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## MAIN COURSES

<b><u>Salsiccia Con Patate</u></b>	<b>14.50</b>
Grilled Italian Sausage with Whole Grain Mashed Potatoes & Topped with Sicilian Gravy	
<b><u>Scaloppina di Vitello Al Limone</u></b>	<b>16.00</b>
Veal Escalope served with Lemon Sauce, Vegetables and Potatoes	
<b><u>Pollo Ai Funghi</u></b>	<b>16.50</b>
Breast of Chicken served with Vegetables & Potatoes and Creamy Mushroom Sauce	
<b><u>Milanese Di Pollo</u></b>	<b>14.95</b>
Breast of Chicken in Breadcrumbs with Rocked, Berkswell Cheese with Garlic Butter & Chilli Flakes	
<b><u>Fegato Di Vitello Al Burro e Salvia</u></b>	<b>15.50</b>
Calf's Liver in Butter and Sage served with Vegetables and Potatoes	
<b><u>Agnello Scottadito</u></b>	<b>17.00</b>
Grilled Lamb Chops (3 pieces) on Crushed New Potatoes, Green Beans & Salsa Verdi	
<b><u>Filetto Alla Griglia</u></b>	<b>23.00</b>
Grilled 28 Days Mature Scottish 8oz Fillet Steak, Roast Flat Mushroom Vine Cherry Tomatoes, House Sauce and Chips	
<b><u>Sirloin Steak</u></b>	<b>17.50</b>
Grilled 28 Days Mature Scottish 8oz Sirloin Steak, Roast Flat Mushroom Vine Cherry Tomatoes and Chips	
<b><u>Rib Eye</u></b>	<b>17.50</b>
Grilled 28 Days Mature Scottish 8oz Rib Eye Steak, Roast Flat Mushroom Vine Cherry Tomatoes, House Sauce and Chips	
<b><u>The Famous Wood Grill Burger</u></b>	<b>10.95</b>
Rare Bread Beef, Bacon, Cheese, Pickled Onions & Bun Sauce, Chips & House Salad	
<b><u>Branzino Arrostito</u></b>	<b>16.50</b>
Pan-fried Sea Bass Fillet with Crushed New Potatoes, Grilled Asparagus, Lemon Capers & Shallot Dressing	
<b><u>Salmone Alla Griglia</u></b>	<b>14.95</b>
Salmon Fillet, Samphire Grass, Brown Shrimps, Tomato Petal & Garlic Butter	
<b><u>Cornish Day Boat</u></b>	<b>13.50</b>
Fish of the Day, Salsa Verdi, Chips & House Salad	

## SIDE DISHES

<b>Mixed Salad</b>	£3.00	<b>Sweet Fries</b>	£3.00	<b>Seasonal Vegetables</b>	£3.00
<b>Roasted Potato</b>	£3.00	<b>Truffle Fries</b>	£3.00	<b>Roast Flat Mushroom</b>	£2.20
	<b>Garlic Spinach</b>	£3.00	<b>French Fries</b>	£2.75	

### Arancini **£2.50**

Ham & Mozzarella, Bolognese, Spinach & Mozzarella

## PIZZA

<b><u>Della Nonna</u></b>	<b>8.35</b>
Tomato Sauce, Sicilian Pecorino Cheese, Red Onions, Black Olives, Salted Anchovies and Oregano	
<b><u>Margherita (V)</u></b>	<b>8.50</b>
The Classic Pizza With Tomato Sauce, Mozzarella Cheese & Fresh Oregano	
<b><u>Hawaiana</u></b>	<b>9.00</b>
Tomato Sauce, Mozzarella Cheese, Sweet Corn, Cooked Ham & Pineapple	
<b><u>Vegetariana (V)</u></b>	<b>8.75</b>
Tomato Sauce, Mozzarella Cheese, Fried Aubergine, Spinach, Peppers, Red Onions & Basil	
<b><u>Al Tonno</u></b>	<b>9.90</b>
Tomato Sauce, Mozzarella Cheese, Tuna, Capers, Red Onions & Black Olives	
<b><u>Ai Funghi (V)</u></b>	<b>8.75</b>
Tomato Sauce, Mozzarella Cheese, Mushrooms	
<b><u>Diavoletta</u></b>	<b>10.75</b>
Tomato Sauce, Mozzarella Cheese, Italian Spicy Salami, Spring Onions, Sun Dried Tomato & Black Olives	
<b><u>Parmeggiana (V)</u></b>	<b>8.90</b>
Tomato Sauce, Mozzarella Cheese, Fried Aubergines & Parmesan Shavings	
<b><u>Galletto</u></b>	<b>10.95</b>
Tomato Sauce, Mozzarella Cheese, Roasted Chicken, Goats Cheese, Red Onions & Sun Dried Tomato	
<b><u>Quattro Stagioni</u></b>	<b>11.00</b>
Tomato Sauce, Mozzarella Cheese, Basil, Mushrooms, Cooked Ham, Wurster Artichokes & Olives	
<b><u>Marinara</u></b>	<b>11.75</b>
Tomato Sauce, Calamari, Prawns, Mussels & Clams	
<b><u>Emiliana</u></b>	<b>11.50</b>
Tomato Sauce, Mozzarella Cheese, Parma Ham, Parmesan Shavings, Rocket Salad & Green Pesto Sauce	
<b><u>Josie's Pizza</u></b>	<b>11.50</b>
Tomato Sauce, Mozzarella Cheese, Spinach, Egg, Black Olives & Flaked Parmesan	

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