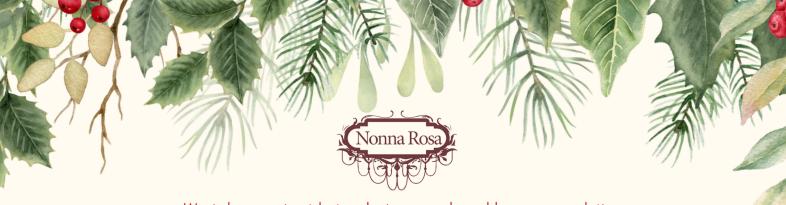


CHRISTMAS 2023

NONNA ROSA 119 HIGH ST, UXBRIDGE UB8 1JT







We take great pride in what we cook and how we cook it.

Not all ingredients are created equal!

We can proudly say our locally sourced produce is the best around and would like to take this opportunity to thank our tireless suppliers for providing what our customers want, when they want it.

This year's festive feast, by Executive Chef Alberto, is his finest hour, full of flavour and passion only found in the heart of an artisan as excited about great food now as he was when he started 35 years ago in the back streets of Napoli selling panzerotte he made in his family home.

No perfect meal is complete without the perfect drink.

Our handmade infusions need no introduction.

They make our cocktails unique and endlessly delicious. Way too many choices to list - so all we say is whatever your taste, we can make it happen.

Celebrate with us and make good memories with the people you love.





24TH DECEMBER (CHRISTMAS EVE) - OPEN AS NORMAL
25TH DECEMBER (CHRISTMAS DAY) - 12PM-6PM
26TH DECEMBER (BOXING DAY) - CLOSED
27TH-30TH DECEMBER - OPEN AS NORMAL
31ST DECEMBER (NEW YEARS EVE) - OPEN AS NORMAL
1ST JANUARY (NEW YEARS DAY) - CLOSED
2ND JANUARY - OPEN AS NORMAL



Mushroom duxelle & blue cheese pesto

King Prawns King prawns in a white wine, garlic butter, chilli & parsley sauce

Bruschetta (v, vg) Garlic rubbed ciabatta topped with San Marzano tomato, olives & onions

Luxury Duck Liver Pate Homemade duck pate, warm ciabatta & Italian sour cherry chutney

MAIN COURSES

Roast Breast and Leg of Gold Label Norfolk Turkey Sautéed sprouts, stuffing, honey roast parsnips & carrots, duck fat potatoes, cranberry sauce & gravy

> Fillet Steak Medallions (£10 supplement) Fillet steak medallions in a red wine and mushroom sauce with wilted spinach & roast potatoes (served medium)

Grilled Salmon (af) Grilled salmon on a pea and asparagus risotto

Tortelli Al Porcini (v, vg) Mushroom tortellini in a white wine and sage sauce

DESSERTS

Tiramisu, chocolate sauce (v)

Limoncello cheesecake, raspberry coulis (v)

Sicilian lemon sorbet (vg)

Set menu must be pre-ordered no later than ten days in advance. A 12.5% discretionary service charge will be added to all parties. All our food is prepared in a kitchen where nuts, gluten & other allergens are present. Due to the unprecedented availability of ingredients, some menu items may occasionally be unavailable - we endeavor to accommodate with a suitable alternative. Please contact us if you have any dietary requirements.



Italian Cured Salami (gf) Served with hand cut melon

King Prawns King prawns in a white wine, garlic butter, chilli & parsley sauce

Smoked Salmon Served with capers, lemon creme fraiche and hand baked ciabatta

Tuscan Bean Soup (v, vg)
Served with hand baked ciabatta

Stuffed Mushrooms (v, gf)
Mushroom duxelle & blue cheese pesto

MAIN COURSES

Roast Breast and Leg of Gold Label Norfolk Turkey
Sautéed sprouts, stuffing, honey roast parsnips & carrots, duck fat potatoes,
cranberry sauce & gravy

Filleto Rossini

Fillet steak, homemade ciabatta crouton in a Barolo sauce, served with roast potatoes & broccoli

Sea Bass Siciliano (gf)

Pan fried seabass fillets in a light white wine, cherry tomatoes, olives & capers sauce on a bed of wilted spinach & roast potatoes

Nonna's Gnocchi (vg) Spinach gnocchi in a San Marzano tomato sauce and seasonal vegetables

DESSERTS

Tiramisu, chocolate sauce (v)

Limoncello cheesecake, raspberry coulis (v)

Sicilian lemon sorbet (vg)

Italian cheese, oatcakes and cherry chutney



NOW TAKING CHRISTMAS BOOKINGS

NONNA ROSA 119 HIGH ST, UXBRIDGE UB8 1JT



