Nonna Rosa

STONE BAKED BREADS & OLIVES

Garlic pizza bread	7.50
Garlic pizza bread with Cheese	8.50
Deep fried mozzarella doughballs	7.00
Warm ciabatta, rosemary & olive oil	5.00
Marinated olives and bread	6.50
Bruschetta, mozzarella, San Marzano tomato & basil	8.50

STARTER

Whitebait	10.50
Luxury duck pâté	11.00
Prosciutto & melon	12.50
Aubergine Parmigiana (V)	11.00
Calamari Fritti	11.00
Chargrilled Sardines	11.00
Smoked salmon, onions, caperberries, bread, crème fraîche	12.50
Stuffed portobello mushrooms (V), Gorgonzola & pine nuts	10.50
King prawns, garlic butter, chilli, lemon & parsley *(deveined and peeled)*	12.50
Summer vegetable minestrone soup, basil pesto & Parmesan	7.50
Steamed mussels with: white wine, chilli & garlic	S:12.00 M:21.00

PASTA

Hand-filled ravioli, spinach, ricotta, salsa crudo & pine nuts (V)	18.00
Penne Arrabbiata (V) – Penne pasta in tomato & chilli sauce	14.00
Gnocchi Primavera (V, VG)	17.50
Organic mushroom risotto, truffle oil & Parmesan (V)	17.50
Seafood linguine pasta, clams, mussels	19.50
Farfalle pasta, smoked salmon, asparagus, dill, mascarpone	19.00
Penne chicken, wild mushroom, white wine, cream & basil	17.50
Spaghetti Carbonara	17.50
Spaghetti Bolognese	17.50
Lasagne al forno di carne	18.00
Penne pasta, spicy Tuscan sausage, tomato & pecorino	18.00

PIZZA

Margherita (V) - *Mozzarella & San Marzano tomato*	12.50
Pizza Al Pesto (V) - *San Marzano tomato, basil pesto, fresh buffalo mozzarella & rocket*	15.00
Ai Funghi (V) - *Organic mushroom, mozzarella & tomato*	13.50
Prosciutto - *Prosciutto ham, mushroom & mozzarella*	17.50
Napolitana - *Anchovies, black olives, roasted red onions, capers, mozzarella & tomato*	17.50
Fiorentina - *Wilted spinach, egg, parmesan, olives, mozzarella & tomato*	17.50
Diavolo - *Fennel salami, peppers, chilli oil, black olive, mozzarella & tomato spicy*	18.00
Chicken Spicy - *chicken, mushrooms, peppers, mozzarella & tomato*	18.00
Calzone - *Organic mushroom, fennel salami, mozzarella, ham & tomato*	17.50

GLUTEN FREE BASE AVAILABLE - £2

SALAD

Chargrilled Mediterranean vegetables, grilled goat's cheese, roast potato balsamic dressing (V)	17.50
Grilled chicken, pancetta, avocado, roast peppers & mixed leaves	17.50
Avocado & crayfish, ripe avocado with crayfish, baby gem & house dressing.	19.00

FISH AND MEAT

Whole roast Seabass, fennel, lemon & fresh herbs served with roast potatoes	28.00
Grilled salmon, pea & asparagus risotto	24.00
Pollo Limone - chicken breast in a lemon & white wine sauce, with spinach and Italian roast potatoes	21.00
Chicken Milanese, spaghetti pomodoro & parmesan	22.50
Pollo Cream – chicken breast in a cream & mushroom sauce served with roast potatoes	21.00
8oz 28-day hung chargrilled ribeye steak, roast potatoes, mushrooms & tomato	35.00
8oz fillet steak medallions in a red wine & mushroom sauce served with roast potatoes & chilli garlic broccoli	37.00
Slow-cooked pork belly, borlotti beans & spring greens	26.00
Chargrilled lamb cutlets, caponata, mint & wild garlic pesto	33.00
8oz Fillet Steak Rossini, crouton, duck pâté & red wine sauce served with fries	37.00
Duck breast, celeriac & potato dauphinoise, kale in Barolo and cherry sauce	26.00

SIDES

French fries	5.00
Oven roasted tomato, rocket and basil salad	7.00
Broccoli, chilli & garlic	6.00
Roast Potatoes	5.50
Green salad with house dressing	5.00
Red Wine & Mushroom sauce	4.00
Peppercorn sauce	4.00
Cream & Mushroom sauce	4.00
Wilted spinach	6.00

If you suffer from a food allergy or intolerance, please let your server know upon placing your order. A discretionary service charge of 12.5% will be added to parties of 5 and over thank you. WIFI Login: The Nonna Rosa (Guest) - Password Nonnarosa