

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	£4.20	
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	£2.85 (500ml)
Soda/Tonic Water	£2.20
Pepsi / Diet Pepsi	£2.65
Lemonade	£2.65
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 Bottle	£3.95		
Pint	£5.50	Half Pint	£2.75
Heineken	£3.50		
Corona	£3.95		
Cider	£4.50		



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



NONNA'S KITCHEN
SICILIAN RECIPES

STARTERS

	<u>Small</u>	<u>Large</u>
<u>Pane e Dips (V)</u> Basket of Fresh Bread with Dips	3.50	
<u>Tomato pizza bread (V)</u> Pizza base with Nonnas tomato sauce & garlic a touch of oregano	4.70	7.00
<u>Focaccia Al Rosmarino (V)</u> Sicilian pizza base with olive oil and rosemary	4.50	6.80
<u>Olive Marinare (V)</u> Marinated Olive Bowl	2.75	
<u>Garlic Bread (V)</u> Garlic Bread Pizza	4.40	6.80
<u>Cheese Garlic Bread (V)</u> Garlic Bread Pizza with Cheese	4.90	7.35
<u>Bruschetta (V)</u> On our own Nonna's bread with Chopped Tomatoes, Garlic & Olive Oil	4.90	7.30
<u>Antipasto Italiano</u> Mixed Italian charcuterie meats, provolone cheese & olives	7.95	14.90
<u>Grigliata di Verdura Calda (V)</u> Marinated grilled peppers, aubergines & courgettes	5.95	
<u>Zuppa Del Giorno (V)</u> Soup of the Day Served With Croutons	5.50	
<u>Calamari Fritti</u> Deep Fried Fresh Squid Served with Nonna's special Tartar Sauce	8.95	14.95
<u>Melanzane Parmigiana (V)</u> Baked Aubergines, Cheese & Tomato Sauce	9.00	12.00
<u>Gamberoni Alla Diavola</u> Whole King Prawns in a Spicy Tomato Sauce	9.50	17.00
<u>Gamberoni Burro Aaglio</u> Pan fried king prawns with garlic butter. Served with Nonna's Sicilian bread	9.00	16.00
<u>Tricolore (V)</u> Avocado, Mozzarella, Tomato	8.50	
<u>Avocado Gamberetti</u> Avocado with water prawns, served with iceberg lettuce with mary rose sauce.	8.95	
<u>Cozze Alla Provinciale</u> Fresh mussels cooked with garlic and tomato sauce. Served with Nonna's bread	8.50	
<u>Salmone Affumicato con Granchio</u> Smoked salmon with Cornish Crab Served with mary rose sauce on a basket of salad	9.50	
<u>Funghi Ripieno</u> Mushrooms stuffed with mozzarella and cured meats Baked in the oven served with Nonna's tomato zauce	7.95	
<u>Mozzarella in Carrozza</u> Deep fried mozzarella in breadcrumbs. Served with our spicy tomato sauce	6.95	

SALADS

	<u>Small</u>	<u>Large</u>
<u>Insalata di Pollo e Avocado</u> Grilled Chicken Salad with Caesar Dressing & Parmesan Cheese Shavings with avocado and cherry tomatoes	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



NONNA'S KITCHEN
SICILIAN RECIPES

Rose' Wine

Blushmore Zinfandel Rose ITALY

A fantastic example of an off-dry, easy drinking wine full of summer fruit flavours with a hint of sweetness.

Torre Alta Pinot Grigio Rose ITALY

A pale and delicate Rosé with beautiful soft strawberry flavours, nuances of nectarine and perfumed floral notes.

Red Wine

Rosalbo Rosso SICILY

Blend of Italian & International grapes, this red is well-balanced between fruits and spices

Bresco Merlot ITALY

Super smooth with a soft and plummy texture, and hints of vanilla.

Torre Cerere Montepulciano d'Abruzzo ITALY

This is a soft, fruity and approachable red. Notes of red cherry and blackcurrant gives this wine a rustic feel.

Oltre Passo Primitivo ITALY

Flavours of dried prune, date and plump cherry, with swathes of sweet spice. A mouth coating, chocolatey red wine

Grati G Chianti ITALY

Full of vibrant cherry and strawberry fruit, with violet undertones. A traditional and rustic Chianti.

Valpolicella Superiore Ripasso, La Casetta ITALY

A beautiful deep ruby hue and lots of almost confected cherry, plum and berry fruits complemented by vanilla hints. Fine and rounded, a velvety smooth palate bursting with intense and complex flavours.

Amarone Classico Costasera, Masi ITALY

Prune, fig and chocolate are to name but a few. Every sip discovers another beautiful flavour from this brilliant producer.

<u>BOTTLE</u>	<u>GLASS</u>	<u>GLASS</u>
<u>750ML</u>	<u>175ML</u>	<u>250ML</u>

16.95	4.95	5.95
-------	------	------

19.95	5.20	6.95
-------	------	------

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

15.95	4.50	5.95
-------	------	------

16.95	4.95	6.20
-------	------	------

19.95		
-------	--	--

21.95		
-------	--	--

24.95		
-------	--	--

34.95		
-------	--	--

59.95		
-------	--	--



NONNA'S KITCHEN
SICILIAN RECIPES

Champagne And Sparkling

	<u>Bottle</u> <u>750ML</u>	<u>Bottle</u> <u>20CL</u>
Prosecco Bel Canto	25.00	7.95
Prosecco Bel Canto Rose	26.90	
Moet &Chandon NV	59.00	
Moet &Chandon Rose	75.00	
Taittinger	59.00	
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>Rosalbo Bianco SICILY</u> Blend of Italian grapes & Local grapes used to produce Marsala, this wine is fresh and fruity with a slight nuttiness & zingy acidity.	15.95	4.50	5.95
<u>Crescendo Pinot Grigio ITALY</u> A clean, fresh and fruity wine with lots of citrus and ripe pear flavours. Dry and crisp with refreshing finish.	16.95		6.20
<u>Oltre Passo Falanghina ITALY</u> Displaying a touch of peach and apricot. Bright and refreshing, with a rounded lemon zest character on the palate.	19.95		
<u>Kokako Sauvignon Blanc NEW ZEALAND</u> Gooseberry, and tropical spectrum. Citrus backbone. Fresh acidity with more mid-palate.	21.95	5.50	7.50
<u>Gavi Di Gavi D.O.C.G. "La Toledana"</u> Ripe peach and pears with hints of citrus and a slight honeyed edge held together by steely minerality and a fresh acidity	28.95		
<u>Pietrariccia Fiano, Surani ITALY</u> A bright lemon colour with a golden tinge. The nose offers an inviting mixture of citrus and tropical fruit with floral hints. Crisp acidity and good palate texture make for a refreshing, satisfying feel	23.95		
<u>Fattori Soave</u> A pale, light-bodied wine, with a core of citrus and white apple fruit. The bouquet is enhanced by subtle hints of sage and nettle, while the palate is fresh, crisp and gently mineral textured	24.95		

PASTA

<u>Rigatoni Della Nonna</u> Tubed Pasta with Homemade Sicilian Meatballs and Tomato Sauce	12.50
<u>Penne alla Genovese</u> Penne with Chicken and Green Pesto in a Creamy Sauce	11.50
<u>Penne Broccoli e Salsiccia</u> Penne cooked with Italian sausage and tender stem broccoli served with cherry tomato sauce	12.50
<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 alla Napoletana (v)</u> Tubed Pasta with our homemade Tomato Sauce, just like Nonna used to make	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 Spinaci & Ricotta</u> Fresh ravioli filled with spinach & ricotta with Nonna's tomato sauce	12.00
<u>Rigatoni Con Funghi & Piselli</u> Tubed Pasta with mushrooms,peas and fresh cream topped with wild rocket	11.50
<u>Tagliatelle Alla Matriciana</u> Tagliatelle with Italian pancetta,onions and Nonna's own tomato sauce	11.95
<u>Linguini Alla Pescatora</u> Linguini Pasta with Mixed Seafood served in a cherry tomato Sauce	15.00
<u>Tagliatelle Al Salmone</u> Tagliatelle Pasta with Smoked Salmon, served with Nonna's creamy tomato Sauce	12.95
<u>Linguine Gamberoni e Zucchini</u> Linguine with King Prawns,courgettes served with fresh cherry tomato sauce & garlic	13.95
<u>Spaghetti Alle Vongole</u> Spaghetti with fresh clams served in a light cherry tomato sauce & garlic	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



NONNA'S KITCHEN
SICILIAN RECIPES



NONNA'S KITCHEN
SICILIAN RECIPES

MAIN COURSES

CARNE

<u>Agnello Alla Griglia</u>	17.50
Grilled Rack of Lamb served with roast potatoes & mixed Vegetables	
<u>Scaloppina di Vitello Ai Funghi</u>	16.00
Veal Escalope served with a creamy mushroom sauce, served with Roast potatoes & mixed Vegetables	
<u>Scaloppina Di Vitello alla Milanese</u>	15.50
Breaded Veal Escalope served with a choice of Spaghetti Napoli or Bolognese	
<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
Breaded Chicken Fillet served with a choice of Spaghetti Napoli or Bolognese	
<u>Pollo Alla Cacciatora</u>	16.95
Chicken Breast Fillet with a tomato sauce, Pancetta and Mushrooms, served with Roast Potatoes and mixed Vegetables	
<u>Fegato e Pancetta Alla Griglia</u>	16.00
Calf's Liver with Italian Pancetta served with Vegetables and Roast Potatoes	
<u>Bistecca Alla Griglia</u>	18.50
Grilled Sirloin Steak served with Fries and Dressed Salad	
<u>Bistecca Ai Funghi/Pepe</u>	18.95
Grilled Sirloin Steak topped with a Creamy Mushroom or Peppercorn sauce served with Roast Potatoes & Mixed Vegetables	
<u>Rib Eye</u>	17.95
Grilled 28 Days Mature 8oz Rib Eye Steak with Fries & Salad and House Sauce	

PESCE

(All our Fish is served with today's market mixed vegetables & roast potatoes)

<u>Branzino Alla Griglia</u>	16.50
Wild Grilled Seabass Fillet with Lemon and Olive Oil	
<u>Salmone Gamberetti e Spinaci</u>	15.50
Fresh Fillet of Salmon topped with Spinach and water Prawns served in a white wine, butter sauce	
<u>Pesce Spada Alla Griglia</u>	17.50
Fresh Grilled Swordfish topped with Capers, Black Olives and Cherry Tomatoes	

SIDE DISHES

Mixed Salad - 3.50	Seasonal Vegetables - 3.50	Garlic Spinach - 3.50
Roasted Potatoes - 3.50	French Fries - 3.00	Tenderstem Broccoli - 3.50
Arancini Bolognese - 3.50	Zucchini Fritti - 3.50	



NONNA'S KITCHEN
SICILIAN RECIPES

PIZZA

<u>Margherita (V)</u>	9.50
The Classic Pizza With Tomato Sauce, Mozzarella Cheese & Fresh Oregano	
<u>Hawaiiana</u>	11.50
Tomato Sauce, Mozzarella Cheese, Ham, Pineapple, and Sweetcorn	
<u>Vegetariana (V)</u>	11.50
Tomato Sauce, Mozzarella Cheese, Fried Aubergine, Mushrooms, Peppers and Red Onions	
<u>Fiorentina</u>	12.50
Tomato Sauce, Mozzarella Cheese, Spinach, Egg, Parmesan cheese & Black Olives	
<u>Napoli</u>	12.40
Tomato Sauce, Mozzarella Cheese, Anchovies, Capers & Black Olives	
<u>Diavoletta</u>	11.95
Tomato Sauce, Mozzarella Cheese, Italian Spicy Salami, Spring Onions, Sun Dried Tomato & Black Olives	
<u>Della Nonna</u>	12.40
Tomato Sauce, Mozzarella Cheese, Italian Sausage, Peppers & Fried Aubergine	
<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, Artichokes & Olives	
<u>Emiliana</u>	11.95
Tomato Sauce, Mozzarella Cheese, Parma Ham, Parmesan Shavings, Rocket Salad & Green Pesto Sauce	
<u>Quattro Formaggi</u>	13.00
Mozzarella, Gorgonzola, Parmesan and Smoked Cheese	
<u>Prosciutto e Funghi</u>	11.50
Tomato Sauce, Mozzarella, Italian Ham and Mushrooms	
<u>Quattro Gusti</u>	11.80
Tomato Sauce, Mozzarella, Mushrooms, Artichokes, Cooked Ham and Olives	
<u>Calzone</u>	12.50
Folded Pizza with Mozzarella, Ham, Pepperoni, Mushrooms and a touch of tomato sauce	

RISOTTO

<u>Risotto Con Polpa Di Granchio</u>	13.95
Arborio Rice with Cornish Crab and Prawns in a light Tomato Sauce	
<u>Risotto Ai Porcini e Spinaci (V)</u>	13.50
Arborio Rice with Porcini Mushrooms and fresh Spinach with a touch of Cream in a red wine sauce	

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.



NONNA'S KITCHEN
SICILIAN RECIPES