

APERITIVO

One of our favourite Italian traditions.

Time dedicated after work & pre dinner to take a drink and a small plate of something delicious

BOLOGNA BOARDS

Inspired by La Prosciutteria in Bologna, we've carefully curated a sharing board, using a selection of Italy's finest meats and cheeses

MEATS & CHEESES

Fennel Salami, Salsiccia Piccante, Speck, 18-month Parma Ham, Pecorino, Gorgonzola DOP, Grana Padano
all served with antipasti & homemade focaccia, topped with spicy tomato tapenade, balsamic glaze and basil pesto

PER QUATTRO £42

PER DUE £24

PER UNO £15

CHEESES

Pecorino, Gorgonzola DOP, Grana Padano, Buffalo Mozzarella, Scamorza, Olives, Artichokes, Grilled Peppers
all served with homemade focaccia, topped with spicy tomato tapenade, balsamic glaze and basil pesto

PER QUATTRO £42

PER DUE £24

PER UNO £15

DELI COUNTER

If you're looking for something more substantial, pop up to the Deli counter, where you'll find a selection of Nonna's Signature Dishes

ARANCINI £7

LASAGNE CALABRESE £10.5

POLPETTE E PANE £10.5

MELANZANE PARMIGIANA £10.5

SPINACH & RICOTTA CANNELLONI £12.5

VINI E PROSECCO

We've carefully curated our list, showcasing only wines that we love, from organic wines, to easy drinking rose & our wine of the month

VINO BIANCO £7 | £9.5 | £26

Zibbibo, a rounded and elegant Sicilian white wine from organic vineyards

VINO ROSSO £7 | £9.5 | £26

Nero d'Avola, the most important grape in Sicily. Notoriously drinkable

VINO ROSATO £7 | £9.5 | £26

Bright, crisp & dry Rosato from Puglia, predominantly made from Negroamaro

PROSECCO £7 | £9 | £32

Prima Alto. Fresh & light on the palate, notes of peach & green apple

PROSECCO ROSATO £7 | £9 | £32

Prima Alto. Light & refreshing. Classic prosecco with a touch of sweetness

SPRITZ

APEROL SPRITZ £9.5

The after-work spritz of choice for many Italians. Prosecco, bitter orange and soda

HUGO SPRITZ £9.5

Prosecco, gin, elderflower, mint & soda. Refreshing, floral & herbal

LIMONCELLO SPRITZ £9.5

Made with limoncello from Amalfi, prosecco & soda

AMARETTO SUMMER SPRITZ £9.5

Amaretto, honey syrup, white peach & jasmine soda, finished with a splash of lemon juice

PEAR BELLINI £9

A simple mix of Prosecco & fragrant pear purée

ELDERFLOWER SGROPPINO £10

A cocktail that acts as a dessert. Gin, elderflower liqueur, Prosecco & lemon sorbet

OCTOBER WINE LIST

Wine of the month

MONTEPULCIANO D'ABRUZZO, AMOTERRA, ABRUZZO

This wine company is run by four wine industry friends who are on a mission to showcase the best and most typical wines from all over Italy. Their Montepulciano is concentrated, elegant and easy drinking.

Plenty of juicy red fruit and spices; displays a fantastically smooth finish.

175ml £8

250ml £10

Bottle £26

RED

PRIMITIVO, TERRE DE MONTELUSA, PUGLIA

Rich and silky smooth, full of dark cherry and ripe plum fruit. A light spice and hints of cocoa on the finish.

BOTTLE £28

BRIO TOSCANA, CASTELLO ROMITORIO, TOSCANA

This is a focussed style and displays flavours of red fruit and cherry, alongside herbal aromas.

BOTTLE £32

NEBBIOLO COSTE DELLA SESIA, TRAVAGLINI, PIEMONTE

This wine is supple and approachable, has lean cherry fruit flavours and a long, elegant finish.

BOTTLE £40

WHITE

GRILLO 2023, IL FOLLE, SICILIA

Exotic flower aromas, flavours of nectarine and lemon zest on the finish.

BOTTLE £25

FIANO, CAIAFFA, PUGLIA

Some ageing on lees give a fuller-bodied white wine with lemon rind, peach and apricot flavours.

BOTTLE £30

SPARKLING

PROSECCO SPUMANTE SENZA SOLFITI, LA CANTINA PIZZOLATO

An organic Prosecco and low in sulphur; very fresh with bright apple fruit and a delicate texture.

BOTTLE £35

THESE WINES ARE AVAILABLE BY THE BOTTLE ONLY
ALL WINES ARE AVAILABLE AT A TAKEAWAY PRICE, FROM OUR PANTRY
MORE WINES AVAILABLE IN OUR PANTRY