

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, Mortadella, 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, Tallegio, 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 £11

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

JULY WINE LIST

Wine of the month

BARDOLINO, MONTE DEL FRA, VENETO

A family-run winery working land where Monks first grew vines nearly 600 years ago. Based South of Lake Garda and just west of Verona, the Bardolino area is known for creating juicy & fragrant red wines.

Expect light cherry fruit with hints of cranberry on the finish.
A true summer-time red!

175ml	£9
250ml	£11.5
Bottle	£28

RED

NERO D'AVOLA SEGRETA 2021, PLANETA, SICILIA

Cocoa, spices and dark fruits mingle on the palate, with characteristically chunky yet smooth tannins.

BOTTLE £30

CHIANTI CLASSICO, BIBBIANO, TOSCANA

Delivers flavours of redcurrant, strawberry and aromas of violets.

BOTTLE £38

SPARKLING

PROSECCO SPUMANTE SENZA SOLFITI, LA CANTINA PIZZOLATO, VENETO

Fantastically fresh, no sulphites, with zippy apple fruit on the palate and a long finish.

BOTTLE £35

WHITE

FIANO, CAIAFFA, PUGLIA

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

BOTTLE £30

MALVASIA OTTANTANNI, I CLIVI, FRIULI

A full-bodied yet delicate white wine, with chamomile & floral aromas and flavours of ripe stone fruits.

BOTTLE £48

ROSE

CHIARETTO DI BARDOLINO, MONTE DEL FRA, VENETO

Bright strawberry and cherry fruits on the nose and palette, with an elegant and clean finish.

BOTTLE £28

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