

LA NONNA

PASTA FRESCA

SNACKS

Olive Nocellara del Belice (Sicilia) (vg) (gf)

The Queen of green olives

Pasta Fritta (v) (vg)

Pasta crisps with arrabbiata mayo or roasted red pepper dip

Focaccia al Rosmarino(vg)

Fluffy rosemary focaccia baked daily with extra virgin olive oil

ANTIPASTI

Montanarina Stracciatella (v)

Fried pizza dough with fresh stracciatella cheese & slow roasted tomatoes. Straight from the streets of Napoli

Add Anchovies - £3

Burrata con Pesto Rosso (v) (gf)

Burrata, sundried tomato and almond pesto

Add Anchovies - £3

Parmigiana Di Melanzane

Layered fried aubergine, mozzarella and parmesan in a rich tomato sauce

Polpette della Nonna (4 pcs)

Meatballs made of a blend of beef, pork & parmesan, slow cooked in a rich tomato sauce

SALADS

Insalatina verde (v) (gf)

Gem Lettuce, white balsamic emulsion & pickled tropea onion,

Add Anchovies - £3

Insalatina di pomodori (v) (gf)

Heritage tomato salad, with balsamic emulsion

Add Burrata - £6

SHARING PLATTERS

Olives, Burrata & focaccia (v)

Arancini platter

Assorted arancini served with roasted red pepper dip & arrabiata mayo

£4

£4

£4

£6.5

£8

£9

£9

£4.5/8

£6.5

£15

£15

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PASTA

Mafalde al funghi selvatici e Tartufo (v)* Creamy wild mushroom sauce & sautéed seasonal mushrooms Add truffle paste - £2.5	£14.5
Radiatori all' arrabbiata (v)* Confit datterini tomatoes, house fermented chilli & smoked stracciatella Make it vegan - £11	£13.5
Spaghetti allo Scoglio Clams, mussels, prawns, garlic and chilli in a rich seafood sauce	£16.5
Spaghetti alla carbonara Guanciale, pecorino & egg	£14.5
Pappardelle al ragu' Beef shin & short rib slow cooked for 8 hours with jus	£15.5
Bucatini Cacio e Pepe Pecorino D.O.P & black pepper	£14
Bucatini 'Nduja & Mascarpone Spicy 'nduja sausage, marscapone, lemon & chives	£14
Spaghetti alla Puttanesca (v)* Tomatoes, Leccino olives, garlic, anchovies, capers and peperoncino Make it vegan - £12	£14
Ravioli alla Mantovana (v)* Delica pumpkin, leek & ricotta filled pasta, sage burnt butter & amaretti crumb	£13.5

(v)* - Remove parmesan to make it vegetarian

KIDS PASTA

Slow cooked tomato radiatori (vg)	£5/10
Parmesan cheesy spaghetti	£5/10
Spaghetti with meatballs	£7/15

All pasta is freshly made every day on site.
Most dishes are topped with Parmesan or Pecorino cheese - Ask your server for more information
Please let us know of any dietary requirements. Unfortunately we are unable to guarantee that dishes are completely allergen free
A 12.5% discretionary service charge will be added to your bill, thank you.

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SPARKLING

150ML

BOTTLE

Col Madeo Prosecco (Venezie, 2023)

£8

£35

Dry, citrus, pear and apple notes.

WHITE WINE

175ML

CARAFE

BOTTLE

Grillo Grotarossa (Sicilia, 2022)

£9

£24

£32

jasmine, green pepper, citrus, exotic fruit & a hint of honey.

Pinot Grigio Venezia (Friuli, 2023)

£9.5

£26

£35

Dry wine with a slightly fruity bouquet accompanied by light almond

Piersante Verdicchio (Marche, 2022)

£10.5

£29

£39

Fresh, crisp & dry wine. Green fruit, flowers, hint of bitter almond.

Pecorino Cantine Orsogne (Abruzzo, 2023)

£42

Biodynamic, organic with a bouquet of white pulp fruit, ginestra flowers, jasmine.

ROSÉ

Pinot Grigio Blush (Friuli, 2023)

£9.5

£24

£33

Pale rosé with a fruity strawberry bouquet. Medium sweetness.

RED WINE

Sangiovese (Puglia, 2020)

£9

£24

£32

Ruby red with intense fragrance of cherry, soft spice and tomato leaf.

Chianti Pattini (Toscana, 2022)

£10

£27

£38

Juicy cherry, light tannins, fresh acidity

Montepulciano Colle Corviano (Abruzzo, 2022)

£10.5

£29

£39

Ripe dark fruit, chocolate and vanilla

Pinot Nero (Toscana, 2022)

£42

Full bodied wine. Earthy notes with a fruity nose.

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BEER

DRAUGHT

Brixton Brewery Coldharbour Lager

Local Brixton lager (4.5%)

BOTTLE

Ichnusa Non Filtrata Lager 330ml

Traditional non-filtered lager from Sardinia (5%)

Birra Moretti Zero 330ml

Low alcohol beer (0.05%)

SPRITZ

Aperol Spritz

Limoncello Spritz

Campari Spritz

Hugo Spritz

Crodino Spritz (Alcohol Free)

COCKTAILS

Barrel-aged Negroni

Campari, vermouth, gin

Espresso Martini

Espresso, vodka, Kahlua

White Negroni

Martini, Gin, Bitter

SOFT DRINKS

Coca Cola / Diet coke

San Pellegrino

Lemon / Orange / Blood orange

Acqua Panna Still Water

San Pellegrino Sparkling Water

Juices *(ask what we have)*

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