

# LA NONNA

PASTA FRESCA

## BOTTOMLESS BRUNCH - £40PP

excl service charge

### DRINKS

*Bottomless prosecco for 90 minutes. Please turn your empty bottle over when you are finished and we will replace it*

### ANTIPASTI - TO SHARE

*Pasta Fritta (v)*

*Pasta crisps with Arrabbiata Mayo Dip*

*Focaccia al Rosmarino, Olio d'Oliva Radici di Puglia (vg)*

*Fluffy rosemary focaccia baked daily with Radici di Puglia olive oil*

*Stracciatella Affumicata (v)*

*Creamy smoked heart of Burrata*

### PASTA

*Arrabbiata Radiatori (vg)\**

*Confit datterini tomatoes, house fermented chilli and smoked stracciatella*

*Vegan option available*

*Puttanesca Taglierini*

*Anchovy butter, Leccino olives, capers, datterini tomatoes and a taralli crumb*

*Carbonara Spaghetti alla Chitarra*

*Guanciale, Pecorino Romano D.O.P., egg and fresh black pepper*

*Ragù Della Nonna Pappardelle*

*12 hour slow cooked beef, pork and fennel*

*Funghi Selvatici e Tartufo Tagliatelle (vg)\**

*Creamy wild mushroom sauce, four types of seasonal mushrooms and truffle paste*

*Cacio e Pepe Bucatini*

*Pecorino Romano D.O.P. sauce and black pepper*

*Nduja & Mascarpone Bucatini*

*Nduja & Mascarpone sauce with a lemon and chive pangrattato crumb*

*Ravioli alla Zucca Mantovana (v)\**

*Pumpkin Ravioli with sage butter and an amaretti crumb*

*Our Bottomless Brunch has two slots at 1.30pm and 3.30pm. 90 minutes after your slot, 3pm or 5pm, all bottles of prosecco, full or empty, will be removed from the table. We kindly ask for your table back at 3.10pm for 1.30pm reservations and 5.10pm for 3.30pm reservations*

*All dishes are served with Parmesan or Pecorino cheese, excluding our Nduja Bucatini*

*All additional items such as extra pasta, desserts or drinks will come at an additional cost.*

*Please inform your server of any allergies.*