

LA NONNA

PASTA FRESCA

ANTIPASTI

Olive Nocellara del Belice (Sicilia) (vg) <i>The Queen of Green Olives</i>	£4
Pasta Fritta (v) <i>Pasta crisps with Arrabbiata Mayo Dip</i>	£4
Focaccia al Rosmarino, Olio d'Oliva Radici di Puglia (vg) <i>Fluffy rosemary focaccia baked daily with Radici di Puglia olive oil</i>	£4
Burrata, Olio d'Oliva Radici di Puglia (v) <i>Burrata with olive oil and black pepper</i>	£7.5
Parmigiana Di Melanzane <i>Aubergine layered in a fresh tomato sauce with molten mozzarella & parmesan</i>	£9
Polpette al Sugo della Nonna <i>Beef & pork meatballs in a slow cooked tomato sauce (4 pcs)</i>	£8.5
Polenta Chips (v)* <i>Served with a gorgonzola dip</i>	£7.5
Insalata di Pomodori con Cipolla Dolce di Tropea (vg) <i>Heirloom tomato salad with sweet tropea onions</i>	£6.5
Stracciatella Affumicata e Pane Carasau (v) <i>Creamy smoked heart of Burrata with Sardinian music paper bread</i>	£8.5

All pasta is freshly made every day on site. Pasta dishes are between 115-130g. All dishes are served with Parmesan or Pecorino cheese, excluding our Nduja Bucatini

Please let us know if you have any dietary requirements. We are unfortunately unable to guarantee dishes completely allergen free.

A discretionary 12.5% service charge will be added to your bill, thank you.

PASTA

Arrabbiata Radiatori (vg)* <i>Confit datterini tomatoes, house fermented chilli and smoked stracciatella</i> <i>Make it vegan</i>	£12.5
Puttanesca Taglierini <i>Anchovy butter, Leccino olives, capers, datterini tomatoes and a taralli crumb</i>	£10
Carbonara Spaghetti alla Chitarra <i>Guanciale, Pecorino Romano D.O.P., egg and fresh black pepper</i>	£13
Pulled Beef Ragu Pappardelle <i>12 hour slow cooked shin of beef with jus</i>	£14
Funghi Selvatici e Tartufo Tagliatelle (vg)* <i>Creamy wild mushroom sauce, four types of seasonal mushrooms and truffle paste</i>	£15
Cacio e Pepe Bucatini <i>Pecorino Romano D.O.P. sauce and black pepper</i>	£14.5
Nduja & Mascarpone Bucatini <i>Nduja & Mascarpone sauce with a lemon and chive pangrattato crumb</i>	£13
Ravioli alla Zucca Mantovana (v)* <i>Pumpkin Ravioli with sage butter and an amaretti crumb</i>	£13.5
	£13

KIDS PASTA

Slow Cooked Tomato Radiatori (vg)	£5
Parmesan Cheesy Spaghetti	£5
Spaghetti with Meatballs	£7

(v) - Remove parmesan to make it vegetarian*

(vg) - Ask to make it vegan*