

NONNA'S

Nonna's

- to be shared -

ANTIPASTI / STARTERS

nonna's carpaccio - 11,9
beef carpaccio with olive oil, balsamic vinegar and coarse sea salt
supplement truffle +7,5

carpaccio con pesto di pistacchi - 13,9
beef carpaccio with pistachio pesto, parmesan and a
macadamia crumble

vitello tonnato - 13,9
thinly sliced veal tenderloin with tuna mayonnaise, capers and lime

le polpette della nonna - 13,9
six meatballs in nonna's tomato sauce

burrata primavera - 14,9 
burrata with sweet-and-sour rhubarb, strawberries, balsamic
vinegar and verbena

orto di carciofi e aspergi - 11,9 
"mini vegetable garden" of artichoke and asparagus, lemon ricotta,
garlic oil, parmesan and almonds

tartare di gamba - 15,9
red prawn tartare served with crème fraîche, herring roe and
langoustine broth

- to be shared -

PRIMI / MID-COURSE

carbonara della nonna - 18,5
spaghetti, egg yolk, pecorino and guanciale
supplement truffle +7,5

lasagne fritte croccanti - 16,5
crispy baked lasagna with ragù and béchamel sauce

melanzane - 16,5 
fried eggplant, tomato sauce and parmesan cheese

ravioli della nonna - 15,9 
ravioli stuffed with pumpkin and amaretti, served with brown butter,
macadamia nuts and sage

risotto primaverile - 14,5 
risotto made with white grapes and white wine, served with peas,
mint and goat cheese

rigatoni nduja - 16,9
oven-baked rigatoni, served with a nduja tomato sauce, straciatella,
basil and pistachios

linguine all'astice - 24,9
linguine served with lobster, lobster sauce, basil oil and lime zest

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CARNE E PESCE / MEAT AND FISH

coda alla vaccinara frita - 24,9
deep-fried oxtail served with paprika cream and saffron
aioli

gamberi - 19,5
four large shrimp served with butter, garlic, chili, honey
and focaccia bread

porchetta - 18,9
pork belly rolls, served with salsa verde

tagliata di manzo - 22,5
thinly sliced steak with melted italian herb butter

pollo con pesto - 21,5
chicken thigh marinated in pesto and lemon, pan-fried skin-side
down, served with a poultry sauce

pescato del momento - daily price
fish dish of the moment



- to be shared -

CONTORNI / SIDE DISHES

caprese - 9,8 
roma tomatoes, buffalo mozzarella and basil

patate novelle - 6,5 
roasted baby potatoes with garlic, thyme and rosemary

caponata - 6,5 
stew made with eggplant, red bell pepper, celery, capers and tomato

asparagi - 8,9 
roasted asparagus, served with parmesan and almonds

insalata - 9,8 
romaine lettuce with strawberries, sweet-and-sour rhubarb, balsamic
vinegar, Parmesan, verbena and almonds

spaghetti aglio olio e peperoncino - 13,5 
spaghetti with olive oil, garlic, red pepper and parsley

spaghetti cacio e pepe - 14,5 
spaghetti with pecorino and pepper

PIZZETTE / SMALL PIZZA

margherita - 10,5 
never change a winning formula!

monte bianco - 14,5
tomato sauce, buffalo mozzarella, parma ham, mascarpone
and arugula

carbonara - 14,5
crème fraîche, pecorino, pepper, guanciale and egg yolk
supplement truffle +7,5

pizzette primavera - 12,5 
tomato sauce, buffalo mozzarella, artichoke, taggiasca olives and mushrooms

pizzette del momento - daily price
pizzette of the moment

SORPRESA / SURPRISE

shared surprise
3-course menu - 39 p.p.
4-course menu - 49 p.p.
5-course menu - 59 p.p.

exclusive surprise menu
3-course menu - 49 p.p.
4-course menu - 59 p.p.
5-course menu - 69 p.p.

- for two or more people -

