

NONNA'S

CUCINA ITALIANA

*Our menu is made to share,
just as Nonna intended*

ANTIPASTI

CAPRESE NONNA'S Heirloom tomatoes, DOP buffalo mozzarella, basil oil, Maldon salt	€19
SUPPLI TRADIZIONALE Rice, tomato sauce, melted mozzarella, 36-month aged Parmesan	€18
PROSCIUTTO & MELONE San Daniele prosciutto, summer melon, port wine, citrus gel	€21
POLPETTE BURRO & POMODORO, BASILICO, PAMIGIANO Meatballs in tomato sauce, basil, Parmesan crisps	€20
PARMIGIANA DI NONNA VERA Aubergine, tomato sauce, Parmesan, basil	€20
BRUSCHETTA L'ITALIANA Toasted artisan bread with creamy burrata, cherry tomatoes, fresh basil, extra virgin olive oil, aged balsamic glaze.	€16
TAGLIERE MISTO AFFETTATI & FORMAGGI Selection of cured meats, fresh and aged cheeses, honey, preserves	€30 / €56

PRIMI

Fresh pasta made daily

MEZZEMANICHE CARBONARA (+ Trufa) Mezze maniche pasta, crispy guanciale, creamy carbonara sauce, Pecorino Romano, toasted black pepper	€23 (€30)
AMATRICIANA DI NONNA SANTINA Bucatini, tomato sauce, crispy guanciale, Pecorino Romano, black pepper	€23
LASAGNA DI NONNA ELENA <i>By Chef Diego's Nonna</i> Fresh pasta sheets, Bolognese ragù, mozzarella, béchamel sauce, Parmesan	€25
TONNARELLI AL PESTO LIGURE Fresh homemade pesto, basil, pine nuts, Parmigiano Reggiano	€25
SPAGHETTI A' VONGOLE Fresh clams, parsley, garlic, olive oil, chilli	€30
PAPPARDELLE RAGÙ BIANCO (+ Trufa) Pappardelle, minced meat, juniper, garlic, rosemary, white wine	€27 (€32)

SECONDI

*Made with recipes passed from
one generation to the next*

MILANESE DE ZIA DORINA, PURÉE, POMODORINI DOLCI <i>for '2 pax</i> Breaded and fried veal cutlet, potato purée, confit cherry tomatoes	€89
TAGLIATA DI MANZO, SALE MALDON, ROSMARINO Slow-cooked entrecôte, Maldon salt, rosemary oil	€45
FILETTO D'ORATA, PEPERONI, NOCCIOLE, GORGONZOLA Sea bream fillet, roasted pepper cream, hazelnuts and Gorgonzola	€39
POLLO ALLA CACCIATORA Chicken thigh, olives, garlic, rosemary, thyme, white wine	€35

CONTORNI *Sides*

Roasted potatoes - Roasted potatoes with Gorgonzola
Sautéed broccoli - Gratin vegetables - Mixed salad

€10

DOLCI

*No one leaves Nonna's home
without something sweet*

TIRAMISÙ	€15
PANNACOTTA	€15
CAPRESE, CREMOSO BANANA E CARMELLO Chocolate Caprese cake, banana cream and caramel	€15
TORTA DELLA NONNA Traditional Italian custard tart with pine nuts	€15
GELATO - per scoop Sorbetti- Lemon, Strawberry, Chocolate Gelati - Vanilla, Pistachio, Stracciatella	€6
AFFOGATO CAFFÈ Vanilla gelato served with a shot of hot espresso	€12
SGROPPINO A refreshing Venetian cocktail made with lemon sorbet, vodka and Prosecco	€18

SERVICE €3.50

Nonna's Marbella - Inspired by the recipes of Nonna Elena, Nonna Vera & Nonna Santina