

ANTIPASTI

Our menu is made to share
just as Nonna intended

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
CARPACCIO DI MANZO Marinated beef carpaccio with Rocket, Cherry tomatoes, 24-month aged Parmesan, Lemon Gel & Toasted Peanuts	€26
POLPETTE POMODORO, BASILICO, PAMIGIANO Meatballs in tomato sauce, basil, Parmesan crisps	€20
PARMIGIANA DI NONNA VERA Aubergine, tomato sauce, Parmesan, basil	€20
BRUSCHETTA ALL'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 By Chef Diego's Nonna Fresh pasta sheets, Bolognese ragù, mozzarella, béchamel sauce, Parmesan	€25
TAGLIOLINI 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)
TORTELLONE DI CODA ALLA VACCINARA Butter, Salvia, Reduction of Oxtail & crunchy vegetables	€30

SECONDI

Made with recipes passed from
one generation to the next

MILANESE DE ZIA DORINA, PURÉE, POMODORINI DOLCI Breaded and fried veal cutlet, potato purée, confit cherry tomatoes for '2 pax	€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 - Mixed salad	€8
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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