

A decorative border consisting of a grid of small red dots surrounds the entire page.

nonno's
pizza and plates

**drinks
&
desserts**



aperitivo cocktails

These Italian inspired cocktails are to “open” and stimulate your appetite.

Classic Negroni

gin, campari, martini rosso

£6.50

Aperol Spritz

aperol, prosecco, soda

£6.00

Boulevardier

bourbon, campari, martini rosso

£6.50

Bellini

prosecco, peach

£5.50



house cocktails

Godfather

amaretto, whisky, bitters

£6.50

Old Fashioned

whiskey, bitters

£6.00

Strawberry Daiquiri

rum, lime, strawberry, grenadine

£6.50

Limoncello Fizz

limoncello, prosecco

£6.00

Espresso Martini

vanilla vodka, kahlua, espresso

£6.50

Pop Star Martini

vanilla vodka, passion fruit, orange, pineapple, prosecco

£6.75

Long Island Ice Tea

gin, vodka, white rum, tequila, triple sec, lemon, cola

£7.00

Sicilian Sangria

red wine, blood orange, brandy, martini rosso

Jug £16.95



red wine

Solandia Primitivo

ripe blackberries and plums with vanilla spice

175ml £4.50 250ml £5.75 bottle £16.50

Da Luca Nero d'Avola

fresh cherry, berry fruits and vanilla oak

175ml £5.25 250ml £7.25 bottle £20.00

Passo Sardo Vino Rosso

ripe red and black fruits with a pinch of spice

175ml £5.50 250ml £7.50 bottle £22.00

white wine

Solandia Grillo

rounded ripe peach and mango

175ml £4.50 250ml £5.75 bottle £16.50

Pinot Grigio delle Venezie

light fruit flavours and refreshing finish

175ml £5.00 250ml £6.25 bottle £18.00

Grave del Friuli Sauvignon Blanc

delicate aroma of green pepper and apples

175ml £5.50 250ml £7.50 bottle £22.00



rosé wine

Solstice Zinfandel Rosé

juicy, sweet red fruit and an off-dry finish

175ml £4.50 250ml £5.75 bottle £17.00

Parini Pinot Grigio Rosé delle Venezie

delicate fruit bouquet with soft, fresh finish

175ml £5.10 250ml £6.35 bottle £19.00

bubbles

Imperativo Prosecco Extra Dry

delicately fruit aromas and lively finish

glass £5.50 bottle £21.95

Bottega Gold Prosecco Brut

fruity with scents of apple, pear, and flowers

bottle £45.00

Laurent Perrier La Cuvee

crisp, clean, classic Champagne

bottle £75.00

Soft Drinks

San Pellegrino Blood Orange	£2.70
San Pellegrino Limon	£2.70
Appletiser	£2.90
Fanta	£2.90
Coca Cola	£2.60
Diet Coke	£2.60
J20 Orange & Passion Fruit	£2.70
J20 Apple & Raspberry	£2.70
Red Bull	£3.00
Small Sparkling Water	£1.60
Large Sparkling Water	£3.80
Small Still Water	£1.60
Large Still Water	£3.80
Canada Dry Ginger Ale	£2.00
Fevertree Tonic	£2.00
Fevertree Tonic Light	£2.00
Fevertree Tonic Elderflower	£2.20
Fevertree Tonic Cucumber	£2.20

Gin Bar

Gordons	£3.00
Bombay Sapphire	£3.40
Liverpool Gin	£4.90
Gin-smiths of Liverpool	£4.60
Alchemist Compound Gin	£4.60
Tanquary	£3.70
Hendricks	£4.00
Gin Mare	£4.00
Gordons Pink Gin	£3.60
Whitley Neil Rhubarb & Ginger	£3.90
Whitley Neil Palma Violet	£3.90
Malfy Limone	£3.70
Malfy Rosa (Grapefruit)	£3.70
Malfy Arancia (Orange)	£3.70



desserts

Nutella Pizza

pizza dough, nutella, strawberries

£7.00

Tiramisu

tia maria, biscuits, mascapone, coffee

£5.95

Lemon Cheesecake

mascarpone, lemon, digestive biscuit

£5.95

Chocolate Brownie

served warm with vanilla ice cream

£5.95

Affogato

vanilla ice cream, espresso

£3.95

[amaretto + **£2.00**]

Ice Cream

choice of three scoops:

vanilla, chocolate, salted caramel, raspberry sorbet

£5.50



digestif

To cleanse the palate and aid in digestion.

Limoncello	£3.00
Grappa	£3.20
Pernod	£3.20
Amaretto	£3.20

coffee

Espresso	£1.90
Double Espresso	£2.50
Cafe Latte	£2.80
Cappuccino	£2.70
Americano	£2.00
Liqueur Coffee	£4.95



pizza and prosecco party!
a set menu of starters, pizzas
and a bottle of bubbles for every two guests.

£ 22 per person
minimum six people
pre-booking required
ask staff for details

private room hire
with a selection of buffet options
featuring classic Italian dishes:
antipasti platters
pizza
pasta



pizza: la storia

It all started in Naples.

The working class needed a quick and easy meal, so they fired up their wood ovens.

Cooked quickly, topped with simple but delicious ingredients, the pizza was born.

Although, it remained a working class staple, after the unification of Italy, Queen Margherita took quite a liking to pizza. It is no coincidence that her favourite pizza, and namesake, resembles the colours of the Italian flag. While Neapolitan pizza is held in high regards amongst professional pizzaiolos, every region has its own style. And to be honest, they would probably have stayed separate, if there had not been the influx of Italian immigration to America.

In places like New York and Chicago, pizza was reborn. And now we are adding Nonno's style to the story.

Simple, fast, good.

