

## Antipasti - Starters

- Minestrone** £8.50  
 Classic Italian seasonal vegetable soup with Parmesan cheese & croutons.
- Arancini** £8.50  
 Arancini stuffed with green peas, mozzarella and saffron risotto, served with a cherry tomato sauce and green chilli mayonnaise.
- Polpette al sugo** £9.50  
 Beef meatballs with a rich tomato sauce.
- Parmigiana di melanzane** £9.50  
 Thin layers of fried aubergines with Nunos' special tomato sauce, basil leaves, Parmesan and mozzarella cheese. Served with chargrilled homemade sliced bread.
- Vegetable roulade** £9.50  
 Grilled vegetables and cheese roulade stuffed with blended cream cheese, pesto and balsamic vinegar, dressed with an avocado mousse and aubergine caviar.
- Calamari fritti** £12.50  
 Deep fried squid rings and courgettes, served with a lime mayonnaise.
- Mozzarella prosciutto con bruschetta** £13.50  
 Chargrilled bruschetta with tomato concassé, olive oil, basil, garlic, mozzarella and Italian prosciutto. Italian classic starter suggested to share.
- Sautè di gamberi** £15.90  
 Pan fried king prawns marinated with garlic and smoked paprika, served with red onions, cherry tomatoes, extra virgin olive oil and croutons.
- Beef Carpaccio** £16.50  
 Wafer thin slices of beef fillet with black truffle and lemon vinaigrette, shavings of truffled Pecorino, garnished with wild rocket leaves.
- Antipasto Italiano** £18.00  
 Selection of Italian cured meats and cheeses served with toasts and homemade pickles. Good for sharing.

## Secondi Piatti- Main

- Beef Lasagna** £11.90  
 Layers of egg pasta with minced beef and pork, tomato, béchamel and Parmigiano Reggiano.
- Vegetarian Cannelloni** £11.90  
 Rolled layers of egg pasta stuffed with courgettes, peppers, aubergines, béchamel and Parmigiano Reggiano.
- Risotto of the day** £14.50  
 Ask your waiter.
- Pesce spada pomodori secchi** £19.90  
 Grilled swordfish served with sun dried tomatoes, capers, red pesto, fresh rocket leaves & lemon.
- Filetto di maiale in crosta di guanciale** £22.00  
 Pork tenderloin stuffed with butter and parsley, rolled with guanciale, and cooked sous vide at low temperature, served with a reduction of its own juice, orange, onion and Dijon mustard. Accompanied by orange segments, caramelised carrots and onions on a bed of carrot purée.
- Lamb Terrine** £23.00  
 Slow cooked deboned lamb terrine in its own juice with gravy served with sweet potato in different textures, crisp, purée and compote.
- Tagliata di manzo** £25.00  
 Chargrilled beef entrecote served with red wine or peppercorn sauce, accompanied by sautéed baby vegetables or chips.
- Straccetti di manzo** £26.00  
 Beef tenderloin julienne, slightly floured, sautéed in garlic oil and balsamic vinegar served with fresh leaves of wild rocket, marinated aubergine and Parmesan shavings.
- Filetto di Manzo** £28.00  
 Chargrilled beef tenderloin served with red wine or peppercorn sauce, accompanied by sautéed baby vegetables or chips.

Please ask your waiter for our daily specials.

## Insalate – Salads

- Nunos salad** £8.90  
 Cherry tomatoes, Parmesan, rocket leaves and balsamic vinegar.
- Insalata Caprese e avocado** £9.50  
 Millefoglie of sliced bufala mozzarella, vine tomatoes, avocado, roasted beetroot and pesto.
- Goat's cheese salad** £10.90  
 Caramelised onions, fresh cherry tomatoes, goat's cheese and pistachio crumble.
- Insalata Burrata** £12.00  
 Served with honey, walnuts, confit cherry tomatoes and balsamic vinegar.
- Pane All'aglio**
- 1 - Pane All'aglio** £6.00  
 Pizza dough with garlic butter.
- 2 - Pane All'aglio con Formaggio** £7.00  
 Pizza dough with garlic butter and mozzarella cheese.

## Contorni – Side orders

- Patate Fritte** £4.50  
 Hand cut.
- Insalata Mista** £4.50  
 Mixed fresh lettuce leaves, red onion and cherry tomatoes.
- Verdure Grigliate** £4.90  
 Assorted selection of grilled vegetables.
- Funghi Saltati** £4.90  
 Sautéed mushrooms.

## Dolci

- Panna Cotta** £5.90  
 Chef's flavoured panna cotta served with fresh seasonal fruit coulis.
- Tiramisù Classico** £6.90  
 Coffee Tiramisù
- Tiramisù di pistacchio** £7.90  
 Pistacchio Tiramisù
- Torta al Formaggio** £7.90  
 Creamed cheesecake with fruits of the forest jam.
- Fondant di Cioccolato** £8.90  
 Homemade chocolate fondant served with vanilla ice cream.
- Gelato** £3.00  
 One scoop of ice cream (ask waiter for selection of flavours).

Plus 10% discretionary service charge



Vegan



Vegetarian



Gluten



Dairy



Egg



Shellfish



Lupin



Peanuts



Sesame



Sulphur Dioxide



Fish



Tree Nuts



Soya



Celery



Crustaceans

## Pasta Fresca

(All our pastas are homemade using fresh eggs and quality ingredients. Compose your pasta dish from the list below with a sauce of your choice or ask your waiter for the Chef's suggestion).

In addition, we also have egg free pasta available with a hint of spinach.

### Our Pasta Selection

<b>Spaghetti</b>	£7.90
<b>Tagliatelle</b>	£7.90
<b>Rigatoni</b>	£7.90
<b>Penne</b>	£7.90
<b>Fusilli</b>	£7.90
<b>Gnocchi Sorentina</b>	£15.90
<b>Gnocchi di patate</b>	£7.90
<b>Ravioli Ricotta &amp; Spinaci</b>	£10.50

### Accompanying sauces

<b>Pomodoro &amp; Basilico</b>	£3.50 (extra charge)
<b>Arrabbiata</b>	£3.50 (extra charge)
<b>Bolognese</b>	£7.90 (extra charge)
<b>Funghi</b>	£6.50 (extra charge)
<b>Cacio e Pepe</b>	£6.50 (extra charge)
<b>Gricia</b>	£6.90 (extra charge)
<b>Fresh pesto</b>	£7.90 (extra charge)
<b>Quattro formaggi</b>	£7.90 (extra charge)
<b>Amatriciana</b>	£7.90 (extra charge)
<b>Carbonara</b>	£7.90 (extra charge)
<b>Alle vongole</b>	£8.50 (extra charge)
<b>Gamberi &amp; Pomodori cherry</b>	£9.50 (extra charge)

## Pizze Rosse (with tomato sauce)

<b>1 - Margherita</b> Tomato sauce, mozzarella, fresh basil.	£10.50
<b>2 - Mozzarella di bufala</b> Cherry tomato, mozzarella di bufala, olive oil, basil.	£15.00
<b>3 - Diavola</b> Tomato sauce, mozzarella, chilli salami.	£15.00
<b>4 - Calzone</b> Tomato sauce, mozzarella, mushrooms, cooked ham.	£16.00
<b>5 - Quattro formaggi</b> Tomato sauce, mozzarella, gorgonzola, Grana Padano, pecorino.	£16.00
<b>6 - Vegetariana</b> Tomato sauce, mozzarella, zucchini, asparagus, broccoli.	£16.00
<b>7 - Rustica</b> Tomato sauce, mozzarella, spinach, garlic, mushrooms, pine nuts, goat's cheese.	£16.00
<b>8 - Salsiccia and broccoli</b> Tomato sauce, mozzarella, sausage meat, broccoli.	£16.50
<b>9 - L'Ortolana</b> Tomato sauce, mozzarella, beef tomato, peppers, courgette, aubergine, mushrooms.	£16.50
<b>10 - Saponi d'Italia</b> Tomato sauce, mozzarella, pear, nuts, Parmesan, rocket leaves.	£16.90
<b>11 - Capricciosa</b> Tomato sauce, mozzarella, Parma ham, artichokes, mushrooms, black olives, boiled egg.	£16.90

<b>12 - Frutti di mare</b> Tomato sauce, mozzarella, mussels, prawns, clams, squid, parsley, olive oil.	£18.90
<b>13 - Misto antipasto</b> Tomato sauce, mozzarella, Parma ham, chilli salami, Parmesan cheese and basil olive oil.	£18.90
<b>14 - Nunos speciale</b> Tomato sauce, mozzarella, cooked ham, artichokes, egg.	£18.90
<b>15 - Valtellina</b> Tomato sauce, mozzarella, bresaola, rocket leaves, shaved Grana Padano cheese.	£18.90
<b>16 - Al tartufo</b> Tomato sauce, mozzarella, boletus, caramelised onion, truffle cream, Parmesan.	£19.00
<b>17 - Prosciutto di Parma</b> Tomato sauce, mozzarella, Parma ham, rocket leaves, balsamic.	£19.00

## Pizze Bianche (without tomato sauce)

<b>1 - Genovese</b> Mozzarella, basil pesto, cherry tomatoes, shaved Grana Padano, roast pine nuts.	£16.00
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## Extra Toppings

Onion, Cherry Tomatoes, Peppers, Sweetcorn, Mortadella, Chilli Salami, Cooked Ham, Tuna, Anchovies.	£2.50
Truffle, Prawns, Parma Ham, Porcini, Guanciale, Parmigiano.	£3.50

"It is not about calories but healthy eating"

Plus 10% discretionary service charge



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Gluten



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