

SWEET THURSDAY

ANTIPASTI & SALAD

Olives £3

Flat Bread Rosemary oil, salt & black pepper (VG) £3

Burrata (V) £7.5

w/ Heirloom tomatoes, basil pesto & pine nuts

Couscous (VG) £8.50

w/ Sundried tomato, courgette, onions, carrots, pomegranate seeds & dressing

Beetroot Salad (GF) (V) £8.50

w/ Crispy leaves, grated aged ricotta & pistachio made with honey & mustard dressing*

Mixed leaf Salad (V) £5

made with honey & mustard dressing*

*Ask for vegan options

NUNO'S NO DOUGH STARTERS

ADD A BASE TO MAKE A PIZZETTE / £1

Lardo di Colonnata £7 / £8

Toasted walnuts & rosemary oil

Beef Tartare £11.50 / £12.50

Egg, pickled red onion & chilli

Mushroom and Burrata (V) £7.50 / £8.50

Baked and raw mushrooms, parsley, basil & rosemary oil

Cauliflower & Caponata (VG) £7 / £8

Roasted cauliflower, caponata, pine nuts & beetroot hummus

MAINS

Slow Braised Beef Short Rib (GF) £17

w/ Crispy parmesan polenta, brown butter tenderstem broccoli & roasted cherry tomatoes

Octopus Conchiglioni £14.50

Egg conchiglioni pasta with octopus ragu & mussels

Scialatelli Yellow Amatriciana £13.50

Handmade scialatelli pasta, yellow cherry tomato, guanciale & pecorino buccia nera

Risotto Primavera (V) £13.50

w/ Green and white asparagus, garden peas, sundried tomato pesto, almonds & cacioricotta (GF) or (VG) vegan

PUDDING

Italian Mess £6

w/ Mix berries, mint ricotta & limoncello meringue

Cannolo Siciliano £6

w/ Ricotta, chocolate chips & pistachio

Nutella Gnocchi £5.50

add 1 scoop of ice cream: + £2

Tiramisu £6.50

Tartuffo di Pizzo £6.50

Chocolate & Ambassador ice-cream bomb

Affogato with coffee or liquor £5.00

Gelato/Sorbet £2 per scoop, in cones or cups

Gelato : Chocolate, Vanilla, Pistachio, Ambassador, Mint choc-chip, Coconut / **Sorbet** : Strawberry, Lemon, Passion fruit (DF) (VG)

PIZZA

MARINARA (VG) £8.50

Tomato, garlic, olives, capers, oregano

MARGHERITA (V) £8.50

Tomato, mozzarella, basil

SALSICCIA & FRIARIELLI £13

Neapolitan friarielli, cacio cavollo silano cheese, fennel sausage, mozzarella, taralli crumble

BUFALOTTA (V) £13

Confit red tomatoes, buffalo mozzarella, basil

CRUDO £12.50

Prosciutto crudo, rocket, tomato, mozzarella, parmesan

SALAME £13

Salame napoli, salame spianata, mozzarella, scamorza, chilli, black olives

ZUCCHINI (V) £12

Courgette cream base, mozzarella, roasted courgettes, gremolata, pecorino

NDUJA STRACCIATELLA £13

Pea & pistachio pesto base, nduja, stracciatella, basil

CARBONARA £13

Baked Pecorino, parmesan, guanciale, soft confit egg yolk, black pepper

CAPRICCIOSA £13

Tomato sauce, mozzarella, ham, mushroom, olives, artichoke

PORCHETTA £12.50

Roasted fennel base, sliced pork belly, mozzarella, scamorza, fennel, gremolata and lemon oil

PIZZA OF THE MONTH £14

Yellow tomato passata, black olives, cappero fritto, anchovies, sundried tomato pesto, wild garlic pesto, oregano**

** ADD BURRATA - £2.50

OUR PIZZAS ARE MADE NEOPLITAN STYLE.
ASK FOR "WELL DONE" AND WE SHALL COOK YOURS A BIT MORE

GLUTEN-FREE PIZZA DOUGH - £2.50 / VEGAN MOZZARELLA - £2

TOPPINGS £1.50 - olives, capers, rocket, egg, mushroom, mozzarella, chillies

TOPPINGS £2 - buffalo mozzarella, salame, sausage prosciutto crudo, ham, nduja, vegan nduja, anchovies, artichokes

DIPS £1.50 - basil aioli, beetroot hummus, gorgonzola ranch

BAMBINI

Topolino Pizza (V) £6.00

Tomato, mozzarella, basil

Kids Pasta (V) £6.00

Penne pasta, tomato sauce

(V) Vegetarian (VG) Vegan (GF) Gluten Free (DF) Dairy Free

Please advise if you have any food allergy, intolerance or dietary requirements.