



# FOOD MENU

TRADITIONAL RECIPES  
FROM NAPOLI WITH LOVE

## ANTIPASTI & CONTORNI

### SPUZZULIAMO

"Let's graze" Perfect for sharing.

#### Olive Verdi - 3.5

Sicilian Nocellara **Green Olives**.

#### Focaccina - 5

Thin **Focaccia** baked with **Garlic**, Wild **Oregano**, **Grana Padano** and **EVO Oil**.

#### Pane - 3.5

Homemade rustic **Bread** basket.

#### Alici di Cetara - 7.5

Cetara **Anchovies**, **Italian Parmesan Butter**, served on homemade toasted **Bread** and sprinkle of dried **Parsley**.

### A'FRITTUR'

Fried Food

#### Fried Polenta - 4.5

Fried **Polenta** triangles seasoned with **Salt** and **Rosemary** served with our rich **Tomato** dipping sauce.

#### Mozzarella in Carrozza - 5

Fried **Mozzarella** sandwich triangles served with our rich **Tomato** dipping sauce.

#### Patatine - 4

Thinly cut skin on **Fries**.

#### Patatine & Fondue - 5.5

Thinly cut skin on **Fries** topped with **Parmesan Fondue**.  
Add Crispy **Guanciale** - 1.5 | Add **Italian Sausage** - 1.5

#### Carciofi fritti - 5.5

Crispy Semolina fried **Artichokes** seasoned with cracked **Black Pepper** served with **Garlic Mayo** and a wedge of **Lemon**.

### INSALATE

Side Salads

#### Rucolina - 7

**Rocket**, Semi Sun Dried Red **Cherry Tomatoes** dressed in **EVO Oil**, **Parmesan** and **Lemon Juice**.

#### Insalata Riccia - 5

**Curly Endive** salad dressed in **Lemon juice**, **Black Pepper**, **EVO Oil** and **Garlic**.

### CONTORNI

Sides

#### Friarielli Ripassati - 5.5

Neapolitan **Leafy Greens** sautéed with **Garlic** and **Chilli**.

#### Funghi Trifolati - 5

Pan-fried wild Italian **Mushrooms** flavoured with **Butter**, **Garlic** and **Parsley**.

#### Patate al Rosmarino e Aglio - 5

Crispy cubed **Potatoes** seasoned with **Garlic** and **Rosemary**.

### ANTIPASTI

Staters

#### Parmigiana di Melanzane - 8

Fried thinly sliced **Aubergines**, rich **Tomato** sauce, **Basil**, **Parmesan** and **Mozzarella**.

#### Polpette al Sugo - 9

Our Nanninella **Meatballs** cooked in our rich **Tomato** sauce topped with **Parmesan** and **Basil**.

#### Provola alla Pizzaiola - 6.5

Melted slices of **Provola Cheese** in our rich **Nanninella Tomato** sauce topped with **Oregano** and **Basil**.

#### Bruschetta Ricotta e Pomodorini - 7

Crunchy rustic **Bread** with **Ricotta**, Semi Dried **Red Cherry Tomatoes**, **Rocket** and **EVO Oil**.

#### Bruschetta di Bosco - 9

Crunchy rustic **Bread** with melted **Gorgonzola Cheese**, Wild Italian **Mushrooms** and **Truffle shavings**.

#### Bruschetta Carbonara - 8

Crunchy rustic **Bread** with **Zabaglione Salato**, crumbled crunchy **Guanciale**, **Black Pepper** and **Pecorino Cheese**.

#### Porchetta & 2 Sides - 16.5

**Porchetta di Ariccia IGP** served with your choice of two of our side dishes and crunchy rustic **Bread**.

### FOOD ALLERGIES & INTOLERANCES

Please notify our staff if you have any allergies. Unfortunately we cannot guarantee that our dishes will be 100% Gluten or Allergen free. Attention - Our Olives may contain stones.

Please note - our Parmesan contains animal rennet therefore we do not mark some dishes as Vegetarian.

A discretionary service charge of 12.5% will be added to your bill.

Grazie Mille & Buon Appetito!

# PIZZA MENU

*At Nanninella, each pizza tells a story of tradition and passion.*

*It all begins with a unique blend of three flours from Molino Vigeveno, crafted through a slow pre-fermentation process that gives our dough lightness and perfect digestibility.*

*Our sauce is made from the renowned Nolano San Marzano Tomatoes grown on the Vesuvius' slopes, sweet and velvety, just as tradition dictates.*

*We use Fior di Latte Mozzarella in water from Campania that is cut daily to ensure freshness and the best flavour.*

## PIZZE TRADIZIONALI

TRADITIONAL NEAPOLITAN PIZZA'S

### Marinara - 9.5

Tomato base, Garlic, Oregano, Basil and EVO Oil.

### Margherita - 12

Tomato base, Mozzarella, Parmesan, Basil and EVO Oil.

### Bufalina- 14.5

Tomato base, Buffalo Mozzarella DOP and Mozzarella, Parmesan, Basil and EVO Oil.

### Provola e Pepe - 13.5

Tomato base, Mozzarella, smoked Mozzarella, Black Pepper, Parmesan, Basil and EVO Oil.

### Diavola - 15

Tomato base, Mozzarella, Spianata (spicy Salami), Chilli Flakes, Parmesan, Basil and EVO Oil.

### Capricciosa - 16.5

Tomato base, Mozzarella, Artichokes, Salame Napoli, Roast Ham, Black Olives, Mushrooms, Parmesan, Basil and EVO Oil.

### Salsiccia e Friarielli - 17

Mozzarella and Smoked Mozzarella base, Italian Sausage, Friarielli Tortora, Parmesan and EVO Oil.

### Prosciutto e Funghi - 15

Mozzarella base, Mushrooms, Roast Ham, Parmesan, Basil and EVO Oil.

### Ortolana - 15

Mozzarella base, Mushrooms, Artichokes, Black Olives, Red Semi dried Cherry Tomatoes, Basil, Oregano, Parmesan and EVO Oil.

### Calzone Scarola Fresca - 16.5

*A taste of traditional Naples. Don't be afraid of the bold ingredients; this is Neapolitan Nonna's comfort food at its finest.*

Folded Pizza filled with Mozzarella, smoked Mozzarella, Curly Endive (Scarola Riccia) Walnuts, Capers, Raisins and Cetara Anchovies.

### Calzone Napoli - 17

Folded Pizza filled with Ricotta, Salami Napoli, Smoked Mozzarella and topped as a Margherita, Basil and EVO Oil.

## PIZZE DELLA CASA

HOUSE PIZZAS

### A'nonn - 17

Aubergine Parmigiana, Basil, Parmesan, Mozzarella, Parmesan Fondue and EVO Oil.

### Ariccia - 19

Parmesan Fondue base, Porchetta di Ariccia IGP, crispy cubed Potatoes, Mozzarella, Parmesan, Black Pepper, Rosemary and EVO Oil.

### Bosco Nero - 19.5

Mozzarella base, mixed wild Italian Mushrooms, Carbo Cream (Egg yolk, Black Pepper, Guanciale fat and Pecorino) Black Truffle shavings, Parmesan and EVO Oil.

### Slow Napoletana - 17

Nanninella's Slow cooked Tomato Sauce, Mozzarella, Black Olives, Capers, Cetara Anchovies, Garlic, Basil and EVO Oil.

### Sei Cheese - 16

Ricotta base, Mozzarella, Buffalo Mozzarella, Smoked Mozzarella, Gorgonzola, Parmesan, Basil and EVO Oil.

### Rummeneca - 18

Mozzarella Base, homemade fried Meatballs, Aubergine Parmigiana, Parmesan, Basil and EVO Oil.

### Carbonara - 17

Mozzarella base, Crispy Guanciale, Carbo Cream (Egg yolk, Black Pepper, Guanciale fat and Pecorino) and EVO Oil.

### Vivace - 19.5

Tomato base, Mozzarella, Nduja, Spianata (spicy Salami), Burrata Pugliese, Basil, Parmesan and EVO Oil.

### Casareccia - 16.5

Ricotta base, Mozzarella and smoked Mozzarella, Italian Sausage, Red Semi Sun dried Red Cherry Tomatoes, Basil, Parmesan and EVO Oil.

### Zucca and Blues - 16

Creamed Butternut Squash base, Mozzarella, mixed wild Italian Mushrooms, Gorgonzola, Walnuts, Parmesan, Basil and EVO Oil.

## DIPS

PERFECT FOR YOUR LEFTOVER CRUSTS!

### Homemade Gluten Free Dough - 3

### Vegan Cheese - 2

### Nanninella's rich Tomato sauce - 4

### Parmesan Fondue - 3.5

### Nduja Mayo - 2.5

### Garlic Mayo - 2

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