



# FOOD MENU

TRADITIONAL RECIPES  
FROM NAPOLI WITH LOVE

## ANTIPASTI & CONTORNI

### SPUZZULIAMO

“Let’s graze” Perfect for sharing.

#### Olive Verdi - 3.5 vg

Sicilian Nocellara Green Olives.

#### Pizza Bread - 5 vg

Thin Pizza Bread baked with Garlic, Wild Oregano and EVO Oil.

### A’FRITTUR’

Fried Food

#### Fried Polenta - 5.5 vg

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

#### Mozzarella in Carrozza - 6.5

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

#### Montanarine - 7.5

Fried discs of Pizza dough topped with our rich Nanninella Tomato sauce, Parmesan, and Basil.

#### Patatine - 4 vg

Thinly cut skin on Fries.

#### Patatine & Fondue - 5.5

Thinly cut skin on Fries topped with Parmesan Fondue.

Add Italian Sausage - 1.5

#### Carciofi fritti - 5.5 v

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

### CONTORNI

Sides

#### Friarielli Ripassati - 4.5 vg

Neapolitan Leafy Greens sautéed with Garlic and Chilli.

#### Funghi Trifolati - 4.5 v

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

### 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 Nanninella Tomato sauce topped with Parmesan and Basil.

#### Provola alla Pizzaiola - 7

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

### INSALATE

Side Salads

#### Rucolina - 7 v

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

#### Rucola Super - 10 v

Rocket, Semi Sun Dried Red Cherry Tomatoes, Artichokes, Black Olives, Parmesan Shavings, EVO Oil and Salt.

## SMALL PLATES MENU

### UNO - 15

1 Olives + 1 Side + 1 Pizza Bread +  
Parmigiana di Melanzane or  
Provola alla Pizzaiola

### DUE - 25

1 Olives + 1 Pizza Bread + 1 Side  
+ 1 Patatine + 1 Parmigiana di  
Melanzane + 1 Polpette al sugo

### TRE - 30

1 Olives + 1 Pizza Bread + 1 Side  
+ Any 2 Starters + Any 2 Fried food

## 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.

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 Vigevano**, crafted to give 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

### 1. Marinara - 9 Vg

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

**Add Cetara Anchovies** - 3.5

### 2. Margherita - 12

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

### 3. Bufalina- 14.5

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

### 4. Provola e Pepe - 13.5

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

### 5. Diavola - 15

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

### 6. Prosciutto e Funghi - 15

**Mozzarella base, Mushrooms, Roast Ham, Parmesan, Basil and EVO Oil.** **Deluxe** - Herb Roast Ham, Wild Mushrooms +2.5

### 7. Salsiccia e Friarielli - 17

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

### 8. Capricciosa - 16.5

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

### 9. Calzone Napoli - 17

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

### 10. Winter Ortolana - 15

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

### 11. 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, **smoked Mozzarella, Curly Endive, Walnuts, Capers, Raisins and Cetara Anchovies.**

## PIZZE DELLA CASA

### HOUSE PIZZAS

### 12. A'nonn - 17

Nanninella's Slow cooked Tomato Sauce base, **Aubergine Parmigiana, Basil, Parmesan Fondue** and EVO Oil.

### 14. Tartufo & Rostello- 21.5

Truffle Cream and Porcini Mushroom base, mixed wild Italian Mushrooms, **Mozzarella, Herb Roasted Ham, Parmesan, Truffle Shavings, Basil** and EVO Oil.

### 15. Tartufo, Funghi & Noci - 17

Truffle Cream and Porcini Mushroom base, mixed wild Italian Mushrooms, **Mozzarella, Parmesan, Walnuts** and EVO Oil.

### 16. Ariccia - 18.5

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

### 17. Rummeneca - 20

Nanninella's Slow cooked Tomato Sauce, **Mozzarella, homemade fried Beef Meatballs, Aubergine Parmigiana, Fresh Grated Parmesan, Basil** and EVO Oil.

*Swap Meatballs for Porchetta di Ariccia IGP / Herb Roasted Ham.*

### 18. Vivace - 19.5

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

### 19. Zucca and Blues - 17

Creamed Butternut Squash base, **Mozzarella, mixed wild Italian Mushrooms, Gorgonzola, Walnuts, Parmesan, Basil** and EVO Oil. **Add Sausages / Herb Ham / Nduja - 3**

### 20. Slow Napoletana - 17

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

## SET MENU

### UNO - 21

1 Traditional Pizza + 1 Soft Drink +  
1 Angioletti Dolci or Pistacchiosi

### DUE - 26

1 Traditional Pizza + 1 Patatine +  
1 Pint Moretti or 175ml Wine + 1 Dessert

### TRE - 75

1 Olives + Any 2 Pizzas + 1 Bottle House Wine + 2 Desserts + 2 Limoncello

## DIPS

PEFECT FOR YOUR LEFTOVER CRUSTS!

Nanninella's rich Tomato sauce - 3.5

Parmesan Fondue - 3

Nduja Mayo - 2.5

Garlic Mayo - 2

## Homemade Gluten Free Dough - 3

Vegan Cheese - please ask your server to swap

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