

# NUNOS



## Antipasti ~ Starters

### **Zuppa di Minestrone**

Classic Italian vegetable soup, served with Cappeletti pasta, croutons and sprinkled with Parmesan Cheese.

### **Salmorejo**

A Cordobes soup of tomato, garlic and virgin olive oil, garnished with Iberian ham and boiled egg.

### **Insalata di Calamari**

Baby squid burgers accompanied with an endive and oak leaf salad, green asparagus, dressed with a scallion sauce.

### **Insalata di Pere e Parmiggiano**

Fresh pears and Parmesan shavings served with a puree of William pear, walnuts and a drizzle of Pesto. (n)

### **Involtini di Mozzarella**

Mozarella wrapped in Iberian ham gently warmed and placed on a tomato and basil brunoise and dressed with a balsamic vinaigrette.

### **Carpaccio di Manzo**

Wafer thin fillet of beef drizzled with white truffle oil, sprinkled with Parmesan and garnished with wild rocket leaves.

### **Carpaccio di Gamberi**

Thinly sliced, marinated prawns with a balsamic vinaigrette on a bed of mixed leaves.

### **Foie Gras**

Goose liver served with crispy ciabatta toast, red fruit jam and fresh mixed leaves.

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## Secondi Piatti ~ Main Courses

### **Pesce Fresco del Giorno**

Catch of the day simply grilled, served with vegetables or salad.

### **Pesce San Pietro**

Lightly fried, breaded goujons of John Dory served with chunky chips and a saffron and lemon mayonnaise.

### **Filetto di Pargo**

Fillets of grilled Red Snapper in a seafood sauce, accompanied by prawn cous-cous and sautéed vegetables.

### **Carre di Agnello**

Roast rack of lamb placed on a polenta cake, served with glazed shallots and vegetables in a sage-infused gravy.

### **Filetto di Manzo con Foie**

Pan-fried beef fillet with sautéed foie served with potato croquettes and vegetables in a port sauce.

### **Roast Beef**

Finely sliced roast beef, served cold, with mixed leaves and radishes accompanied by a mustard dressing.

### **Guanciale di Maiale**

Pork cheeks stewed in their own gravy with a celeriac puree and vegetables.

### **Pollo ai Funghi**

Chicken breast filled with mushrooms, glazed onions and vegetables in a mustard sauce.

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## **Pasta Fresca**

All our pastas are home made using only fresh 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.

### **Our Pasta Selection**

Spaghetti  
Tagliatelle  
Pappardelle  
Rigatoni  
Penne  
Ricotta & Spinach Ravioli  
Black pudding Ravioli  
Gnocchi

### **To accompany the pasta**

Seafood Sauce  
Tomato Sauce (v)  
Four Cheeses Sauce (v)  
Small Prawns & Pistachio (n)  
Aubergine Sauce (v)  
Pesto Sauce (v) (n)

Why not try a selection of pasta dishes?  
Multiple selection available for full tables of two or more

## **~Prices~**

2 Courses for £19.00  
3 Courses for £25.00  
4 Courses for £29.00

10% service charge not included

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## Dolci ~ Desserts

### **Insalata di Frutta**

Assortment of fresh fruit served with a sorbet and accompanied by a red fruit coulis.

### **Tiramisu**

Sponge biscuits soaked in coffee liqueur with a sabayon of mascarpone cheese.

### **Nougat**

Nougat ice cream with whisked egg whites and whipped vanilla cream.  
(n)

### **Cannoli**

Delicate fried pastries filled with lemon custard.

### **Duo di Cioccolato**

Black and white chocolate mousse accompanied by chocolate ice cream and served with a chocolate sauce.

### **Misto di Formaggi**

Some of the World's finest cheeses, served with biscuits, apple, celery and grapes.