
ANTIPASTI - STARTERS

VELOUTÉ DI FINOCCHIO (V) (L) <i>Creamy fennel, onion and parmesan soup, served hot or cold.</i>	£6.50
BIVALDOS WITH AVOCADO MOJITO <i>Mussels and clams sautéed in white wine, served with a fresh avocado mojito.</i>	£10.50
STUFFED BUFALA MOZZARELLA (G) (V) (L) <i>Deep fried bufala mozzarella filled with spaghetti pesto & sundried tomato on a green pea cream.</i>	£8.90
CARPACCIO DI MANZO (L) <i>Wafer thin fillet of beef slices with black truffle oil and shavings of parmesan, garnished with wild rocket leaves.</i>	£9.80
SCALLOPS WITH MANGO (N) <i>Fresh grilled scallops on a mango sous-vide accompanied by mango chutney, sand of nuts & porcini mushrooms, topped with a nutty honey-lime dressing.</i>	£12.95
SPRING SALAD (V) (L) <i>Mixed leaves salad with rocket and curly endive, grapes, orange and melon served with gorgonzola cheese, accompanied with a citrus and honey dressing.</i>	£9.90
DUCK FOIE GRAS (G) (N) <i>Homemade marinated duck foie gras served with strawberry chutney, mango coulis and sesame seed toasts.</i>	£14.95



WINNER OF 2 AA ROSETTES - SINCE 2006

(V) - Vegetarian (N) - Contains Nuts (G) - Gluten (L) - Lactose

Please do not hesitate to contact us should you have any dietary or allergen requirements.

Discretionary 10% service charge

PASTA FRESCA

*All our pastas are homemade using only 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.*

OUR PASTA SELECTION

Spaghetti
Tagliatelle
Rigatoni
Penne
Ravioli Ricotta & Spinach
Ravioli Ricotta & Salmon
Potato Gnocchi

ACCOMPANYING SAUCES

Alle Vongole
Tomato & Basil (v)
Pesto (v) (n) (L)
Carbonara (L)
Funghi (v) (L)
Four Cheeses (v) (L)
Arrabiata (v)
Cacio e Pepe (v) (L)

Multiple selection available for tables of two or more.

Starter Portion - £8.50

Main Course Portion - £11.50

Ravioli Starter - £9.50 / Main - £13.50

Gluten free pasta available on request.

NUNOS CLASSICS

PRAWNS IN BRANDY (STARTER) (L)

King prawns served in a light cream & brandy sauce.

£15.50

SAN PIETRO PANATO (G)

*Breaded goujons of John Dory lightly fried served with chunky chips
& saffron & lemon mayonnaise.*

£14.50

FETTE DI MANZO IN PADELLA CALDA

*Sliced beef tenderloin served on a hot sizzler with fresh rosemary, crushed black pepper,
roast new potatoes & seasonal vegetables.*

£21.90



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SECONDI PIATTI - MAIN COURSES

CATCH OF THE DAY	£49.00/KG
<i>Ask your waiter for today's catch and suggested cooking methods.</i>	
WARM SALMON NIÇOISE	£16.90
<i>Grilled salmon, baby potatoes, green beans, sundried tomatoes, garlic and black olives.</i>	
LEMON CHICKEN (N)	£13.50
<i>Grilled chicken stuffed with lemon, served with sautéed spinach, nuts, baby carrots and potato chips.</i>	
RISOTTO OF THE DAY (L)	£10.50
SEAFOOD RISOTTO (L)	£13.50
LAMB SIRLOIN (G)	£23.50
<i>Lamb Sirloin served with orzo pasta, caramelized apple and demi-glace sauce.</i>	
CHATEAU BRIAND (L)	£24.00
<i>Chateau Briand served with potato gratin, green asparagus and cherry tomatoes. Served with blueberry or béarnaise sauce.</i>	
SEAFOOD PLATTER (L)	£49.50
<i>Grilled fresh lobster, langoustines, king prawns and shrimps served with white butter sauce and spicy prawn olive oil. Minimum for two persons, extra person £22.</i>	
STUFFED SQUID (L)	£21.90
<i>Grilled squid stuffed with spider crab, chilli, shallots and langoustine bisque. Served with a quenelle of risotto al nero de sepia.</i>	



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DOLCI - DESSERTS

<p>LEMON TARTLETS (G) (L) <i>Homemade tartlets with lemon curd & Italian meringue.</i></p>	£6.50
<p>TIRAMISÙ (G) (L) <i>Traditional Italian dessert with mascarpone, savoiardo biscuits, espresso coffee, Tia Maria liqueur & cocoa.</i></p>	£6.50
<p>CHOCOLATE SPHERE (N) (G) (L) <i>Chocolate soil, yogurt mousse, red fruits and caramel sauce.</i></p>	£9.50
<p>FRUITS OF THE FOREST PANNA COTTA (L) <i>Fresh homemade panna cotta served with a fresh fruit of the forest purée.</i></p>	£6.50
<p>GIN & TONIC (L) <i>Gin jelly, lemon tonic foam and homemade mint ice cream.</i></p>	£8.50
<p>SELECTION OF CHEESES (N) (G) (L) <i>Served with crackers, grapes, celery, nuts & pear chutney.</i></p>	£14.90



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