Il Bar

signature sips

Made exclusively for Trattoria del Nonno

1861 Honeymoon Gin

Nonno and his beloved Maria's second honeymoon — the south of Sicily to the very north of Italy — in a glass. For Nonno's friends, family and guests.

1861 Gin & Tonic 12

Homegrown olives, fresh lemon and basil · served as a double with Indian tonic

Adamus Gin & Tonic 12

Our second chosen gin — the amazing Adamus, from Portugal · floral, elegant, aromatic · with Indian tonic

Go premium — rosemary & grapefruit tonic, with either gin +2

Passionata Spritz 12.50

Gin, lemon, passion fruit and Prosecco

The way to start

Garden Negroni 12.50

1861 gin, Cynar, Campari and cucumber

A greener, fresher Negroni

Monkey Colada 14

Spiced rum, roasted pineapple and coconut

Our twist on the Piña Colada — served in the monkey

Strawberry & Basil Smash 12.50

Vodka, local strawberry purée, basil and lemon

Extremely refreshing

Spicy Mango Margarita 12.50

Tequila, mango and jalapeño

Bold mango with a gentle kick

Garden Mule 12.50

Gin, prickly pear, lime, cucumber and ginger beer

Crisp and botanical

Senza Alcol

mocktails

Passion Fruit Cooler 9.50

Passion fruit, citrus and soda

Mango Lemonade 9.50

Fresh lemon, house syrup and mango

Bollicine

by the bottle

Prosecco Brut	*Zardetto*	29
Prosecco Rosé	*Zardetto*	29
Crémant de Bourgogne	*Vitteaut-Alberti*	40
Champagne Bauchet Brut		65
Moët & Chandon Brut Impérial		95

Birre

beer & cider

Green Hop IPA	*Malta*	4.50
Blue Label Amber Ale	*Malta*	4.50
Peroni Nastro Azzurro	*Italy*	6
Strongbow Classic Cider	*UK*	6

Dopo cena Coffee, digestivi and the dessert cocktails are on the **Dolci menu** — *ask for it.*

Prices in euro · Beers contain gluten (G) · Cider, wine & prosecco contain sulphites (SD)

la Buona Trattoria & Bisteccheria Del Nonno

Menu

IL SECONDO CAPITOLO · THE SECOND CHAPTER

*Our idea has always been simple: eating here should feel like **eating at your grandparents' house**. Wood-fired steaks, fall-off-the-bone ribs, handmade pasta — and a little more love and attention than you're used to. Because that's who we are.*

Seeing my daughter Lara and her sons Jake and Kane carry on what I started, with such care and passion, is a rare joy. From our family to yours — welcome to Nonno's.

Nonno Benny

Per la Tavola
to start, together

Plates for the middle of the table — order two or three while you decide.

Nonno's Olives VG — 6
Marinated in rosemary and garlic · to nibble on

Pinsa Padrino — 15
Mozzarella di bufala · crisp guanciale · truffle béchamel · wood-fired Roman pinsa G D

Bruschetta di Casa V — 10.50
Toasted ftira · our own tomatoes · olives · melted ġbejna G D

Polpette al Sugo — 13
Five hand-rolled meatballs · slow-simmered tomato sugo G E D CL

Bocconcini di Bufala V — 13.50
Smoked mozzarella balls, fried golden · apricot and zucchini jam G D

Bone Marrow on Toast — 12
Wood-roasted until it melts · garlic butter toast · anchovy · pickled onion · salad G D F SD

Nonna's Fritto Misto — 18.50
Calamari, prawns and white fish, fried crisp · garlic and basil mayo G E F CR ML L

Antipasti
cold starters

Fillet of Beef Carpaccio — 21
Flash-seared fillet, whisper-thin · parmesan textures · honey-mustard dressing D MS

Palazzo Pescatore Prawn Cocktail — 10.50
Sweet prawns · Marie Rose sauce · crisp lettuce and cresses · *the classic* CR E F MS SD

Our Katie's Caprese V — 15
Mozzarella di bufala · our own tomatoes · fresh basil · croutons G D

Pasta
fatta con amore

Kane's Paccheri — 23
Pistachio pesto · guanciale · pecorino · *the pasta Kane put his name to* G D N

Tortellacci di Mortadella e Tartufo *handmade* — 22
Mortadella and truffle · rich pea purée · Grana shavings G E D N

Agnolotti di Mare *handmade* — 25
Prawn and scallop · prawn bisque · mussels · a touch of lime G E CR ML D CL SD

Gnocchi della Nonna V *handmade* — 20
Ricotta-filled gnocchi · gorgonzola · sage · walnuts G D E N L

Nonno's Marsalforn Bolognese — 19
Nonno's slow-cooked beef ragù · fettuccine · grana G E D CL

Spaghetti Carbonara — 17.50
Egg yolk · pecorino · crisp guanciale · black pepper · *nothing else* G E D

Nonna's Lasagna — 16.50
Beef and pork ragù · cheddar béchamel · wood-oven baked G E D CL SD

Vino
a few bottles we'd open

Pecorino "Vanità"	*Abruzzo · to start, fritti & fish*	26
Zibibbo Secco	*Sicilia · prawns, agnolotti & the Kiev*	28
Aglianico "Macula"	*Campania · ragù & lasagna*	27
Lacrima di Morro d'Alba	*Marche · with the rabbit*	32
Ripasso Superiore 2017	*Veneto · with the ribs*	39
Brunello di Montalcino	*Toscana · La Bistecca*	85

77 wines, each chosen with care — ask for the full wine list.

Secondi
mains

Palazzo Pescatore · signature

Nonno's Beef Wellington — 45
300g fillet · mushroom duxelles · Parma ham · puff pastry · red wine jus · creamy mash G E D SD
Kind note to our guests that we require 48 hrs notice to serve this course — available Monday to Thursday only. Served pink only.

The Chicken Kiev — 26
Golden crumbed breast, bursting with garlic & herb butter · creamy mash G E D
Cooked fresh to order — a slight pinkness is to be expected.

Dal forno a legna · from the wood oven

Lara's Famous Pork Ribs
Four hours in the wood oven, fall-off-the-bone tender · Lara's glaze · fries G CL MS SB SD
Half rack 25.50 | Full rack 29.50

"Il Fenek ta' Pawlu" · Wood-Fired Rabbit — 25
Fried crisp and golden, then finished in the wood oven with plenty of garlic · fries SD

Dal mare e dall'orto · fish & garden

Hibachi BBQ'd Salmon — 28
Kissed by the hibachi grill · potato croquette · lemon · roast vegetables F G

Cauliflower & Beetroot V — 17.50
Wood-fired florets · charred beets · caramelised cauliflower hummus · rucola · toasted nuts N SS

Burgers
all with fries

Mc Benny Burger — 22
Angus beef · Maltese pork sausage · fried goat cheese · homemade spicy mayo · pickled onions · rucola · garlic butter G E D SD

Jake's Guanciale Burger — 19.50
Angus beef · aged cheddar · beef-fat onions · honey-glazed guanciale · truffle mayo · lettuce and tomato G E D CL MS SD

Vegan Burger VG — 15
Beyond patty · lettuce · tomato · caramelised onion G

Bistecche
steaks · char-grilled

La Bistecca del Nonno
1.2kg 95 · 1.5kg 120
Recommended for 2 · Rib-eye on the bone
Our famous prime steak, carved *tagliata*-style for the table · mushroom, BBQ & pepper sauces · two sides G D CL MS SB SD

350g Prime Beef Rib-Eye — 35
Char-grilled to your liking · topped with garlic butter · roast potatoes G D CL

450g Veal Rib-Eye on the Bone — 37
Char-grilled on the bone, to your liking · roast potatoes G CL

Dry-Aged Cuts *per 100g*
Occasionally available — *ask what's on the board tonight*

Mushroom, BBQ or pepper sauce +3

Contorni
sides

Local Roast Potatoes	3.50
French Fries	3.50
Seasonal Vegetables	3.50
Mixed Leaf Salad	3.50
Mushroom · BBQ · Pepper Sauce	3

Dolci
Save room. Nonna's Tiramisu, Lara's Cassata and the Matilda Chocolate Cake for two — *ask for Nonno's dessert menu.*

Nonno's Pick · V vegetarian VG vegan · G gluten CR crustaceans E egg F fish SB soybean D dairy N nuts CL celery MS mustard SS sesame SD sulphites L lupin ML molluscs

Sit down. Order too much. Nonno insists.

Prices in euro · Please tell us about any allergies or intolerances before you order · Cocktails, the 1861 Gin and beers are on the back page

Dal forno a legna · wood-oven fired

Pinsa Romana

Light, crisp Roman-style pinsa, fired in our wood oven and topped the way Nonno likes it.

Margherita V — 11
Mozzarella di bufala · San Marzano tomato · oregano · extra virgin olive oil
G D

Alla Napoletana — 12
Anchovies · cherry tomatoes · black olive tapenade · basil · oregano G F

Ai Funghi V — 12.50
Mozzarella di bufala · sautéed mushrooms · fresh thyme G D

Spicy Pepperoni & Hot Honey — 14
Mozzarella di bufala · spicy salami spianata · hot honey · basil G D

Pistachio & Guanciale Lovers — 16
Pistachio pesto · mozzarella di bufala · crispy guanciale · crushed Sicilian pistachios G D N

Parma, Bufala & Rucola — 15
Prosciutto di Parma · mozzarella di bufala · rocket · Grana Padano · lemon zest G D

Jake's Panuozzo — 16
Mozzarella di bufala · mortadella · gorgonzola · truffle cream · honey · toasted walnuts G D N

Del Padrino — 15
Mozzarella di bufala · crispy guanciale · truffle · *our most indulgent* G D

Vini con la Pinsa

what Nonno pours with it

Frappato *Sicilia · a light, chilled red · Nonno's favourite* 33

Pecorino "Vanità" *Abruzzo · crisp, textured white* 26

75 more bottles in Nonno's wine list — ask for it.

I Piccoli

Small plates for small people — cooked with exactly the same love as everything else. Nonno's rule.

Pasta *penne*

Penne al Burro V 9
Butter and cheese · the classic G D

Penne al Pomodoro V 9
Our own tomato sauce G

Penne alla Panna V 9
Cream sauce · gentle and comforting G D

Dal Forno *from the wood oven*

Pinsa Margherita V 11
Mozzarella di bufala · San Marzano tomato · wood-oven fired G D

Per Finire *to finish*

Gelato 3.50
One scoop · cookie, pistachio, vanilla, chocolate or strawberry sorbet D

Con le Patatine *with fries*

Chicken Nuggets 9.50
Golden and crisp · with fries G E

Wudy Sausages 9.50
Fried golden · with fries

Angus Cheeseburger 13.50
Angus beef · melted cheese · soft bun · with fries G D

Da Bere *mocktails*

Passion Fruit Cooler 9.50
Passion fruit, citrus and soda

Mango Lemonade 9.50
Fresh lemon, house syrup and mango

> **Nonno says** Finish your plate and there's gelato. *That's the deal.*

V vegetarian · G gluten E egg D dairy

Prices in euro · Please inform a member of staff of any allergies or intolerances

The one to try · for two

Matilda Chocolate Cake — 10.50

Triple-layered chocolate fudge cake · salted caramel · cookie gelato · Maldon sea salt G E D N

Two spoons. One cake. No arguments.

Dolci

desserts

Nonna's Tiramisu — 8.50

Signature creamy mascarpone · soft, spoonable and properly soaked in coffee · dark dusting of cocoa · *made exactly the way Nonna made it* G E D

Lara's Cassata Siciliana — 7.50

Soft sponge · sweet ricotta cream · chocolate chips · *the one Lara reaches for first* G E D

L'Affogato — 7

Vanilla gelato drowned in hot espresso · chocolate & hazelnut D N

Gelati

artigianali · artisanal gelato

Cookie *house favourite*

Creamy Pistachio

Vanilla

Chocolate

Strawberry Sorbet *sorbet*

One scoop **3.50** Two scoops **6.50**

Gelati contain dairy (D); Cookie and Pistachio contain gluten (G) and nuts (N). Strawberry Sorbet is not dairy-free.

Liquid Magic

dessert, in a glass

Espresso Martini 9.50

Vanilla vodka · local honey · a shot pulled to order

Cold, sharp and wide awake — swap your coffee for this one

Amaretto Sour 9.50

Artisanal almond liqueur · fresh lemon · silky foam

Sweet, sharp and far too easy at the end of a long dinner

Nonno's Chocolate Old Fashioned 9.50

Bourbon whiskey · dark chocolate · a twist of orange

Stirred long and slow over one big rock — pudding and digestivo in the same glass

Nonno's Pick · G gluten E egg D dairy N nuts SD sulphites

Save room. Nonno insists.

Prices in euro · Please inform a member of staff of any allergies or intolerances

Digestivi & Liquori

all 4.90 · double 50 ml · neat or on ice

I più amati · most popular choices

Local Bajtra
Prickly pear liqueur · juicy island fruit · a sun-kissed finish

Amaretto
A romantic almond liqueur · subtle spice · lingering sweetness

Frangelico
Roasted hazelnut aromas · smooth, heavenly finish

Nonno's Limoncello
Vibrant lemon · zesty, cold and refreshing

Averna
Smooth Sicilian amaro · caramel · herbal depth

Amaro del Capo
Calabrian liqueur · warm, spiced character

Da scoprire · most interesting choices

Amaro Montenegro
Bologna · gentle, floral

Fernet-Branca
the serious one

Baileys
Irish cream

Jägermeister
56 herbs · ice-cold

Amaro Lucano
Basilicata · bittersweet

Branca Menta
fernet & cool mint

Kahlúa
coffee liqueur

Cynar
artichoke amaro

Sambuca
anise · with the coffee bean

Tia Maria
coffee & vanilla

Italicus *bergamot rosolio · elegant* 12

Drambuie *Scotch, honey & heather* 7

Chartreuse Verte *130 herbs, made by monks* 10

Luxardo Maraschino *the cherry classic* 5

Whisky

all doubles · 50 ml

Scotch · blended

J&B Rare	4.50
Johnnie Walker Red Label	4.50
Johnnie Walker Black Label 12	7
Chivas Regal 12	7
Johnnie Walker Green Label 15 *all malt*	13

Single malt

Glenfiddich 12 *Speyside · pear, oak*	10
Glenmorangie 12 *Highland · smooth*	12
Laphroaig 10 *Islay · peat & smoke*	12
Ardbeg Ten *Islay · the smokiest*	14

Irish & American

Jameson *Irish*	6
Jack Daniel's *Tennessee*	7
Jack Daniel's Fire *cinnamon*	7
Buffalo Trace *bourbon*	7
Bulleit Bourbon *Kentucky*	7.50
Woodford Reserve Rye *spicy, dry*	11

Grappa, Brandy & Porto

all doubles · 50 ml

Grappa Francoli Riserva *Nebbiolo da Barolo · barricata*	7.50
Grappa Adamus	20
Cognac Lhéraud VS	10
Graham's Fine Tawny Port	6

Rum

all doubles · 50 ml

Barceló Gran Añejo	7
Barceló Imperial Porto Cask	10
Port-cask finish · dried fig, cocoa, a winey edge	
Barceló Imperial Onyx	10
Filtered through onyx stone · velvety toffee, vanilla	
Barceló Imperial Maple Cask	10
Maple-syrup cask finish · rounded, gently sweet	
Barceló Imperial Mizunara	10
Japanese Mizunara oak · sandalwood, incense, spice	
Plantation O.F.T.D. *dark, overproof*	8
Ron Zacapa 23 *with the Matilda cake*	15
Cana Rio Cachaça *Brazil*	6

Tequila & Mezcal

all doubles · 50 ml

Olmeca Silver	5
Olmeca Gold	5.50
Don Julio Reposado	14
Patrón Añejo	14
Patrón XO Café *coffee tequila*	13
Mezcal La Herencia de Sánchez *smoky*	8

Nonno's way

A good old Chivas — **"Chivas with Chivas"**, as Nonno orders it — or a **Ron Zacapa 23** next to the Matilda cake. *Trust him.*