

TO START IDEAL TO SHARE

PROSCIUTTO SAN DANIELE & BURRATA 15.00

19-month-old perfection. Creamy Burrata straight from Puglia | Rosemary grissini | Barrel aged balsamico **G - D - SD**

ARANCINI AL TARTUFO (VG) 14.50

3 pcs homemade truffle arancini filled with porcini | pecorino fondue | truffle mayo | fresh truffle **VG - G - E - D**

BRUSCHETTA CON CAPONATA E STRACCIATELLA DI BUFALA (VG) 12.50

Toasted Maltese bread | Sicilian sweet & sour caponata | burrata heart **VG* - G - D - N - CL - SD** *Vegan
Alternative topped with grated dark chocolate.

LA BOMBA BURRATA (VG) 13.50

Heavenly Burrata cheese coated in panko & deep-fried | served on a bed of a homemade cherry tomato sauce **G - E - D - CL**

SAUTÉED CALAMARETTI 16.50

Wild garlic | homegrown tomatoes | soft herbs **F - ML - SD - CL**

FOCACCIA DEL PADRINO 18.50

Fior di Latte | crunchy guanciale
Fresh Premium Truffle | Truffle Cream **G - D**

LA SALSICCIA CONDITA 13.50

Typical Sicilian homemade sausage | primo sale cheese | tomatoes | spring onions | grilled lemon **D - CL**

PASTA SERVED AL DENTE & COOKED WITH LOTS OF LOVE

TORTELLACCI AL CINGHIALE - BURRO SALVIA 20.00

Homemade tortellacci pasta stuffed with a divine wild boar filling
Cooked in a luscious butter & sage sauce | 32 months aged Parmigiano Reggiano *Add Fresh Truffle* **4.50**
G - CL - E - D - SD

SPAGHETTI AMATRICIANA 16.50

Homegrown tomatoes | pecorino | guanciale * Add Fresh Stracciatella di Bufala * **3.50** **G - D**

KANE'S PACCHERI 18.50

Pistachio pesto - crunchy guanciale - Cave-aged Pecorino Romano * Add Fresh Stracciatella di Bufala * **3.50** **G - CL - D - N**

PACCHERI PESCE SPADA E MELANZANE 16.50

Fresh swordfish ragù | homegrown cherry tomatoes | fried aubergines | fresh herbs * Add Bottarga di Muggine * **5.00** **G - CL - F - SD**

SPAGHETTI AGLIO OLIO E PEPERONCINO - MOLLICA (V) 14.00

An amazing homemade olive oil, wild garlic & homegrown chili pepper & parsley base topped with toasted fragrant breadcrumbs * Add Bottarga di Muggine * **5.00** **G - CL**

LASAGNA DELLA NONNA 14.50

Nonna's Wood-Oven baked Lasagna filled with a beef & pork ragu, layered with a delicious bechamel **G - D - SD - CL**

MAIN COURSES

HIBACHI GRILL SPECIALS

SERVED WITH TRIPLE ROASTED POTATOES

CHEF SPECIAL BRACIOLE DI MAIALE 24.00

Sous vide luxury Pork Chop | carob glaze from Nonno's Carob trees | pickled turnips | pork crackling | gremolata | charcoal mayo

SALMONE SCOZZESE SULL' HIBACHI 25.00

Fresh Salmon Fillet | aubergine, chili & lime salad | citrus vinaigrette
F - CL

BONELESS BABY CHICKEN 21.00

Finished on the hibachi | served with today's vegetables

HOUSE FAVOURITES

SERVED WITH FRIES

LARA'S FAMOUS PORK RIBS

HALF 24.50 / FULL 28.50

Slowly baked in our wood oven for 4 hours. Sweet & citrus notes **G - CL - MS - SB - SD**

NONNO'S BEEF RIBS 28.50

Braised for 8 hours inside our wood oven. Smokey & Red Wine flavour profile **CL - MS - SB - SD**

SCOTTONA BEEF RIB-EYE 31.00

Topped with garlic butter **D**

FRENCH VEAL RIB-EYE ON THE BONE 31.00

Premium milk-fed cut

BURGER

SERVED WITH FRIES

GUANCIALE BURGER 17.50

Scottona beef patty | truffle mayo | lettuce & tomato | cheddar cheese | guanciale | caramelised onions **G - CL - D - SS - SB - SD - E**

SALAD

PANZANELLA (V) 12.00

Bursting with ripe homegrown tomatoes | sweet Tropea onions | toasted sourdough | juicy cucumber | fragrant basil | it's hard to think of a salad that screams "summer" more loudly.
* Add Fresh Burrata * **3.50**

CONTORNI

ROASTED LOCAL POTATOES

Parmigiano Espuma **G - D 4.50**

SEASONAL VEGETABLES fired on the Hibatchi **G 3.50**

FRENCH FRIES **G 3.50**

SAUCES Mushroom | BBQ | Pepper **D - SD - G 3.00**

DRY-AGED MEAT

DRY-AGED MEAT FROM THE DISPLAY PRICE ON REQUEST

We normally dry age our meat for a minimum of 30 days. Aged meat is simply richer, beefier and considerably more tender than standard steaks. There's a notable difference in every bite with a "melt-in-your-mouth" sensation, especially when cooked with binchotan charcoal on our world class Hibachi grill.

KINDLY INFORM A MEMBER OF STAFF SHOULD YOU HAVE ANY ALLERGIES OR FOOD INTOLERANCES

G GLUTEN - **P** PEANUTS - **N** NUTS - **SB** SOYA - **ML** MOLLUSCS - **SS** SESAME - **CR** CRUSTACEANS - **CL** CELERY - **L** LUPIN - **E** EGGS - **D** LACTOSE - **SD** SULPHUR DIOXIDE - **F** FISH - **MS** MUSTARD

PIZZAS COOKED IN OUR WOOD OVEN

Our dough is a hybrid of a Maltese "Ftira" & a classical crunchy Roman style pizza & is baked inside our hand-crafted wood fired oven built by Il Nonno "Ben Muscat Snr" himself back in 2012.

The Mozzarella we use is the freshest Fior di Latte from Salerno, Italy. The Tomatoes we use are the juiciest 'Pomodori di San Marzano' from Campania, Italy.

NB: ALL OUR PIZZAS CONTAIN GLUTEN & MILK
PIZZAS NOT AVAILABLE FOR SATURDAY LUNCH

MARGHERITA (VG) 9.50

Tomato sauce San Marzano D.O.P, fior di latte, fresh basil and extra virgin olive oil **VG**

DIAVOLA 12.00

Tomato sauce San Marzano D.O.P, fior di latte, salami spianata piccante, fresh basil and extra virgin olive oil

TONNATA 12.50

Fior di latte, cherry tomatoes, red onions, tuna, black olives and extra virgin olive oil **F**

MALTESE 14.00

Sun-dried tomato paste, fior di latte, red onions, pork sausage, gbejna, black olives and extra virgin olive oil

PARMA 16.00

Fior di latte topped with cherry tomatoes, rucola, prosciutto san daniele, grana, burrata and extra virgin olive oil

CAPRICCIOSA 13.00

Tomato sauce San Marzano D.O.P, fior di latte, mushrooms, ham, boiled eggs, black olives, artichokes and extra virgin olive oil **E**

GOURMET PIZZAS

BRONTESE 16.00

Fior di latte, pistachio pesto, mortadella, stracciatella, pistachio crumbs and extra virgin olive oil **N**

MAIALE PAZZO 15.00

Fior di Latte, slow cooked pulled pork, caramelised onions, homemade BBQ Sauce **SD**

LARA (VG) 14.00

Tomato sauce San Marzano D.O.P, fried aubergine, stracciatella, fresh basil and extra virgin olive oil

PARMIGIANA 14.00

Tomato sauce San Marzano D.O.P, fior di latte, ham, fried aubergines, boiled eggs, fresh basil, baked grana and extra virgin olive oil **E**

AMATRICIANA 14.00

Tomato sauce San Marzano D.O.P, guanciale, pecorino Romano and extra virgin olive oil

CALABRESE 16.00

Fior di latte, cherry tomatoes, salami spianata piccante, nduja, burrata, fresh basil and extra virgin olive oil

GIUSEPPE 16.00

Fior di latte, pistachio pesto, porcini, pork sausage, pistachio crumbs and extra virgin olive oil **N**

SAPORITA 16.00

Baked guanciale, porcini and grana, topped with burrata and truffle oil

LA SORPRESA DI JAKE 16.50

A folded pizza with fior di Latte, Porcini, Mortadella, Crema di Tartufo Bianco, Rucola, Grana & Truffle oil

A MESSAGE FROM NONNO

Hosting an incredible number of guests over a span of 60 years has been our trademark. Now with the third generation of the family running the establishments, our original motto of "too much is better than too little" is still the order of the day. We, as your host family, wish you to enjoy always our high standard of food, service, and ambiance.



Nonno, Benny

KIDS MENU

NB: ALL ITEMS CONTAIN GLUTEN

PENNE WITH BUTTER AND CHEESE **D** 9.00

PENNE WITH TOMATO SAUCE 9.00

PENNE WITH CREAM **D** 9.00

CHICKEN NUGGETS & CHIPS 9.50

WUDY SAUSAGES & CHIPS **D** 9.50

KIDS PIZZA MARGHERITA WUDY **D** 9.50

SCOTTANA BEEF CHEESE BURGER & CHIPS 12.50

ENJOYED YOUR MEAL?
SHOW US SOME LOVE
ON TRIPADVISOR

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