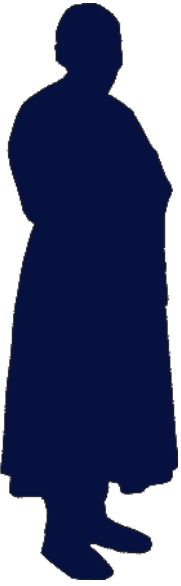


WELCOME!



Welcome to Nonna Lina, a heartfelt tribute to my beloved grandmother, whose spirit and warmth continue to fill these walls. Our mission is to offer you the same comfort and hospitality found in every Italian home, accompanied by the simplicity and authenticity of Italian and Sardinian cuisine.

Indulge in a leisurely dining experience where each dish is crafted with love and tradition. From the first bite to the last, we hope to transport you to the heart of Italy.

Ciao e buon appetito!

Important Information:

Payment: Please note that we do not accept cheques.

Service Charge: Service is not included in your bill. In South Africa, a standard gratuity of 10% is customary.

Group Service Fee: A 10% service fee will be added to tables of five or more guests. Kindly review your bill..

Bookings: 021 4244966 | book.nonnalina.com

Info: www.nonnalina.com | info@nonnalina.com

Online orders: order.nonnalina.com



WINES AND DRINK LIST

SPARKLING WINE

DURBANVILLE HILLS SPARKLING WINE	255
SARTORI PROSECCO	430

ROSE WINE

BELLINGHAM BERRY BUSH ROSÉ	<i>gls</i> <i>btl</i> 55 165
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WHITE WINE

FAIRVIEW PINOT GRIGIO	<i>gls</i> <i>btl</i> 51 153
PEAR TREE CHENIN BELLINGHAM	54 162
SAUVIGNON BLANC DURBANVILLE HILLS	85 255
VERMENTINO AYAMA	79 237
SAUVIGNON BLANC LIFE FROM STONE SPRINGFIELD	375
SAUVIGNON BLANC GROOTE POST	321
CHENIN SIMON SIG	207
CHARDONNAY UNOAKED BRAMPTON	222
MUSCAT D'ALEXANDRE AYAMA (demi sweet)	273

RED WINE

SHIRAZ BIG OAK RED BELLINGHAM	<i>gls</i> <i>btl</i> 54 162
SANGIOVESE FAIRVIEW	56 168
GROOTE POST OLD MAN'S BLEND	92 276
ZONNEBLOEM MERLOT	97 291
ALTO ROUGE	300
THELEMA MOUNTAIN RED	279
ALLESVERLOREN CABERNET SAUVIGNON	357
BRAMPTON SHIRAZ	262
FAT MAN PINOTAGE	234
STEENBERG NEBBIOLO	618

BEERS

CBC PILSNER	42
CBC AMBER WEISS	66
DEVIL'S PEAK LAGER	36
DEVIL'S PEAK IPA	51
DEVIL'S PEAK PALE ALE	39

STANDARD BEERS

HEINEKEN	39
CASTLE LITE	39
CORONA	42
HEINEKEN NON ALCOHOLIC	39

CIDERS

SAVANNAH	48
SAVANNAH NON ALCOHOLIC	48
APEROL SPRITZ NONNA	99
(Aperol 2p, Chenin 3p, Soda 2p, and Orange)	

LIQUEURS

KAHLUA	34
AMARULA CREAM	22
AMARETTO DI SARONNO	46
FRANGELICO	34

DIGESTIVES

LIMONCELLO	44
JAGERMEISTER	34
GRAPPA DEL VARDA MOSCATO	115
GRAPPA DEL VARDA RISERVA	112

APERITIVES DRINKS

APEROL	35
CAMPARI	45
APEROL SPRITZ NONNA (Aperol 2p, Chenin 3p, Soda 2p, and Orange)	99

GIN

GORDONS	23
BOMBAY SAPHIRE	41

VODKA

COUNT PUSKIN	20
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COGNAC

BISQUIT CLASSIQUE VSOP	97
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BRANDY

KLIPDRIFT	25
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RUM

APPLETON	39
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TEQUILA

JOSE CUERVO TRADICIONAL	49
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WHISKY

BAIN'S CAPE MOUNTAIN	35
JAMESONS	48
BELLS EXTRA SPECIAL	32
JACK DANIELS GENTLEMAN	47
JOHNNIE WALKER RED	33
JOHNNIE WALKER BLACK	47

COFFEE

ESPRESSO	25
MACCHIATO	27
AMERICANO	25
CAPPUCCINO	32
FLAT WHITE (Double Shot)	48
HOT CHOCOLATE	37

The Story of Nonna Lina

Nonna Lina is more than just a restaurant; it is a heartfelt tribute to Italian culinary traditions and the cherished memories of family. Named in honor of the matriarch of our family, Nonna Lina embodies a deep appreciation for the flavors and customs of our Italian heritage.

The journey began with Antonello's vision to bring authentic yet simple Italian cuisine to South Africa. In November 2003, we opened our doors, creating an inviting space where patrons could experience the warmth and charm of an Italian home. The concept was straightforward: to transport guests on a culinary journey through Italy, with special stops in Sardinia—home to both Nonna and Antonello—celebrating the rich aromas, flavors, and traditions that define our culture.

At Nonna Lina, we pride ourselves on using the finest ingredients, sourced both locally and directly from Italy. Each dish is crafted with love and meticulous attention to detail, from our handmade *culurgiones* and ravioli to our carefully curated wine list that perfectly complements every meal. Our menu reflects the diverse culinary heritage of Italy, showcasing classic recipes passed down through generations.

Beyond the food, Nonna Lina embodies the spirit of community and family. It is a place where laughter and joy fill the air, where friends gather to share unforgettable moments, and where every guest is treated like family. Our restaurant invites you to savor not just a meal, but a delightful experience that unites the best of Italian culture with the vibrant essence of Cape Town.

As we continue to grow and evolve, we remain steadfast in our mission to deliver an authentic Italian dining experience, where every visit feels like a celebration of life, love, and the joy of good food. Join us at Nonna Lina, and let us take you on a delightful journey into the heart of Italy.

Salute!



KIDS MENU

Small portions for our little loyal supporters (only available for kids under 12).

PASTA

Spaghetti or Penne with one of the following sauces:

Al Burro or Aglio e Olio (V) 59

A simple yet delicious option, featuring butter or garlic-infused olive oil.

Tomatello (V) 72

A classic Sardinian tomato sauce that delights the palate.

Creamy tomatello (V) 84

A comforting twist on the classic tomato sauce with a dash of cream.

Pasta con piselli e prosciutto 84

A creamy sauce with gypsy ham, and fresh garden peas.

Pasta ai funghi (V) 84

A rich and creamy sauce made with mushrooms and fragrant herbs.

Campidanese 94

A favorite among kids—this meat sauce features pork sausage mince, flavored with aniseed and fresh herbs.

Bolognese 96

The classic bolognese sauce that everyone loves.

PIZZA

Margherita (V) 83

Tomato, mozzarella

Tonno 88

Tomato, mozzarella, tuna

Salame 98

Tomato, mozzarella, salame

Prosciutto e funghi 110

Tomato, mozzarella, gypsy ham and mushroom mix

Prosciutto e ananas 110

Tomato, mozzarella, gypsy ham and pineapple

Parma 124

Tomato, mozzarella, Prosciutto crudo (Parma ham style)



APERITIVO

Little snacks or "aperitivi" ideal for a quick bite with a glass of wine.

- Bruschetta trio (v)** 59
A trio of bruschetta featuring three delicious toppings: fresh tomato with basil, garlic, and extra virgin olive oil; tender artichokes paired with caramelized onions; and marinated aubergines topped with Parmigiano. A perfect combination of vegetarian flavors served on crispy toasted bread.
- Tagliere e carasau** 105
A variety of our finest cured meats, delicately arranged and served alongside crisp, traditional Sardinian pane carasau.
- Calamaretti solo** 92
Patagonica squid tubes grilled to perfection on the flat top, offering a tender and smoky flavor.
- Calamari solo** 84
Tender calamari steak strips, expertly cooked in our signature Veneranda sauce for a burst of rich, savory flavor.
- Aubergine parmigiana (V)** 69
Succulent char-grilled aubergine in a herb-infused tomato sauce, topped with Parmigiano and melted mozzarella.
- Polpette** 92
Nonna Lina's tender meatballs, served in a flavorful tomatello sauce.
- Pollo strips** 83
Chicken breast strips, perfectly cooked in our zesty lemon and herb sauce.
- Patate arrosto (V)** 52
A mini portion of golden roasted potatoes, infused with fresh rosemary.

ANTIPASTI

- Bruschetta (V)** 19
Crisp bruschetta topped with ripe tomatoes, fresh basil, and a hint of garlic.
- Calamari di Serramanna starter** 167
Delight in our pan-fried calamari strips, tossed in our signature Veneranda sauce for a bold burst of flavor. Enjoy them over a bed of aglio e olio pasta or with a fresh side salad for a lighter option.
- Calamaretti Grigliati starter** 214
Savor our expertly seasoned Patagonian calamari tubes, grilled to perfection and finished in the pan with fresh parsley and extra virgin olive oil. Enjoy them on a hearty bed of aglio e olio pasta or alongside a crisp side salad for a lighter option.
- Celina's Aubergine (V)** 131
Enjoy our char-grilled aubergine, generously smothered in a rich herb-enriched tomato sauce and garnished with a blend of Parmigiano and mozzarella for a delightful finish.
- Zucchine Gratinata (V)** 131
Indulge in our oven-baked baby marrow, layered with a creamy béchamel, garlic parsley, and breadcrumbs, then topped with Parmigiano for a delightful, golden finish.
- Bresaolata** 195
Savor our shaved air-cured rare beef, drizzled with freshly squeezed lemon, and complemented by peppery rocket and Parmigiano cheese for a harmonious blend of flavors.
- Prosciutto crudo platter** 210
Delight in our prosciutto crudo platter, featuring delicate slices of artisanal air-dried ham, elegantly arranged
- Nonna Lina Misto** 297
Indulge in our exquisite prosciutto crudo platter, showcasing delicate slices of artisanal air-dried ham, salame, and coppa. This delectable assortment is complemented by rich Parmigiano, tangy blue cheese, sun-dried tomatoes, marinated artichokes, and olives, all elegantly arranged for a delightful culinary experience.

SALADS

- Side salads (V)** 84
A refreshing mix of mixed leaves, ripe tomatoes, red onions, and crisp cucumber, creating a vibrant and light accompaniment.
- Artichoke (Carciofi) (V)** 209
Savor our delightful artichoke salad, showcasing marinated artichokes, Parmigiano, caramelized red onions, and roasted pine nuts, all atop a bed of mixed baby leaves and fresh herbs. Dressed with a tangy chive vinaigrette.
- Casa Italia (V+)** 173
colorful Mediterranean salad, featuring steamed broccoli, marinated artichokes, caramelized red onions, olives, and mixed baby leaves, all tossed with fresh herbs and dressed in a tangy chive vinaigrette..
- Mediterranea (V)** 185
Savor our Mediterranean salad, featuring crushed tuna, fragrant herbs, and Italian cannellini beans, complemented by olives, anchovies, and boiled egg, all tossed in a zesty chive vinaigrette..
- Pappadidda (V)** 115
Indulge in our re-plated Caprese salad, featuring fresh mozzarella fior di latte, fragrant oregano, and ripe Roma tomatoes, drizzled with sweet basil oil for a burst of flavor.
- Parmigiano e Noci (V)** 187
Enjoy our delightful salad of sweet pear, Parmigiano, walnuts, rocket, and crispy fennel, all tossed in a refreshing lemon and olive oil vinaigrette.
- Pollo** 224
Enjoy our pollo salad, featuring grilled marinated chicken fillet, creamy avocado, Parmigiano, roasted pine nuts, and caramelized red onions, all atop mixed baby leaves and fresh herbs, dressed with a tangy chive vinaigrette..
- Selvaggia** 224
Delight in our Selvaggia salad, featuring tender beef bresaola, sweet pears, fresh mint, and mozzarella fior di latte, all served with a tangy citrus vinaigrette.
- Serramanna (V+)** 169
Experience a typical Sardinian salad, featuring baby leaves and herbs, crisp celery, fennel, and both plum and rosa tomatoes, all dressed with a zesty olive oil and lemon vinaigrette.
- Strawberry Salad** 235
Indulge in our strawberry salad, featuring fresh strawberries, creamy avocado, smoked salmon, tender asparagus, and buffalo-style mozzarella, all nestled on a bed of mixed baby leaves and drizzled with a vibrant raspberry coulis.
- Tricolore (V+)** 161
Enjoy our pasta salad, featuring creamy avocado, peppadew, rosa tomatoes, spring onion, and fresh herbs, all tossed in a roast tomato and chili dressing for a flavorful kick.



Artichoke salad, bestselling since 2003

PASTA

Spaghetti, Linguine or Penne	NO
CHARGE	
Gluten free penne	24
Egg tagliatelle	24
home made Gnocchi	29
Pasta parcels:	48
Ravioli: Baby spinach, and ricotta Culurgiones: Potato, pecorino & ricotta	
Classic sauces	
Tomatello (V+)	119
<i>Savor the essence of Sardinia with our classic tomatello sauce, bursting with the rich flavors of sun-ripened tomatoes, perfectly balanced for a comforting dish.</i>	
Arrabbiata (V+)	126
<i>Experience the heat with our Arrabbiata sauce, a fiery blend of chili and ripe tomatoes, bringing a spicy kick that will awaken your taste buds.</i>	
Creamy tomato (V)	138
<i>Indulge in our creamy tomato sauce, where the richness of tomatello is enhanced with a silky touch of cream, creating a luscious and satisfying experience.</i>	
Pasta con piselli e prosciutto	138
<i>Delight in a creamy sauce featuring tender garden peas, savory onions, and gypsy ham, perfectly enveloping your pasta for a taste of comfort and nostalgia.</i>	
Pasta con broccoli, zucchini e ricotta (V)	138
<i>Enjoy a vibrant medley of flavors in this creamy pasta, where fresh broccoli, zucchini, and spring onions meet velvety ricotta, creating a dish that celebrates the bounty of the garden.</i>	
Pasta ai funghi (V)	145
<i>Delight in the earthy richness of our creamy mushroom sauce, expertly infused with fragrant herbs, creating a warm and inviting dish that feels like a hug in a bowl.</i>	
Nonna Lina (V+)	171
<i>Transport yourself to Italy with our Nonna Lina sauce, a delightful blend of rosa and plum tomatoes, white wine, garlic, sweet basil, and Italian parsley, creating a symphony of flavors that pays homage to tradition.</i>	
Pasta alla Campidanese	183
<i>Relish a taste of Sardinia with our Pasta alla Campidanese, featuring a robust ragu made from tender pork sausage mince, delicately flavored with aniseed and fresh herbs, perfect for those who crave authenticity.</i>	
Bolognese	183
<i>Indulge in our classic Bolognese sauce, crafted with a rich blend of ground meat and tomatoes, slow-cooked to perfection for a hearty, comforting dish that never goes out of style.</i>	
Polpette	189
<i>Savor Nonna Lina's meatballs, lovingly prepared and served in our rich tomatello sauce, perfectly paired with spaghetti or linguine for an unforgettable Italian feast.</i>	
Sugo alla crema di gamberi	216
<i>Dive into the sea with our creamy tomato sauce enriched with succulent prawns and a hint of chili, offering a delightful combination of flavors that brings the coast to your plate.</i>	
Pasta al salmone	216
<i>Experience the luxury of smoked salmon in our creamy sauce, complemented by fresh dill and juicy tomatoes, best enjoyed with penne or gnocchi for a truly decadent dish.</i>	



Pasta alla Campidanese is a traditional Sardinian dish from the Campidano region. It features a rich ragu of pork sausage, tomatoes, and aniseed, creating a savory, aromatic sauce. Traditionally served with malloreddus or penne, this rustic dish embodies Sardinia's bold, hearty flavors.

Specialities

Served with: Spaghetti, Linguine or Penne	NO CHARGE
Gluten free penne	24
Egg tagliatelle	24

Milicia's 221

Experience the vibrant flavors of fresh tomatoes, white wine, and garlic tossed with succulent shrimp and a fragrant sweet basil pesto, creating a dish that transports you straight to the Mediterranean.

Carbonara vegetariana (V) 124

A delightful twist on the classic, our vegetarian carbonara features tender aubergines, baby marrows, and peppers, all enveloped in creamy beaten egg, making it a satisfying choice for our plant-loving guests.

Zio Giuseppe pasta 175

Savor the richness of our tomato base sauce, enhanced with creamy gorgonzola, sweet peas, and tender calamari tentacles, creating a harmonious blend of flavors that will delight seafood lovers.

Estate Fresca Linguine o Spaghetti (V) 167

Dive into our "Fire & Ice" dish, where hot pasta meets a refreshing cold salsa of fresh tomatoes, peppery rocket, extra virgin olive oil, garlic, and herbs, topped with creamy buffalo-style mozzarella for a sensational contrast.

Pasta al Tonno e Salvia 183

Enjoy a light yet flavorful dish with pasta dressed in a cold salsa of extra virgin olive oil, tender canned tuna, fragrant sage, zesty lemon juice, and fresh herbs, all accompanied by creamy buffalo-style mozzarella.

Spaghetti Pancetta e Asparagi 192

A delectable variation of classic carbonara, featuring guanciale (pig cheek), fresh asparagus, Parmesan, olive oil, and fragrant herbs, all bound together with a luscious beaten egg for a rich and satisfying experience.

Carbonara 167

Indulge in Nonna's traditional carbonara, where rich guanciale (pig cheek) meets creamy beaten egg and aged pecorino, creating a timeless dish that captures the essence of Italian comfort food.

Pasta pocket

Culurgiones (V) 158

Delight in our classic Sardinian pasta pockets, generously filled with fresh mint, tender potatoes, and cured pecorino, served with a vibrant mint-flavored tomato sauce that perfectly complements this traditional dish

Baked

Lasagna vegetariana (V) 150

Layers of tender lasagna are combined with our rich tomatello sauce, grilled aubergines, creamy mozzarella, and velvety béchamel, all topped with grated Parmigiano for a hearty and satisfying vegetarian delight.

Lasagna di Carne 210

Experience the ultimate comfort food with our traditional beef lasagna, featuring rich layers of meat, sauce, and cheese, baked to perfection for a dish that feels like a warm hug.



Culurgiones are traditional Sardinian pasta pockets from the Ogliastra region, typically filled with potatoes, mint, and pecorino cheese. Their unique "spiga" (wheat ear) shape symbolizes abundance and is hand-sealed with care. Once a celebratory dish, they are a beloved part of Sardinian culinary tradition, offering a perfect balance of creamy and refreshing flavors.

PIZZA

SWAPS OF INGREDIENTS ARE NOT ALLOWED

	small	large
Pizza Bread (V+) plain		72
<i>Garlic (+12) or tomato base (+25)</i>		
<i>Gluten free base available</i>	N/A	+28
Vegetarian		
Estate (V)	151	197
<i>A fresh combination of tomato, mozzarella, juicy rosa tomatoes, creamy buffalo-style mozzarella, and fragrant basil leaves for a light, summery flavor.</i>		
Formaggi (V)	142	185
<i>A cheese lover's dream, with a rich blend of mozzarella, sharp gorgonzola, tangy pecorino, and creamy ricotta, all melted to perfection.</i>		
Gorgonzola (V)	142	185
<i>Savor the bold flavors of gorgonzola paired with sweet caramelized onions, earthy mushrooms, and a rich tomato base.</i>		
Margherita (V)*	110	143
<i>A timeless classic, featuring the perfect balance of tomato and mozzarella, celebrating simplicity in every bite.</i>		
Nonno Vittorio (V)	254	201
<i>A robust blend of tomato, mozzarella, grilled aubergines, fresh rosa tomatoes, peppery rocket, and shaved pecorino for a rustic, earthy finish.</i>		
Siciliana (V)*	143	186
<i>A sicilian-inspired pizza with tangy capers, tasty olives, smoky grilled aubergines, and the perfect tomato-mozzarella base.</i>		
Vegetariana (V)	143	186
<i>A vibrant mix of marinated artichokes, mushrooms, olives, grilled aubergines, and peppers, all on a rich tomato and mozzarella foundation.</i>		
Non Vegetarian		
Cape seasons	173	225
<i>Experience the flavors of every season: ham and mushrooms for autumn, pancetta and asparagus for winter, artichokes, broccoli, and olives for spring, and fior di latte mozzarella, basil, and rosa tomatoes for summer.</i>		
Daiveddu	159	207
<i>A delightful mix of tomato, mozzarella, sweet caramelized onions, tangy peppadew, pineapple, and smoked chicken for a burst of flavor.</i>		
Godfather	174	227
<i>A bold pizza with tomato, juicy rosa tomatoes, mozzarella, and prawns, finished with a kick of chilli olive oil.</i>		
Isabella	170	221
<i>A savory combination of tomato, mozzarella, bresaola, rosa tomatoes, peppery rocket, and shaved pecorino for a rich and fresh taste.</i>		
Messicana*	162	211
<i>Spice it up with jalapenos, spiced mince, onions, tomato, and mozzarella, delivering a bold, fiery kick.</i>		
Napoletana	124	162
<i>A pizzeria classic with tomato, mozzarella, salty anchovies, and capers for a punchy, briny flavor.</i>		
Nonna Lina	174	227
<i>Our signature pizza with tomato, mozzarella, Prosciutto crudo, chopped rosa tomatoes, rocket, and shaved pecorino, blending fresh and savory notes.</i>		
Pancetta e asparagi	165	215
<i>A seasonal favorite combining tomato, mozzarella, crispy pancetta, and tender asparagus for a perfectly balanced bite. (seasonal)</i>		

PIZZA

SWAPS OF INGREDIENTS ARE NOT ALLOWED

Gluten free base available

small large
N/A +28

Pancetta e gamberi 180 234

Indulge in the rich flavors of tomato, mozzarella, pancetta, and succulent prawn meat for a delicious surf and turf twist.

Patatina 158 206

A unique medley of tomato, mozzarella, salame, gorgonzola, sweet peppadews, and crispy potatoes for a hearty, flavorful pizza.

Prosciutto e Funghi* 147 192

A classic pairing of gypsy ham and mushrooms on a tomato and mozzarella base for a satisfying, savory treat.

Quattro Mori 159 207

A vibrant pizza divided into quarters, featuring tomato, mozzarella, gorgonzola, salame, artichokes, onions, olives, and tuna for a bold and flavorful experience.

Sarda 147 192

A taste of Sardinia with tomato, salty pecorino, mozzarella, savory salame, and fresh rosa tomatoes, blending rustic and rich flavors.

Salmone 159 207

Indulge in a luxurious white base with mozzarella, smoked salmon, creamy ricotta, fresh dill, tangy capers, and a dollop of crème fraîche for a refined seafood delight.

Tirolese 159 207

A rich, savory combination of mozzarella, creamy ricotta, peppery rocket, and tender coppa for a taste of the Tyrol.

Tonno e cipolle 154 201

Tomato and mozzarella paired with tuna and sweet caramelized onions, creating a delicious blend of savory and sweet.

PIZZA CALZONE

Margherita (V)* 128 161

Tomato and mozzarella

Messicana* 180 229

Tomato, mozzarella, jalapenos, spiced mince, and onions

Siciliana (V)* 161 204

Tomato, mozzarella, capers, olives, and grilled aubergines

Prosciutto e Funghi* 164 210

*Tomato, mozzarella, gypsy ham, and mushrooms*Calzone*

PIZZA TOPPINGS EXTRA

<i>Basil, chilli garlic, onions</i>	12
<i>Aubergines, capers, jalapenos, ricotta, tomatoes.....</i>	23
<i>Olives, anchovies, peppers, rosa tomatoes,</i>	31
<i>Artichokes, avocado, grilled chicken, mozzarella, mushrooms, pecorino, rocket, sundried tomatoes, tuna.....</i>	38
<i>Fior di latte, gypsy ham, gorgonzola, pancetta, salame, smoked chicken...</i>	51
<i>Bresaola, coppa, prosciutto crudo, smoked salmon,</i>	61
<i>Porcini, prawns</i>	70



Pizza siciliana: Tomato, mozzarella, capers, olives, and grilled aubergines

CARNE | THE MEAT

served with aglio e olio pasta, side salad or side potatoes

- Pudda** 157
Char-grilled chicken fillet marinated in a zesty blend of chilli and lemon, offering a flavorful, smoky finish.
- Rump steak** 235
Grilled to perfection and served as per your preferred doneness, ensuring a tender and juicy cut of meat.
served as per description
- Pudda pizzaiola** 180
Succulent char-grilled chicken fillet topped with a robust pizzaiola tomato sauce, served on a bed of aglio e olio pasta for a hearty meal.
- Stracci di Carne e Spinaci** 240
Tender veal roughly cut and sautéed in olive oil, fresh basil, chilli, white wine, and a touch of soy sauce, served with spinach on a bed of linguine for a savory delight.
- Vitello Limone** 258
Classic veal steaks simmered in a tangy white wine and lemon sauce, paired with zucchini gratinate or a side of pasta for a true Italian experience.
- Tagliata di manzo** 275
Juicy rump steak grilled to your liking, thinly sliced and served on a bed of rocket with Grana shavings and a rich red wine reduction for an elegant finish.

PESCE | THE FISH

served with aglio e olio pasta, side salad or side potatoes

- Calamari di Serramanna*** 198
Pan-fried calamari strips tossed in our signature Sardinian salsa di Veneranda, a vibrant mix of olive oil, sundried tomatoes, lemon juice, and sea salt, for a zesty and flavorful bite.
- Calamaretti Grigliati*** 234
Tender Patagonian calamari tubes expertly grilled and finished with a touch of parsley and extra virgin olive oil, creating a delicate balance of charred and fresh flavors.
- Pesce** SQ
Grilled fish of the day, simply prepared with your choice of our bright salsa di Veneranda or plain grilled for a clean and classic taste.
served as per description
- Pesce al Cartoccio** SQ
Fresh white linefish, when available, gently baked al cartoccio with white wine, garlic, rosa tomatoes, and Italian herbs, served over tender boiled potatoes for a light and aromatic dish.

SIDES

- Side potatoes (V)** 73
Crispy roasted rosemary potato cubes, golden and fragrant.
- Side pasta (V)** 86
A perfect side portion of aglio e olio pasta, with a choice of spaghetti or linguine.
- Side pasta tomato (V)** 97
A light side of tomatello sauce served with spaghetti or linguine for a touch of authentic Italian flavor.
- Side roasted vegetables and potatoes (V)** 90
A hearty mix of roasted aubergines, peppers, butternut, carrot, zucchini, and potatoes for a wholesome and satisfying accompaniment.



DOLCI | DESERTS

Gelato (per scoop)	25
<i>Choose from vanilla or chocolate, topped with rich chocolate sauce.</i>	
Don Pedro	75
<i>A delightful blend of vanilla ice cream with a shot of Kahlúa.</i>	
Affogato	55
<i>Indulge in ice cream drowned in rich espresso, with the option to add a shot of your favorite liquor for an additional charge.</i>	
Seadas Nostras	80
<i>Savor our Sardinian specialty: a delicate pastry filled with fresh mozzarella, preserved figs, and macadamia nuts, all drenched in golden honey.</i>	
Cioccoblocco	67
<i>Experience Nonna's walnut chocolate brownie, served warm with a scoop of vanilla pod ice cream.</i>	
Merenguita	67
<i>Enjoy our homemade meringue, served with either cream or ice cream and topped with fresh strawberries (seasonal).</i>	
Tiramisu	84
<i>A traditional family recipe for the classic tiramisu, crafted with love.</i>	
Ricotta cheesecake	67
<i>Relish our homemade Sicilian-style cheesecake made with creamy ricotta, served alongside a scoop of vanilla ice cream.</i>	



Nonna's walnut chocolate brownie

VOCABOLARIO | GLOSSARY

Bresaola: cured Italian deli meat, beef.

Buon Appetito: Enjoy your meal.

Bottarga: is the Italian name for a Sardinian delicacy of salted, cured grey mullet roe. *Bottarga* is made roe pouch that is massaged by hand to eliminate air pockets, then dried and cured in sea salt for a few weeks.

Buonanotte: Goodnight *Buonasera*: Good evening

Buffalo mozzarella: mozzarella made from the milk of the domestic Italian water buffalo. It is a product tradition- ally produced in Campania

Buffalo style mozzarella: mozzarella made from cow'smilk and preserved in water, similar texture of the buffalo but no as tasty.

Buongiorno: Good morning

Carasau Bread: *Pane carasau* is a traditional flatbread from Sardinia. It is round, thin and crisp. It is made by taking baked flat bread, then separating it into two sheets which are baked again.

Carne: Meat

Celina: Maria Celina, my mother.

Cipolle: Onions

Coppa: cured Italian deli meat, pork. *Gorgonzola*: imported Italian blue cheese. *Grazie*: Thank You.

Grana padano: 12/18 months mature cow cheese import- ed from the pianura padana area, Italy

Luigi: my father

Mascarpone: creamy Italian cheese, used to make tira- misu.

Milicia: AKA Luca Milicia, my Sicilian friend, a good chef.

Mozzarella: fresh cow cheese.

Mirto: sardinian liqueure made from wild mirto berries *Nonna*: grandmother.

Nonno: grandfather.

Parmigiano: 12/18 months mature cow cheese imported from Parma surrounds, Italy

Pecorino (italian): 8/16 months mature sheep chese *Pecorino*

(local): 4/8 months mature cow cheese *Pesce*: Fish

Porcini: wild mushrooms with a meaty texture and a deep, earthy, woody flavor.

Prego: Your welcome.

Prosciutto crudo: Parma ham style, just not originary from Parma.

Rucola: Rocket

Salsa di Veneranda: sardinian salsa of olive oil, salt, sun- dried tomatoes, lemon juice and parsley

Salame: Imported Italian salame.

Sardinia or *Sardegna*: beautiful italian island in the middle of the mediterranean sea, where I come from.

Stracchino: also known as *crescenza*, is a type of Italian cow's-milk cheese, typical of northern Italy. It is eaten very young, has no rind and a very soft, creamy texture and normally a mild and delicate flavour.

Tonno: Tuna

Zio Giuseppe - aka *ziu Peppinu*, my uncle. *Zia*, *Zio*: Uncle



Sardinia, a gem of the Mediterranean, is renowned for its stunning landscapes, exemplified by the crystal-clear waters and sandy shores of Porto Frailis Beach.