



Nonna and I

ITALIAN RESTAURANT

Welcome to Nonna & I.

Nonna means “grandmother”.

Throughout Italia, “la cucina della nonna” means “food from the grandmother”.

It is our pleasure to share with you the right heritage of Italian cooking, handed down by many of Italia’s nonne.

Enjoy.

FUNCTIONS & CATERING

We happily cater functions at Nonna and I, in-house or on-site. Business or pleasure, we will create a delicious menu to suit your needs.

For enquiries let us know today and make your next event one to truly remember.

ALL PRICES ARE EXC. GST

Drinks List

Beer & Cider

Pale Ale	9
Hahn Super Dry	9
Hahn 3.5%	9
Peroni Red	9
Stella Artois	9
Heineken	9
Apple Cider	9
Heaps Normal Zero %	9

Liquor

Gin, Vodka, Scotch, Bourbon or Whiskey	9
With your choice of mixer	
Tonic Water, Soda Water, Dry Ginger Ale	
Limoncello	9
Ask about our other liquor selections	9

Coffee & Tea

Ask your waiter for our selection from 4.9

Water

Sparkling 10

Soft Drinks

Coke, Coke Zero	5
Lemonade, Lemon Squash	5
Apple Juice, Orange Juice	5
Lemon, Lime & Bitters / Soda Lime & Bitters	7

<i>Sparkling</i>	<i>G</i>	<i>B</i>
NV 'Twiggy' Blanc de Blancs Limestone Coast, SA	<i>150ml</i>	45
NV Mrs Q. Prosecco South Australia	12	49
NV G. Rizzardi Prosecco Veneto, ITALY		59
Woodstock 'Free Borough' Cuvée Rosé McLaren Vale, SA	13	55
Irvine 'The Earl' Sparkling Red Eden Valley, SA	13	55

<i>White</i>	<i>250ml</i>	
Rocca Ventosa Pinot Grigio Abruzzo, ITALY	16	45
Heidenreich Riesling Clare Valley, SA	17	49
Babich 'Black Label' Sauvignon Blanc Marlborough, NZ	18	53
Geoff Weaver Sauvignon Blanc Adelaide Hills, SA	18	53
Maxwell Chardonnay Adelaide Hills, SA	19	55

<i>Rosé / Sweet</i>		
Growers Gate Moscato South Australia	13	37
Woodstock Grenache Rosé McLaren Vale, SA (Sweet Style)	16	45
Irvine 'Springhill' Primitivo Rosé Barossa Valley, SA (Drier style)	17	49

<i>Red</i>		
Rocca Ventosa Sangiovese Abruzzo, ITALY	16	45
Little Yering Pinot Noir Yarra Valley, VIC	17	49
Domaine Clarendon Grenache Blewett Springs, SA	19	55
Penley Estate 'Tolmer' Cab Sav Coonawarra, SA	19	55
Caitlin Montepulciano Adelaide Hills, SA	18	53
Woodstock 'Deep Sands' Shiraz McLaren Vale, SA	19	53
Turkey Flat 'Butchers Block' Shiraz Barossa Valley, SA	20	57

Starters

Garlic Bread	7.00
Bruschetta	8.00
Warm Olives	8.00
Marinated in rosemary and garlic	
Portobello Parmigiano	10.00
Fresh Mozzarella & Tomato	11.00
Fresh Mozzarella & Roasted Capsicum ...	11.00
Mussels Neapolitana	12.00
Fried Calamari	13.00
Served with a side of hot or sweet sauce	

Insalate (Salads)

House Salad	15.00
Bed of greens, roasted capsicum & tomato, finished with balsamic vinaigrette	
Grilled Portobello	19.00
Swiss mushroom marinated in olive oil and herbs, served over a bed of greens with house dressing	
Smoked Salmon	22.00
Served over a bed of supergreens and house dressing	
Calamari Salad	25.00
Fried calamari served over a bed of greens with house dressing	

Kids Menu (under 10)

Penne Pasta with Butter	10.00
Spaghetti Bolognese or Neapolitana	10.00
Chicken Schnitzel Served with salad	10.00

Pasta and I

Gluten free pasta available

Spaghetti Bolognese 25.00

Beef mince Bolognese sauce over spaghetti

Linguine Puttanesca 25.00

Neapolitana sauce with capers, black olives & anchovies.

Please let our staff know how spicy you would like your dish to be - on a scale from 1-10

Cheese & Spinach Ravioli 25.00

Stuffed with ricotta cheese and spinach, topped with Neapolitana sauce

Add Bolognese (beef mince based sauce) + 5.00

Beef Tortellini 26.00

Topped with Neapolitana sauce

Add Bolognese (beef mince based sauce) + 5.00

Penne Vodka 28.00

With pasta, shallots & basil, in a creamy vodka rosé sauce

Add Chicken OR Swiss Portobello Mushroom..... + 5.00

Penne a la Salmon 29.00

Smoked Salmon in a rich creamy garlic and basil sauce served over Penne pasta

Sopranos Baked Ziti 29.00

New York style Penne pasta cooked in a ricotta and neapolitana sauce topped with mozzarella cheese and baked

Add Bolognese (beef mince based sauce) + 5.00

Signature Dishes

Chicken Rosanno38.00

Crusted with Parmesan cheese, sautéed in a rich creamy Rossano sauce over garlic mashed potatoes



Beef Cheeks38.00

Slow cooked beef cheeks that melt in your mouth. Served over garlic mashed potato in a red wine jus, finished with roasted coconut chips and poppy seeds



Flounder Francese38.00

Flounder dipped in egg, sautéed in lemon butter wine sauce and served with either a side salad or hot chips with secret seasoning



Veal & Prawns39.00

We use local SA Prawns. Served in a creamy brandy sauce, with sundried tomatoes and peas served over spaghetti



Nonna's 3 Course Feast For 2 or more

Family Platter

Fried calamari, warm marinated olives, fresh mozzarella & tomato, roasted capsicum, bruschetta, garlic bread & salad mix



Choice of Main

A choice of any main from the menu, including Signature Dishes

Choice of Dessert

Nonna's Feast available for Vegans, Vegetarians and Gluten Free.

Per Person \$65

(Not available with any other promotional offers or discount cards.)

Pesce (Fish & Seafood)

Vongole Agli Olio 35.00

Sautéed in olive oil, basil, garlic and white wine served over linguine.

Calamari Neapolitana 35.00

Sautéed in a red tomato, basil and garlic sauce, served over linguine.

Choose to make it spicy with Fra Diavlo Sauce

Mussels Neapolitana 35.00

Sautéed in a red tomato, basil and garlic sauce, served over linguine.

Choose to make it spicy with Fra Diavlo Sauce

Prawns alla Nonna 35.00

Sautéed in a creamy brandy rosé sauce, served over spaghetti

Change sauce to Neapolitana or Spicy Fra Diavlo

Flounder Milanese 35.00

Crusted in seasoned bread crumbs served with fresh lemon and a tartar side sauce. **With a choice of side dish. Choose from garlic mashed potatoes, pasta, salad or chips.**

Piatto DiMare (Marinara) 39.00

Seafood combination (Prawns, calamari, mussels & crumbed flounder) in Neapolitana sauce served over linguine.

Choose to make it spicy with Fra Diavlo Sauce

Chicken

Chicken alla Nonna 35.00

Pan-fried chicken topped with mozzarella and roasted capsicum in a light Neapolitan sauce. **Served with a choice of side dish. Choose from garlic mashed potatoes, pasta, salad or chips.**

Chicken Parmigiano 35.00

With neapolitana sauce, topped with mozzarella.

Served with a choice of side dish. Choose from garlic mashed potatoes, pasta, salad or chips.

Chicken Milanese 35.00

Crusted in seasoned bread crumbs and served with fresh lemon and a creamy rosé side sauce.

With a choice of side dish. Choose from garlic mashed potatoes, pasta, salad or chips.

Chicken Rossano 38.00

Crusted with Parmesan cheese, sautéed in a rich creamy Rossano sauce over garlic mashed potatoes

Veal

Veal alla Nonna 35.00

Topped with mozzarella & roasted capsicum in light neapolitana sauce. **Served with a choice of side dish.**

Choose from garlic mashed potatoes, pasta, salad or chips.

Veal Parmigiano 35.00

With neapolitana sauce, topped with mozzarella.

Served with a choice of side dish. Choose from garlic mashed potatoes, pasta, salad or chips.

Veal Milanese 35.00

Crusted in seasoned bread crumbs served with fresh lemon and a creamy red wine jus side sauce.

With a choice of side dish. Choose from garlic mashed potatoes, pasta, salad or chips.

Vegan and I

Please notify staff when ordering from Vegan menu

Appetizers

Garlic Bread	7.00
Bruschetta	8.00
Marinated Olives	10.00
Portabello Parmigiano	10.00
Tomato & Capsicum	11.00

*3 Course Vegan Feast
For 2 or more \$65 per head*

Family Platter

Warm marinated olives, bruschetta, tomato, roasted capsicum, portobello mushroom and garlic bread on top of a salad mix

Choice of Main

A choice of any main dish.

Nonna's Feast
available for the
regular menu as well.

(Not available
with any other
promotional offers.)

Choice of Dessert

Mains

Vegan Ravioli	29.00
Stuffed with pumpkin and cooked in a creamy coconut rosé sauce with coconut cream, garlic and basil	
Add Swiss Portobello Muschroom.....	+ 5.00
Vegan Primavera	29.00
Linguine cooked in a creamy coconut sauce topped with a medley of fresh vegetables	
Vegan Bolognese	29.00
In neapolitana sauce served over egg free linguine pasta	
Vegan Meatballs	29.00
In neapolitana sauce served over egg free linguine pasta	

Vegan Dessert Available - Gluten Free Pasta Available

Dolci Menu

Dessert Menu

Tiramisu 10

Tiramisu Sundae 14

Tiramisu topped with ice cream

Creme Caramel 10

Affogato 10

With vanilla icecream.

Add a shot of liqueur + 9

- Frangelico
- Tia Maria
- Baileys

Lemoncello 9

Ice Cream 10

Choose two scoops
of ice cream dessert

Available flavours:

- Vanilla Bean
- Coconut (Vegan)
- Strawberry (Vegan)

Kids Sundae 5

Scoop of vanilla ice cream
with chocolate topping
and sprinkles