

ANTIPASTI & SALADS

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| CAPRESE..... | 21.00 |
| <i>Buffalo Milk Mozzarella, Tomatoes and Pesto ‘Genovese’ sauce</i> | |
| INSALATA DELLA NONNA..... | 19.00 |
| <i>Mixed Salad with hard-boilded Egg, Avocado,</i> | add 2.00 |
| <i>Onion, Croutons, Gorgonzola and Balsamic dressing</i> | (with Chicken breast or Bacon crisps) |
| COLD CUTS PLATTER..... | 24.00 |
| <i>Mixed Italian cured Meats with Garnish</i> | add 8.00 |
| | (with Assorted Italian Cheese) |
| CARPACCIO..... | 22.00 |
| <i>Thinly-sliced Beef Tenderloin served with Rucola, shaved Parmesan and Lemon dressing</i> | |
| MOZZARELLA E PARMA..... | 23.00 |
| <i>Pan-fried Mozzarella wrapped in 18-month aged Parma Ham served with Mesclun salad</i> | |
| CESARE..... | 19.00 |
| <i>Classic Caesar Salad with Romaine Lettuce,</i> | add 2.00 |
| <i>crispy Croutons,Cherry Tomatoes,</i> | (with Chicken breast or Bacon crisps) |
| <i>hard-boiled Egg with Anchovies Dressing</i> | |

CICHETTI
- BAR NIBBLES -

BRUSCHETTA 15

Toasts topped with Tomatoes, sauteed Porcini Mushrooms and Goat Cheese & Truffle paste

ITALIAN SAUSAGES 16

An assortment of Pork, Beef, Chicken & Lamb Sausages.

CALAMARI 20

Golden crispy Squid rings with Arrabbiata sauce

ARANCINI 16

Deep-fried Risotto Balls filled with Buffalo Mozzarella Cheese, Pomodoro Sauce

ZUPPE

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| ZUPPA DELLA NONNA..... | 11.00(S) |
| <i>Soup of the week</i> | 16.00(L) |
| FUNGHI..... | 11.00(S) |
| <i>Wild Mushroom Soup with crispy Bacon & Truffle Oil</i> | 16.00(L) |

FROM THE
WOOD OVEN

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| LASAGNA..... | 24.00 |
| <i>Oven-baked Classic Lasagna with ‘Bolognese’ sauce</i> | |
| MACARONI & CHEESE DELLA NONNA..... | 22.00 |
| <i>Macaroni Pasta in Cream sauce with Cooked Ham gratinated with Italian Cheeses</i> | |
| PARMIGIANA..... | 22.00 |
| <i>Oven-baked traditional Eggplant ‘Parmigiana’</i> | |

PIZZAS

- FROM THE WOOD FIRED OVEN -

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| CINQUE FORMAGGI.....25.00 | SALMONE E RUCOLA.....25.00 |
| <i>Tomato, Mozzarella, Taleggio, Scamorza, Gorgonzola and Goat Cheese</i> | <i>Tomato, Mozzarella, smoked Salmon, Rucola Salad, Mascarpone and Capers</i> |
| LA NONNA.....26.00 | PROSCIUTTO E ANANAS.....24.50 |
| <i>‘Our signature Pizza’ Tomato, Mozzarella, Parmesan, Asparagus, Egg and Black Truffle paste</i> | <i>Tomato, Mozzarella, cooked Ham and Pineapple</i> |
| MARGHERITA.....23.00 | DIAVOLA.....25.00 |
| <i>Tomato, Buffalo Mozzarella and fresh Basil</i> | <i>Tomato, Mozzarella and Italian ‘Calabrese’ Salami</i> |
| VEGETARIANA.....24.50 | CALZONE.....25.00 |
| <i>Tomato, Bell Pepper, add 2.00 (with Mozzarella) Zucchini, Asparagus, Artichoke and Mushroom</i> | <i>Folded Pizza filled with Tomato, Mozzarella, Mushrooms and cooked Ham</i> |
| NERA.....25.50 | PROSCIUTTO DI PARMA E RUCOLA.....25.50 |
| <i>Squik Ink, Tomato, Mozzarella, Prawns, Scallops, Calamari and Cherry Tomatoes</i> | <i>Tomato, Mozzarella, Parma Ham, Rucola Salad and shaved Parmesan</i> |
| MEAT LOVERS.....26.00 | BURRATA.....28.50 |
| <i>Tomato, Mozzarella, Onion, Salami, cooked Ham, Bacon and Chicken Sausage</i> | <i>Tomato, Mozzarella, Burrata Cheese, Cherry Tomatoes and Basil</i> |
| <hr/> | |
| <i>Meat , Seafood & Vegetarian Toppings - Various Charges Apply (Parma Ham, Chicken Sausage, roasted Chicken, Pepperoni, smoked Salmon, Seafood, any Cheese, Rucola, Spinach, Vegetables, Olives, Onions and more.)</i> | |
| <i>Please check with our friendly service crew for availability.</i> | |

DOLCI

- DESSERTS -

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| TIRAMISU..... | 13.00 | GELATI & SORBETTI.... | 5.00 |
| <i>Traditional Venetian Tiramisu</i> | | (Please check with Service Team) | (1 scoop) |
| LAVA CAKE..... | 15.00 | | 14.00 |
| <i>Chocolate Lava Cake served with Vanilla Ice Cream, Coulis and Fresh Berries</i> | | | (3 scoops) |
| PANNACOTTA..... | 13.00 | TORTA DI MELE..... | 15.00 |
| <i>Egg-less Vanilla Custard cream served with fresh Berries and coulis</i> | | <i>Homemade Apple Tart with Vanilla Gelato</i> | |
| | | TORTA AL LIMONE..... | 15.00 |
| | | <i>Homemade Lemon Tart served with Rasperry Coulis and Strawberries</i> | |

PRIMI
(PASTA & RISOTTO)

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| RISOTTO ALLO ZAFFERANO..... | 36.00 |
| <i>Carnaroli Risotto with Saffron, King Scallops and Caviar</i> | |
| GNOCCHI PORCINI E FORMAGGI... | 28.00 |
| <i>Potato-Porcini Mushroom Gnocchi in Four-Cheese sauce with Rucola</i> | |
| FETTUCCINE AI SPINACI..... | 28.00 |
| <i>Homemade Spinach Fettuccine with grilled Chicken Breast, sun-dried Tomatoes and Mozzarella in ‘Pesto Genovese’ sauce</i> | |
| TAGLIERINI AL TARTUFO..... | 32.00 |
| <i>Homemade Taglierini Pasta, Shiitake Mushrooms and Black Truffle cream</i> | |
| LINGUINE AL GRANCHIO..... | 28.00 |
| <i>Linguine Pasta served with Crab Meat in Tomato Cream sauce and Basil</i> | |
| RAVIOLI DELLA NONNA..... | 28.00 |
| <i>Lobster Ravioli with Arrabbiata sauce and fresh Herbs</i> | |
| PAPPARDELLE CODA DI BUE..... | 30.00 |
| <i>Homemade Pappardelle Pasta with Oxtail ragout and Truffle Oil</i> | |

*Check with our team if you are craving for a typical, old-style **Tomato, Arrabbiata, Carbonara** or **Aglie e Olio** sauce.*

SECONDI
- MAIN COURSES -

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| CAVOLFIORE AL FORNO |
| <i>Oven-baked Cheesy Cauliflower Steak with Roma Tomato, Asparagus, mashed Potatoes and spicy Pomodoro Sauce</i> |
| 28 |
| MERLUZZO |
| <i>Oven-baked Cod Fish with Potato mash, Asparagus, Balsamic Caviar and Lemon-Butter Sauce</i> |
| 36 |
| SPIGOLA AL CARTOCCIO |
| <i>Foil-wrapped Sea Bass with Mediterranean Vegetables in White Wine sauce</i> |
| 36 |
| MANZO |
| <i>Beef Rib-Eye with roasted Potatoes, Vegetables and Red Wine sauce</i> |
| 38 |
| AGNELLO |
| <i>Grilled Lamb Rack served with grilled Mediterranean Vegetables and Mint Yogurt</i> |
| 39 |

- Our Restaurant Location -

La Nonna
Holland Village

*26/26B Lorong Mambong,
Singapore 277685
Tel: 6468 1982*

VISIT OUR WEBSITE AT **WWW.LANONNA.SG** FOR EXCITING PROMOTIONS



À LA CARTE MENU