

"Mangia, mangia!" - meaning "Eat, eat"' - is an affectionate phrase we often heard our Italian grandmother say as she put food on the table. Our name is a playful nod to this memory, instantly taking us back to when we tucked into her heartfelt, homemade recipes.

Just as you would at Nonna's house, order to share and expect dishes to arrive at varying times.

ANTIPASTI		NONNA'S SPECIALS	
Nocellara olives DF, GF, VGN Charcuterie board, sourced from Iford Manor DF Or West Country cheese board V	£4 £15	Celeriac and leek risotto with roasted chestnuts and burnt apple V, GF, VGN on request, DF on request	£18
both served with a selection of pickles, chutneys and bread GF on request		Slow cooked duck leg and roasted mushroom rigatoni	£21
CICCHETTI/SMALL PLATES		Beef shin, pork, porcini mushroom lasagna with truffle béchamel	£20
Crispy squid with a roasted garlic aioli DF	£10	Cauliflower frittelle, roasted carrots, salsa verde and cannellini bean purée VGN, GF, DF	£17
Cranberry and pink pepper seabass carpaccio, nectarine gel and toasted hazelnuts GF, N	£12	Carne del giorno/Steak of the day Please Pesce del giorno/Fish of the day Please	
Pork cheeks, spiced tomato ragu, crispy garlic and herb polenta GF	£12	PIZZETTA	
Beef Polpette della Nonna, parmesan cream	£12		
Burrata, beetroot and pistachio V, GF, N	£9	Margherita, basil, smoked salt, crispy chilli and garlic oil V	£8
Mushroom and ricotta Agnolotti, parmesan broth, chive oil, sage, pine nuts N	£12	Capricciosa, artichoke heart, mushroom, olive, red onion, rocket V	£9
Salt baked carrots, pickled cauliflower, kumquat, pomegranate jelly VG, GF on	£10	Nduja, ricotta, hot honey, flaked almonds N	£10
request		Bresaola, rocket and walnut pesto, lily peppers N	£10
SIDES		Crayfish, confit tomatoes, chilli, lemon and garlic	£12
Salt roasted potato, roast garlic, anchovy sauce, parmesan GF, DF/V on request	£5		
Courgette, rocket and paremsan salad GF, DF/V/VGN on request	£5		
Homemade bread and oil DF, VGN	£4		