

APRIL

NONA



ALL OUR PASTA AND SAUCES ARE FRESHLY MADE IN OUR KITCHEN,
WITH ORGANIC INGREDIENTS FROM BELGIAN FARMERS

CAROTE E FUNGHI (vegan)

Fusillone with carrot cream, roasted mushrooms, olive oil infused with thyme and rosemary and parsley

10⁹⁰

BURRO E ACCIUGHE

Spaghettone with butter, anchovies and crumble of garlic bread

12⁴⁰

CLASSIC POMODORO

Fusillone with slow-cooked tomato sauce and fresh ricotta

13⁸⁰

PESTO DI RUCOLA

Spaghettone with rocket salad pesto, parmigiano reggiano and salted almonds

14⁹⁰

'NDUJA AND LEMON

Spaghettone with 'nduja (spicy spreadable pork sausage), lemon and parmigiano reggiano

16⁴⁰

AMATRICIANA (Roman classic)

Spaghettone with guanciale, tomato sauce and pecorino

16⁴⁰

SALSICCIA E RADICCHIO

Rigatone with radicchio, gorgonzola, sausage meat, mint and parmigiano reggiano

16⁴⁰

RAGU AL TOCCO

Rigatone with slow-cooked ragu of beef chunks, pork sausage and tomatoes, and parmigiano reggiano

17³⁰

BREAD (from Charli) served with extra virgin olive oil - 2⁹⁰

Extra portion of parmigiano reggiano or pecorino - 1⁰⁰

 VEGAN  VEGETARIAN

SIDE DISHES

To go with your pasta

ORGANIC OLIVE VERDE 3⁷⁰
BELGIAN ORGANIC MOZZARELLA DI BUFALA 7⁹⁰

DRINKS

ORGANIC WINE

RED notes of red fruits
WHITE Mineral & Lemony
Glass 4⁵⁰
Carafe (50cl) 16⁵⁰

ORGANIC PROSECCO

Glass 5⁹⁰
Bottle 29⁰⁰

DE RANKE BEER

Made with real hops
'Saison de Dottignies'
4⁵⁰

COCKTAILS

Made with Organic Spirits
Spritz Veneziano 9⁵⁰
Limoncello Spritz 9⁵⁰
Limoncello & Tonic 9⁵⁰
G&T "Pink Perfection" 10⁵⁰

ORGANIC SOFT DRINKS

Home made
Ice Tea 4⁰⁰
Lemonade 4⁰⁰

NONA WATER

Still or Sparkling
35cl bottle 2⁴⁰
75cl bottle 3⁷⁰

We let the seasons dictate our dishes - so if it's not growing on Dries' organic vegetable farm, we don't put it on our menu

We bring our pasta and sauce together the old-fashioned way - using a little starchy cooking water to create that unctuous, buttery finish.
No cream necessary

All our pasta is freshly made at NONA using the finest organic Italian semola flour 'di grano duro' we could get our hands on. All our sauces are also freshly made on site

NONA = NO NAME
Because our philosophy, and the name of our suppliers Dries, Patrick, Nino and Sabine, are more important than our name

Please speak to your waiter if you have any food allergies

We are certified by Certisys that at least 75% of our ingredient purchases (in EUR) per year are from organic farming

In order to ensure a smooth service for all our guests, we might ask not to split bills at certain times. We thank you for your understanding

NONALIFE.COM @ITSANONALIFE

OUR MENU IN
FR-NL-IT-ES

