

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

LOMOND ROMANS BAY ROSE SPARKLING WINE	268
SARTORI PROSECCO	464

ROSE WINE gls btl

LOMOND ROMANS BAY ROSÉ	68	204
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WHITE WINE gls btl

FAIRVIEW CHENIN	55	165
WILD PEACOCK UNWOODED CHARDONNAY	83	249
WARRELWIND SAUVIGNON BLANC	83	249
AYAMA VERMENTINO	85	256
SPRINGFIELD LIFE FROM STONE SAUV. BLANC		405
GROOTE POST SAUVIGNON BLANC		347
LOMOND SAUVIGNON BLANC		336
SIMONSIG CHENIN		224
AYAMA MUSCAT D'ALEXANDRE (demi sweet)		295

RED WINE gls btl

LOMOND ROMANS BAY SHIRAZ	58	175
FAIRVIEW SANGIOVESE	60	181
GROOTE POST OLD MAN'S BLEND	99	298
LOMOND MERLOT		421
ALTO ROUGE		324
THELEMA MOUNTAIN RED		301
ALLESVERLOREN CABERNET SAUVIGNON		386
BOOKDALE MASON ROAD SYRAH		330
MOOIPLAAS PINOTAGE		405
STEENBERG NEBBIOLO		667

BEERS

CBC PILSNER	45
CBC AMBER WEISS	71
DEVIL'S PEAK LAGER	39
DEVIL'S PEAK IPA	55
DEVIL'S PEAK PALE ALE	42

STANDARD BEERS

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DIGESTIVES

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GRAPPA DEL VARDA MOSCATO	124
GRAPPA DEL VARDA RISERVA	121

APERITIVES DRINKS

APEROL	38
CAMPARI	49
APEROL SPRITZ NONNA (Aperol 2p, Chenin 3p, Soda 2p, and Orange)	105

GIN

GORDONS	25
BOMBAY SAPHIRE	44

VODKA

COUNT PUSKIN	22
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COGNAC

BISQUIT CLASSIQUE VSOP	105
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BRANDY

KLIPDRIFT	27
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RUM

APPLETON	42
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TEQUILA

JOSE CUERVO TRADICIONAL	53
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WHISKY

BAIN'S CAPE MOUNTAIN	38
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COFFEE

ESPRESSO	27
MACCHIATO	29
AMERICANO	27
CAPPUCCINO	35
FLAT WHITE (Double Shot)	52
HOT CHOCOLATE	40

A Taste of my Home

Nonna Lina was born from a simple idea: to share with our friends in Cape Town the same honest, everyday food I grew up with — the kind we enjoyed around the family table in Serramanna, Sardinia.

Inspired by my grandmother Lina and the warmth of home cooking, our dishes tell a story of family, simplicity, and love — values we have proudly carried since 2003. With warmth, from my home to yours.



Gusti di Casa mia

Nonna Lina nasce da un'idea semplice: condividere con gli amici di Città del Capo lo stesso cibo sincero e quotidiano con cui sono cresciuto — quello che si gustava attorno alla tavola di famiglia a Serramanna, in Sardegna.

Ispirati a mia nonna Lina e al calore della cucina di casa, i nostri piatti raccontano una storia di famiglia, semplicità e amore — valori che ci accompagnano con orgoglio dal 2003. Con affetto, dalla nostra casa alla vostra.

Con affetto, da casa mia a casa vostra.

Antonello Scamuzzi

KIDS MENU

For our youngest Nonna Lina fans — smaller plates, big smiles!
(Available for children under 12.)

PASTA

Spaghetti or Penne with one of the following sauces:

Al Burro or Aglio e Olio (V) 64

A simple yet delicious choice: pasta with butter or garlic-infused olive oil.

Tomatello (V) 76

A classic Sardinian tomato sauce that delights the palate.

Creamy tomatello (V) 88

A comforting twist on the classic tomato sauce, enriched with a touch of cream.

Pasta con piselli e prosciutto 91

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

Pasta ai funghi (V) 91

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

Campidanese 102

A Sardinian favourite — pork sausage mince in a delicate tomato sauce, flavoured with aniseed and herbs.

Bolognese 104

The classic bolognese sauce that everyone loves.

PIZZA

Margherita (V) 87

Tomato, mozzarella.

Tonno 95

Tomato, mozzarella, tuna.

Salame 106

Tomato, mozzarella, salame.

Prosciutto e funghi 119

Tomato, mozzarella, gypsy ham and mushroom mix.

Prosciutto e ananas 119

Tomato, mozzarella, gypsy ham and pineapple.

Parma 134

Tomato, mozzarella, Prosciutto crudo (Parma ham style).



kids in the 1950's

APERITIVO

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

Bruschetta trio (V) 62

A trio of bruschette with three delicious toppings: fresh tomato with basil, garlic, and extra virgin olive oil; tender artichokes with caramelised onions; and marinated aubergines topped with Parmigiano. A perfect combination of Mediterranean flavours served on crisp toasted bread.

Tagliere 113

A generous selection of our best cured meats, served with oven baked pane focaccia, just as you'd find in a Sardinian home.

Calamaretti solo 99

Tender Patagonian squid tubes grilled to perfection on the flat top, offering a smoky and delicate flavour.

Calamari solo 91

Tender calamari steak strips cooked in our signature Veneranda sauce for a rich, savoury taste.

Aubergine parmigiana (V) 75

Succulent char-grilled aubergine in a herb-infused tomato sauce, topped with Parmigiano and melted mozzarella.

Polpette 99

Nonna Lina's tender meatballs, served in a flavourful tomatello sauce.

Pollo strips 90

Succulent strips of chicken breast, sautéed in a vibrant lemon and herb sauce.

Patate arrosto (V) 56

A mini portion of golden roasted potatoes, infused with fresh rosemary.

ANTIPASTI

Bruschetta (V) 20

Crisp bruschetta topped with ripe tomatoes, fresh basil, and a hint of garlic.

Calamari di Serramanna starter 180

Pan-fried calamari strips tossed in our signature Veneranda sauce for a bold burst of flavour. Served over a bed of aglio e olio pasta or with a crisp side salad.

Calamaretti Grigliati starter 231

Seasoned Patagonian squid tubes grilled to perfection, then finished with fresh parsley and extra virgin olive oil. Served over aglio e olio pasta or with a side salad.

Celina's Aubergine (V) 138

Char-grilled aubergine layered in a rich, herb-infused tomato sauce, topped with melted mozzarella and Parmigiano for a comforting finish.

Zucchine Gratinata (V) 141

Oven-baked baby marrows layered with creamy béchamel, garlic, parsley, and breadcrumbs, then topped with Parmigiano for a golden, gratinated finish.

Bresaolata 211

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 flavours.

Prosciutto crudo platter 227

Delicate slices of artisanal air-dried ham, elegantly arranged and served with a touch of rustic flair.

Nonna Lina Misto 321

A refined selection of prosciutto crudo, salame, and coppa, paired with aged Parmigiano, tangy blue cheese, sun-dried tomatoes, marinated artichokes, and olives — a true Italian antipasto experience.

Side salads (V) 88

A refreshing mix of baby leaves, ripe tomatoes, red onions, and crisp cucumber — a vibrant, light accompaniment to any dish.

Artichoke (Carciofi) (V) 226

Since our opening, this has been our best-selling salad, a perfect harmony of marinated artichokes, Parmigiano, caramelised red onions, and roasted pine nuts, all on a bed of baby leaves with a bright chive vinaigrette.

Casa Italia (V+) 187

A colourful Mediterranean salad with steamed broccoli, marinated artichokes, caramelised red onions, olives, and baby leaves, all tossed with fresh herbs and a zesty chive vinaigrette.

Mediterranea (V) 200

Crushed tuna with fragrant herbs and Italian cannellini beans, complemented by olives, anchovies, and boiled egg, all tossed in a lively chive vinaigrette.

Pappadidda (V) 124

A playful reinterpretation of the classic Caprese: hand-torn mozzarella fior di latte paired with ripe Roma tomatoes and fragrant oregano, finished with a drizzle of sweet basil oil.

Parmigiano e Noci (V) 202

A delightful mix of sweet pear, Parmigiano, walnuts, rocket, and crispy fennel, all tossed in a refreshing lemon and olive oil vinaigrette.

Pollo 242

Loved by our regulars since we introduced it, this vibrant salad combines grilled marinated chicken, creamy avocado, Parmigiano, roasted pine nuts, and caramelised red onions over baby leaves, all brought together with a bright chive vinaigrette.

Selvaggia 242

Tender bresaola paired with sweet pears, fresh mint, and mozzarella fior di latte, served with a fragrant citrus vinaigrette.

Serramanna (V+) 183

A traditional Sardinian salad of baby leaves, crisp celery, fennel, plum and rosa tomatoes, dressed with extra virgin olive oil and a squeeze of fresh lemon.

Strawberry Salad 254

Our most adventurous salad — a bold combination of fresh strawberries, creamy avocado, smoked salmon, tender asparagus, and buffalo-style mozzarella on a bed of baby leaves, drizzled with a vibrant raspberry coulis.

Tricolore (V+) 174

A lively pasta salad with creamy avocado, peppadew, rosa tomatoes, spring onion, and fresh herbs, all tossed in a roasted tomato and chilli dressing.



Artichoke salad, bestselling since 2003

PASTA

All sauces are freshly made. Some are prepared to order and may take a few extra minutes. Dishes marked (🕒) are quickly prepared and perfect for those in a hurry.

We prepare our gnocchi, culurgiones, ravioli, and tagliatelle by hand in our kitchen and use only professional-grade dry pasta imported from Italy to ensure an authentic taste in every dish.

Spaghetti, Linguine or Penne 🕒 NO CHARGE

Gluten free penne 26

Egg tagliatelle 26

Homemade Gnocchi 31

Pasta parcels: 52

Ravioli: Baby spinach, and ricotta Culurgiones: Potato, pecorino & ricotta

Traditional Sauces

Tomatello (V+) 🕒 125

Savour the essence of Sardinia with our classic tomato sauce made from sun-ripened tomatoes for a pure, comforting flavour.

Arrabbiata (V+) 🕒 132

A fiery variation of our tomatello sauce, a bold blend of chillies and ripe tomatoes that awakens the palate.

Creamy Tomato (V) 🕒 149

A smooth variation of our classic sugo al pomodoro, enriched with a touch of cream for a soft, luscious finish.

Pasta con piselli e prosciutto 149

A creamy sauce with tender garden peas, sweet onions, and gypsy ham, comforting and full of nostalgia. Recommended with tagliatelle, gnocchi, or penne.

Pasta con broccoli, zucchini e ricotta (V) 149

A garden celebration of fresh broccoli, zucchini, and spring onions blended with velvety ricotta for a light, creamy dish. Recommended with tagliatelle or linguine.

Pasta ai funghi (V) 🕒 157

A rich and creamy mushroom sauce infused with fragrant herbs that fills every bite with warmth and earthy flavour. Recommended with any long pasta or gnocchi.

Nonna Lina (V+) 185

A house favourite with a blend of rosa and plum tomatoes, white wine, garlic, sweet basil and Italian parsley for a true taste of home. Recommended with long pasta.

Bolognese 🕒 198

Our traditional slow-cooked meat and tomato sauce that brings together richness, depth and timeless comfort.

Polpette 🕒 204

Nonna Lina's signature meatballs served in a rich tomatello sauce that captures the essence of homemade Italian cooking. Recommended with long pasta.

Sugo alla crema di gamberi 233

A creamy tomato sauce enriched with prawns and a hint of chilli that brings the flavours of the Mediterranean to your plate.

Pasta al salmone 233

Smoked salmon in a delicate creamy sauce with fresh dill and juicy tomatoes that creates a luxurious and satisfying dish. Recommended with penne or gnocchi.



Specialty Sauces

Served with: Spaghetti, Linguine or Penne

NO CHARGE

Gluten free penne

26

Homemade Gnocchi

31

Egg tagliatelle

26

Pasta alla Campidanese 🕒

198

A Sardinian classic featuring a hearty ragù of pork sausage mince delicately flavoured with aniseed and herbs for an authentic and comforting dish. Recommended with penne or gnocchi.

Milicia's

239

Experience the vibrant flavours of fresh **tomatoes**, white wine, and garlic tossed with succulent shrimp and a fragrant sweet basil pesto. A dish that captures the essence of the Mediterranean.

Carbonara vegetariana (V)

134

A delightful twist on the classic. Tender aubergines, baby marrows, and peppers are gently cooked and enveloped in creamy beaten egg, creating a satisfying choice for our plant-loving guests. Recommended with tagliatelle.

Zio Giuseppe

189

Savour the richness of our tomato-based sauce enhanced with creamy gorgonzola, sweet peas, and tender calamari tentacles for a harmonious blend of land and sea. Recommended with penne or gnocchi.

Estate Fresca (V)

180

Our "Fire & Ice" creation. Hot pasta meets a refreshing cold salsa of fresh tomatoes, peppery rocket, extra virgin olive oil, garlic, and herbs, crowned with creamy buffalo-style mozzarella for a sensational contrast. Recommended with any long pasta.

Pasta al Tonno e Salvia

195

A light yet flavourful dish of pasta dressed in a cold salsa of extra virgin olive oil, tender tuna, fragrant sage, zesty lemon juice, and fresh herbs, accompanied by creamy buffalo-style mozzarella. Recommended with any long pasta.

Pasta alla Carlofortina

195

A traditional Sardinian speciality from Carloforte, where Ligurian roots meet island flavours. Pesto alla genovese, garlic, rosa tomatoes, and tuna come together in a bright, aromatic sauce that celebrates the Mediterranean.

Spaghetti Pancetta e Asparagi

207

A delectable variation of the classic carbonara with crispy guanciale, fresh asparagus, Parmigiano, olive oil, and fragrant herbs bound together with beaten egg for a rich and satisfying experience. Recommended with any long pasta.

Carbonara 🕒

180

Nonna's traditional carbonara where guanciale meets creamy beaten egg and aged pecorino to create a timeless dish that embodies Italian comfort food. Recommended with any long pasta.

Pasta pocket

Culurgiones (V)

171

Our classic Sardinian pasta pockets filled with fresh mint, tender potatoes, ricotta, and cured pecorino, served with a vibrant mint-infused tomato sauce that complements this traditional island speciality.

Baked

Lasagna vegetariana (V)

162

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

Lasagna di Carne

227

Traditional beef lasagna with layers of rich meat sauce, béchamel, and cheese baked to perfection for the ultimate expression of Italian comfort.

PIZZA

Our pizzas are carefully balanced in flavour, and we prefer not to alter their original composition. Any additions or ingredient swaps will incur an extra charge.

Small Large

Pizza Bread (V+) plain 76

Add garlic (+12) or tomato base (+25)

Gluten free base available N/A +28

Vegetarian

Estate (V) 163 213

A fresh combination of tomato, mozzarella, juicy rosa tomatoes, creamy buffalo-style mozzarella, and fragrant basil leaves for a light, summery flavour.

Formaggi (V) 🕒 153 200

A cheese lover's dream: a rich blend of mozzarella, sharp gorgonzola, tangy pecorino, and creamy ricotta, all melted to perfection.

Gorgonzola (V) 🕒 153 200

Bold gorgonzola paired with sweet caramelised onions, earthy mushrooms, and a rich tomato base.

Margherita (V)* 🕒 116 150

A timeless classic featuring the perfect balance of tomato and mozzarella, celebrating simplicity in every bite.

Nonno Vittorio (V) 174 217

A rustic mix of tomato, mozzarella, grilled aubergines, fresh rosa tomatoes, rocket, and shaved pecorino for an earthy, flavourful finish.

Siciliana (V)* 🕒 154 201

A sicilian-inspired pizza with tangy capers, tasty olives, smoky grilled aubergines, and the perfect tomato-mozzarella base.

Vegetariana (V) 154 201

A vibrant mix of marinated artichokes, mushrooms, olives, grilled aubergines, and peppers on a rich tomato and mozzarella foundation.

Non Vegetarian

Cape seasons 187 243

Experience the flavours of every season: ham and mushrooms for autumn, pancetta and asparagus for winter, artichokes, broccoli, and olives for spring, and fior di latte, basil, and rosa tomatoes for summer.

Davededdu 🕒 172 224

Tomato, mozzarella, sweet caramelised onions, tangy peppadew, pineapple, and smoked chicken for a joyful burst of flavour.

Godfather 188 245

A bold combination of tomato, mozzarella, rosa tomatoes, and prawns, finished with a drizzle of chilli olive oil.

Isabella 184 239

Tomato, mozzarella, bresaola, rosa tomatoes, rocket, and shaved pecorino for a rich and refreshing taste.

Messicana* 175 228

Spice it up with jalapeños, spiced mince, onions, tomato, and mozzarella — bold, fiery, and satisfying.

Napoletana 🕒 134 175

A pizzeria classic and the boss's favourite with tomato, mozzarella, salty anchovies, and capers for a punchy, briny flavour.

...non Vegetarian

Nonna Lina	188	245
<i>Our signature and best-selling pizza with tomato, mozzarella, prosciutto crudo, chopped rosa tomatoes, rocket, and shaved pecorino, blending fresh and savoury notes in perfect harmony.</i>		
Pancetta e asparagi	178	232
<i>A seasonal favourite combining tomato, mozzarella, crispy pancetta, and tender asparagus for a perfectly balanced bite. (Subject to asparagus availability.)</i>		
Pancetta e gamberi	194	253
<i>Tomato, mozzarella, pancetta, and succulent prawns for a delicious surf-and-turf twist.</i>		
Patatina	171	222
<i>Tomato, mozzarella, salame, gorgonzola, peppadews, and crispy potatoes for a hearty, flavourful pizza.</i>		
Prosciutto e Funghi 🕒	159	207
<i>A classic pairing of gypsy ham and mushrooms on a tomato and mozzarella base.</i>		
Quattro Mori	172	224
<i>A Sardinian favourite divided into four quarters featuring tomato, mozzarella, gorgonzola, salame, artichokes, onions, olives, and tuna for a bold, indulgent experience.</i>		
Sarda 🕒	159	207
<i>A taste of Sardinia with tomato, mozzarella, pecorino, salame, and rosa tomatoes for a rustic, full-bodied flavour.</i>		
Salmone	172	224
<i>A refined white-base pizza with mozzarella, smoked salmon, creamy ricotta, fresh dill, capers, and a touch of crème fraîche.</i>		
Tirolese	172	224
<i>Mozzarella, creamy ricotta, rocket, and tender coppa for a rich, savoury taste of the Tyrol.</i>		
Tonno e cipolle	166	217
<i>Tomato and mozzarella topped with tuna and caramelised onions for a delicious blend of savoury and sweet.</i>		

PIZZA CALZONE

Margherita (V)*	134	169
<i>Tomato and mozzarella, a timeless classic in folded form.</i>		
Messicana*	194	247
<i>Tomato, mozzarella, jalapeños, spiced mince, and onions folded and baked for a fiery, flavourful experience.</i>		
Siciliana (V)*	174	220
<i>Tomato, mozzarella, capers, olives, and grilled aubergines enclosed in a crisp golden crust.</i>		
Prosciutto e Funghi*	177	227
<i>The traditional calzone as we've always known it, with tomato, mozzarella, gypsy ham, and mushrooms baked in perfect harmony.</i>		

PIZZA TOPPINGS EXTRA

Basil, chilli garlic, onions	13
Aubergines, capers, jalapenos, ricotta, tomatoes	25
Olives, anchovies, peppers, rosa tomatoes,	33
Artichokes, avocado, grilled chicken, mozzarella, mushrooms, pecorino, rocket, sundried tomatoes, tuna.	41
Fior di latte, gypsy ham, gorgonzola, grana, pancetta, salame, smk. chicken	55
Bresaola, coppa, prosciutto crudo, smoked salmon,	66
Porcini (if available), prawns	76

CARNE | THE MEAT

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

Pudda 170

Char-grilled chicken fillet marinated in a zesty blend of chilli and lemon, offering a flavourful, smoky finish.

Rump steak 254

Grilled to perfection and served according to your preferred doneness, ensuring a tender and juicy cut of meat.

Served as per description

Pudda pizzaiola 194

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 259

One of our best-selling dishes. 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 savoury delight.

Vitello al Limone 279

A best-selling 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 297

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* 214

Pan-fried calamari strips tossed in our signature Sardinian salsa di Veneranda, a vibrant mix of olive oil, sun-dried tomatoes, lemon juice, and sea salt for a zesty and flavourful bite.

Calamaretti Grigliati* 253

A guest favourite and one of our best sellers. 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 flavours.

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.

SQ – Price subject to daily market availability.

SIDES

Side potatoes (V) 79

Side pasta (V) 93

Side pasta tomato (V) 105

Side roasted vegetables and potatoes (V) 97

Gelato (per scoop) 26

Choose from vanilla or chocolate, topped with rich chocolate sauce.

Don Pedro 81

A delightful blend of vanilla ice cream with a shot of Kahlúa.

Affogato 59

Indulge in ice cream drowned in rich espresso, with the option to add a shot of your favourite liqueur for an additional charge.

Seadas Nostras 84

Savour our Sardinian specialty, a delicate pastry filled with fresh mozzarella, preserved figs, and macadamia nuts, drenched in golden honey.

Cioccoblocco 70

Experience Nonna's walnut chocolate brownie served warm with a scoop of vanilla pod ice cream.

Merenguita 70

Enjoy our homemade meringue served with either cream or ice cream, topped with fresh strawberries (subject to availability).

Tiramisù 88

A traditional family recipe for the classic tiramisù, crafted with love.

Ricotta cheesecake 70

Relish our homemade Sicilian-style cheesecake made with creamy ricotta, served with a scoop of vanilla ice cream.



GLOSSARY

Aglione e Olio

Literally "garlic and oil"; a simple and classic Italian sauce made with sautéed garlic in olive oil, sometimes with chilli.

Al Cartoccio

An Italian cooking method meaning "baked in parchment or foil," used to gently steam fish or seafood with herbs and wine.

Arrabbiata

A spicy tomato sauce made with garlic and chilli peppers.

Aubergine (Melanzana)

Eggplant.

Bottarga

A Sardinian delicacy made from the roe of grey mullet. The roe pouch is hand-massaged to remove air pockets, then salted, dried, and cured for several weeks.

Bresaola

Cured Italian deli meat made from beef.

Buon Appetito

Enjoy your meal.

Buonanotte

Good night.

Buonasera

Good evening.

Buongiorno

Good morning.

Buffalo Mozzarella

Mozzarella made from the milk of the domestic Italian water buffalo, traditionally produced in Campania.

Campidanese

A Sardinian-style tomato and sausage sauce seasoned with fennel or aniseed.

Carasau Bread

Pane carasau, a traditional Sardinian flatbread that is round, thin, and crisp, made by baking and rebaking the dough.

Carne

Meat.

Celina

Maria Celina, my mother.

Cipolle

Onions.

Coppa

Cured Italian pork deli meat.

Culurgiones

Traditional Sardinian handmade pasta parcels filled with potato, pecorino, and ricotta.

Fior di Latte

Fresh cow's milk mozzarella with a mild, creamy flavour.

Gorgonzola

Imported Italian blue cheese.

Grana Padano

A 12–18-month matured cow's milk cheese imported from the Pianura Padana region of Italy.

Luigi

My father.

Mascarpone

Creamy Italian cheese used to make tiramisù.

Merenguita

Homemade meringue dessert, served with cream or ice cream and fruit.

Milicia

Also known as Luca Milicia, my Sicilian friend and good chef.

Mirto

A Sardinian liqueur made from wild myrtle berries.

Mozzarella

Fresh cow's milk cheese.

Nonna Nonno

Grandmother and Grandfather.

Parmigiano

A 12–18-month matured cow's milk cheese imported from the Parma area of Italy.

Pecorino (Italian)

A sheep's milk cheese aged 8–16 months.

Pecorino (Local)

A cow's milk cheese aged 4–8 months.

Penne / Linguine / Tagliatelle / Gnocchi / Ravioli

Types of Italian pasta: Penne – short tubes; Linguine – long, flat strands; Tagliatelle – long ribbons made with egg; Gnocchi – soft potato dumplings; Ravioli – pasta parcels filled with ricotta or spinach.

Peperoni

Sweet bell peppers (red, yellow, or green). Not to be confused with the American "pepperoni," which refers to spicy salami.

Pesto

A sauce from Liguria made of basil, garlic, pine nuts, Parmigiano, and olive oil. (Not yet used in the printed menu, but useful if added later.)

Pesce

Fish.

Polpetta

Meatballs.

Porcini

Wild mushrooms with a meaty texture and deep, earthy flavour.

Prego

You're welcome.

Prosciutto Crudo

Parma-ham-style cured meat, not necessarily produced in Parma.

Rucola

Rocket (arugula).

Salsa di Veneranda

A Sardinian sauce of olive oil, sea salt, sun-dried tomatoes, lemon juice, and parsley.

Salame

Imported Italian salami.

Sardinia (Sardegna)

A beautiful Italian island in the Mediterranean Sea — our homeland.

Zia / Zio

Aunt / Uncle.

Zio Giuseppe (Ziu Peppinu)

My uncle Giuseppe

