



Once upon a time, nestled in the heart of the city, there was a hidden gem that carried the spirit of Italy in every dish, every gesture, and every note of laughter that echoed within its walls - Chic Nonna.

Chic Nonna wasn't just a restaurant; it was a tribute to the timeless tradition of Italian grandmothers, the beloved Nonnas, who had passed down their love for food, family, and life through generations. The story began in a sun-drenched Tuscan village, where the Nonna's gathered in bustling kitchens, rolling fresh pasta with their hands, simmering rich sauces that told tales of love, and perfecting recipes crafted with care over centuries.

At the heart of it all is the spirit of la Famiglia, where each guest is welcomed not just as a customer, but as part of a larger family. The team there, as warm as the Tuscan sun, shared stories behind each dish, speaking of the Nonnas who inspired the menu and the chefs who reimagined it for today.

Chic Nonna is more than a dining experience; it's a bridge between the old and the new, a love letter to Italy's past and a celebration of its future. It's where tradition is not only honored but reimagined, where each plate tells the story of centuries of passion, and where every bite transports you to the heart of Italy - past, present, and always with a touch of magic from Nonna.

From Chic Nonna with Amore.


CHIC NONNA
OSTERIA GOURMET



CAVIALE & CRUDO

Beluga	Oscietra
30gr - 1300	30gr - 500
50gr - 2200	50gr - 950

Antipasto di Mare per due
Selection of raw seafood for two (SH)(R)
550

Oyster Gillardeau N2
(SH)
45 per piece

ANTIPASTI

🍷🍷 **Tartare di Tonno**
Bluefin Tuna, avocado mousse, mango, Oscietra caviar and rice chips (R) 130

Frittura di Calamari
Fried baby calamari, bergamotto mayonnaise (G) 90

Carpaccio di Gamberi
Red prawns, burrata cheese, green mayonnaise, almond, red prawn tempura, mango puree (SH)(D)(R) 170

Tartare di Manzo
Beef tartare, green celery mayo, capers, marinated egg yolk, parmesan, truffle (D) 130

🍷 **Parmigiana della Nonna**
Baked eggplant, mozzarella cheese, Parmigiano Reggiano, basil sauce (G)(D) 90

Vitello Tonnato
Veal, tuna sauce, bell pepper, anchovies, capers, quail egg 120

🍷🍷 🍷 **Fiori di Zucchine**
Fried zucchini flower stuffed with mozzarella, ricotta cheese, 36-month Parmigiano Reggiano sauce, confit cherry tomatoes (G)(D) 135

Polpo
Pan seared octopus, peperonata puree, potato and tagiasca olives salad 130

Capesante
Roasted scallops, cauliflower puree, red radish, cecina chips, veal jus, lemon gel (SH)(D) 135

Carpaccio di Fassona
Beef, celery, Parmigiano Reggiano, wild arugula coulis, artichoke dressing, seasonal truffle (D)(C)(R) 145

Insalata "Chic Nonna" 🍷🍷
Mix leaves, beetroot, raspberries, pumpkin seeds, figs, balsamic dressing 70

Insalata Tropeana 🍷
Tropea red onion, candy datterino tomatoes, baby gem, tagiasca olives, sweet and sour zucchini and crouton, orange, goat cheese (D)(G) 80

Insalata di Carciofi 🍷
Artichokes, Parmigiano Reggiano, green celery, baby spinach, and gorgonzola dressing (D)(C) 85

Burrata 🍷
Organically grown Tomatoes, basil oil, burrata cheese (D) 110

Mozzarella di Bufala 300 gr "for two" 🍷🍷
Datterino tomato, wild arugula, 25 years old balsamic vinegar, extra-virgin olive oil (D) 160

Zuppa di Pesce
Cooked slow seafood soup, with selection of seafood in a Mediterranean fish broth (SH) 145

PIZZETTE GOURMET

Focaccia Burro e Alici Focaccia, butter, cantabrian anchovies (G)(D) 140

Focaccia di Recco Filled with Stracchino cheese (G)(D) 95

Margherita Tomato, fior di latte and basil (G)(D) 100

Spianata Tomato, bufala, spicy salame, (G)(D) 135

Tartufo Nero Black truffle, buffalo mozzarella (G)(D)(N)(SH) 170

(G) Contains Gluten, (N) Nuts, (D) Dairy,
(SH) Shellfish, (S) Sesame, (A) Alcohol, (C) Celery, (R) Raw

🍷 Vegan 🍷 Vegetarian 🍷🍷 Signature Dishes



PASTE E RISOTTI

Fregola al Gambero Rosso
Sardinian fregola, red Mazara prawns, orange gel (SH)(G)(D) 185

🍷 **Cavatelli Cacio & Pepe**
Fresh Cavatelli pasta, 36-month Parmigiano Reggiano, pecorino Romano cheese, black pepper (G)(D) 105

Linguina all'Astice
Linguine pasta, lobster bisque, organic tomatoess (G)(D)(SH) 210

Spaghetti Vongole
Clams, cockles and crunchy bread (G)(SH) 175
Add bottarga 25

🍷🍷 **Risotto alla Milanese**
Acquerello rice, saffron, slow cooked veal ossobuco, gremolada (D) 170

Tagliatelle alla Bolognese
Homemade tagliatelle pasta, Bolognese sauce, beef jus, 24 months Parmigiano Reggiano (G)(D) 135

Ravioli del Plin
Beef ragout stuffed ravioli, Parmigiano fondue and beef jus (G)(D) 145

Risotto Porcini 🍷
Porcini mushroom risotto, parmesan fondue (D) 135
Add truffle 40

Cappelletti ai tre Pomodori 🍷
Pappa al pomodoro stuffed ravioli, yellow tomato sauce, burrata sauce, pesto powder (G)(D) 120

Bavette alla Nerano 🍷🍷
Bavette, zucchini, zucchini flower, basil, 36 and 24 months parmesan cheese (G)(D) 140

CARNE, POLLAME E PESCE

Filetto di Branzino
Pan seared sea bass, green bean puree, black olives, yellow tomato, fish foam, cucumber, frisee salad, lemon dressing 185

Merluzzo
Baked Chilean Seabass, tomato in Mediterranean sauce, spinach 195

Sogliola alla Mugnaia
Whole dover sole, with lemon, caper, butter sauce (D)(G) 310

Bistecca di Pesce Spada
Swordfish steak, salsa verde, saute escarole, raisin, pinuts, olives (N) 225

Variazione di Galletto
Corn fed chicken variation, parsnip, vegetable terrine and veal jus (D) 170

Petto d'Anatra
Slow cooked duck breast, jerusalemme artichokes puree, saute turnip, blackberry (D) 175

Agnello
Lamb chops, pumpkin purée, chickpeas crouquette, artichokes saute, lamb jus (D) 180

Filetto di Wagyu 6/7
Beef tenderloin Rossini style, foie gras, spinach, potato mille-feuille (D) 400

DA CONDIVIDERE

🍷🍷 **Cotoletta alla Milanese**
Breaded veal, datterino tomatoes, rocket leaves (G)(D) 345

🍷 **Gnocchi alla Sorrentina**
Traditional baked gnocchi, tomato sauce, fior di latte cheese, fresh basil (G)(D) 200

🍷🍷 **Calamarata ai Frutti di Mare**
Calamarata pasta, mixed seafood, Amalfi lemon (G)(SH) 295

Branzino
Grilled or salt crusted 1kg sea bass fish, Mediterrean sauce and roasted potatoes 550

Fiorentina
1.3kg beef t-bone steak served with spinach and baked potatoes 750

Tagliolini Limone e Caviale
Homemade tagliolini pasta, Amalfi lemon butter sauce, Oscietra caviar 1300

CONTORNI

Pure'di Patate
Mashed baked potato (D) 45 🍷

Spinaci
Sauté spinach (D) 45 🍷

Asparagi
Josper grilled asparagus 55 🍷

Broccolini
Chili and garlic broccolini 50 🍷

Crispy Potato Goufrette
Black truffle mayonnaise (G) 55 🍷

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(SH) Shellfish, (S) Sesame, (A) Alcohol, (C) Celery, (R) Raw
Prices are subject to 7% Municipality fee and 5% VAT