



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.



CAVALE & 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, bergamot mayonnaise (G) 90

Carpaccio di gamberi

Red prawns, burrata cheese, green mayonnaise, almonds, (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 taggiasca 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 onions, candy datterino tomatoes, baby gem, taggiasca 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

Slow cooked 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 mozzarella, spicy salame, (G)(D) 135

Tartufo nero Black truffle, bufala mozzarella (G)(D)(N)(SH) 170

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

Prices are subject to 7% Municipality fee and 5% VAT

🌿 Vegan 🌿 Vegetarian 🍷 Signature Dishes

PASTE E RISOTTI

Fregola al gambero rosso

Sardinian fregola pasta, 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 tomatoes (G)(D)(SH) 210

Spaghetti vongole

cockles and croutons (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 ragout, 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 pasta, zucchini, zucchini flower, basil, 36 and 24 months parmesan cheese (G)(D) 140

CARNE, POLLAME E PESCE

Filetto di branzino

Pan seared seabass, 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

Salmone grigliato

Grilled salmon fillet, salsa verde, sauteed escarole, raisin, pine nuts, olives (N) 175

Variazione di galletto

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

Petto d'anatra

Slow cooked duck breast, Jerusalem artichokes puree, sauteed turnip, blackberries (D) 175

Agnello

Lamb chops, pumpkin puree, chickpeas croquette, sauteed artichokes, lamb jus (D) 180

Filetto di wagyu 6/7

Beef tenderloin Rossini style, foie gras, spinach, potato mille-feuille (D) 400

DA CONDIVIDERE - To Share

🍷 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 seabass, 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) 85

🌿 Spinaci

Sauteed spinach (D) 45

🌿 Asparagi

Josper grilled asparagus 55

🌿 Broccolini

Chili and garlic broccoli 50

🌿 Crispy potato gaufrette

Black truffle mayonnaise (G) 55