APERITIVI & COCKTAILS

for our full list of cocktails, please see drinks list

PROSECCO / 7.60

italy's favourite sparkling wine prosecco, limoncello &

APEROL SPRITZ / 8.50

prosecco, aperol & soda

BELLINI / 7.90

prosecco with peach juice

NEGRONI / 8.50

gin, vermouth rosso, campari

NEGRONI SBAGLIATO / 8.50

vermouth rosso, campari & prosecco

LEMON SPRITZ / 8.50

prosecco, limoncello & soda

MIMOSA / 7.90

orange juice with prosecco

ROSSINI / 7.90

strawberry liqueur with prosecco

ESPRESSO MARTINI / 9.50

a smooth mix of vodka, kahlua & espresso. a must try at Nino's!

BREAD, OLIVES & SHARING

ITALIAN OLIVES D V / 4.40

olives marinated with olive oil, garlic, & chilli

BASTONCINI CASA MIA 🕡 / 5.60

homemade dough sticks served with garlic butter

PANE ALL'AGLIO V / 5.90

traditional Italian garlic bread add mozzarella / +1.00

BRUSCHETTA V / 6.90

homemade toasted Italian bread with tomatoes, garlic, basil & extra virgin olive oil

ANTIPASTO NINO BOARD (D) / small 11.90 / large 19.90

traditional selection of Italian cured meats, buffalo mozzarella & other Italian "nibbles della casa"

FRITTO MISTO BOARD / small 11.90 / large 19.90

deep fried king prawns, squid, & whitebait with lemon & tartar sauce

small boards suitable for 1 - 2 people large boards suitable for 2 - 3 people

ANTIPASTI - starters

MOZZARELLA IN CARROZZA (V) / 8.80

bread crumbed buffalo mozzarella lightly fried, served with a tomato sauce

POLPETTE AL SUGO / 9.70

homemade Italian meatballs with a traditional tomato

INSALATA CAPRESE D V / 8.40

buffalo mozzarella, tomatoes, extra virgin olive oil, basil & maldon salt

BURRATA CON ZUCCHINE SCAPECE (D) (V) / 8.90

creamy burrata served with toasted crostini bread, & marinated courgettes, with balsamic glaze

FUNGHI RIPIENI V / 10.30

oven baked stuffed mushrooms with dolcelatte, tomato sauce, béchamel & mozzarella, served with bread

GAMBERONI ALL'AGLIO / 11.90

king prawns grilled with butter & garlic, served with rocket

INSALATE - main course salad

INSALATA POSITANO 🕡 / 12.40

mixed leaf salad, cherry tomatoes, cannellini beans, black olives, extra virgin olive oil & balsamic glaze

optional extras:

tuna / 2.00 grilled chicken / 4.50 buffalo mozzarella \bigcirc / 3.50 burrata \bigcirc / 3.50

PASTA SOME PASTAS ARE AVAILABLE IN SMALLER PORTIONS AS STARTERS

PENNE PUTTANESCA 🕞 🚺 / 11.40 / 12.90

tomato sauce, olives, capers & chilli

LASAGNE DI NONNA CARMELA / 15.50

oven baked layers of pasta with beef ragu, tomato, parmesan & béchamel sauce

PENNE ALLE NOCI / 15.50

dolcelatte cheese, walnuts, & pancetta D with a cream sauce

TAGLIATELLE CON GAMBERONI / 17.90

egg noodles with king prawns, roasted courgettes, garlic & chilli, with rocket, white wine & a touch of tomato sauce

TAGLIATELLE NINO / 18.20

egg noodles with clams, mussels, king prawns, squid, cherry tomatoes & a touch of tomato sauce

*£1 from each tagliatelle nino donated to duchess of kent sue ryder, a charity close to our hearts.

SPAGHETTI INFERNO / 13.40 / 14.90

'nduja **()** (spicy sausage paste) with cherry tomatoes, buffalo mozzarella **()**, fresh chilli & basil

TORTELLONI DI MANZO (D) / 11.90 / 14.90

handmade fresh pasta filled with slow cooked beef & red wine, with a sage butter sauce

TORTELLONI DI ZUCCA 🕞 🕜 / 11.60 / 14.60

handmade fresh pasta filled with pumpkin & ricotta, with a sage butter sauce

MELANZANE ALLA PARMIGIANA 🔰 / 12.40 / 14.90

baked aubergines with tomato sauce, parmesan, & buffalo mozzarella

RISOTTO

RISOTTO PRIMAVERA / 15.90

chicken & sundried tomatoes, finished with spinach & grana padano shavings

RISOTTO CON ZUCCHINI SCAPECE V / 15.90

marinated courgettes D, mint, lemon & parmesan D

GLUTEN FREE CHOICES

all our homemade pasta sauces are available to order with our special gluten-free pasta. we also offer plenty of gluten-free starters, salad, fish & meat choices too.

please speak to a member of staff for more details.

PIZZA ALL PIZZAS ARE THIN CRUST WITH MOZZARELLA & TOMATO SAUCE BASE

MARGHERITA V / 12.90

a deceptively simple pizza

NAPOLETANA / 14.40

anchovies, capers & black olives

DIAVOLA / 14.90

salami (la ventricina) & chilli

FRESCA V / 14.90

rocket, fresh tomatoes, garlic, grana padano & balsamic glaze

VEGETARIANA V / 14.90

onions, peppers & mushrooms

'NDUJA & MIELE 📵 / 15.60

'nduja (spicy sausage paste) & buffalo mozzarella, drizzled with chilli honev

MORTADELLA (D) / 15.60

burrata, mortadella & pistacchio

BUFALA 🔰 / 15.60

buffalo mozzarella D, cherry tomatoes & basil

TRE GUSTI / 15.60

chicken, salami & ham

PROSCIUTTO CRUDO / 15.60

parma ham D, rocket & grana padano shavings

EXTRA TOPPINGS FROM 1.00

SECONDI - main courses

MEAT & FISH DISHES ARE SERVED WITH SAUTÉED POTATOES, UNLESS SPECIFIED

POLLO AL MARSALA / 20.90

chicken breast with mascarpone, marsala wine, mushrooms

SCALLOPINE PEPE ROSA / 25.40

escalopes of veal with a cream, brandy & pink peppercorn sauce, with a touch of mustard

VITELLO MILANESE / 25.40

veal escalope in breadcrumbs, served with spaghetti pomodoro

MAIALE SORRENTINA / 19.60

pork escalopes topped with buffalo mozzarella, oregano & tomato sauce

GRIGLIATA DI PESCE / 25.90

grilled king prawns, sea bass, whole squid & mussels, with a touch of chilli, garnished with rocket & cherry tomatoes

BRANZINO ACQUA PAZZA / 25.90

fillets of sea-bass with a white wine & cherry tomato sauce

FILETTO DOLCELATTE / 31.60

fillet steak stuffed with dolcelatte cheese, cooked in a cream & red wine sauce

FILETTO NINO / 31.60

medallions of fillet steak with mushrooms, garlic & white wine sauce

CONTORNI - side dishes

FUNGHI / 4.90

sautéed mushrooms, garlic

ZUCCHINI / 5.20

fried courgettes

PISELLI / 4.20

peas

FAGIOLINI / 4.90

green beans

CHIPS / SAUTÉED POTATOES / 4.20

INSALATA MISTA / 4.90

mixed salad

RUCOLA E PARMIGIANO / 4.90

rocket & parmesan salad

POMODORO E CIPOLLE / 4.90

tomato & onion salad



Nino's Market Place - Butter Market, Reading - 1980



1978-2023 CELEBRATING 45 YEARS OF NINO'S

FOOD ALLERGIES & INTOLERANCES:

some of our foods contain allergens. please therefore inform a member of staff if you have any allergies/intolerances before ordering, & speak to us if you want to know about our any of our ingredients.

we opened a traditional Italian deli in June 2023 just opposite & across from the restaurant! wherever you see the symbol throughout the menu, this indicates you can buy those key ingredients in the deli for home. eg our signature buffalo mozzarella, or fresh pasta. we hope to welcome you there soon!



a discretionary service charge of 12.5% will be added to your bill