



NONA

RESTAURANT

MENU

9 Quai Gordon Bennet Bennett,
06500 Menton

A WORD FROM THE TEAM

I never wanted to open a simple Italian restaurant that just serves pasta.
I am a child of the Nice hinterland, raised in a family where pasta
was a sacred weekend ritual.

I dreamed of a place where it becomes the sole heroine: elevated on the plate,
celebrated in every detail, and carried by an atmosphere that lifts it
until it infuses the entire surroundings.

It all started as a tribute to my family. Every weekend the kitchen would turn
into a sanctuary: hands plunged into flour, hours shaping gnocchi
and pasta with a fork and fingertips, slow and precise gestures,
passed down like a precious secret – exactly as Italian grandmothers do.

Those childhood rituals, that infinite patience, I wanted to transcend them here,
by the Mediterranean shore, in resonance with the great Italian tradition of pasta.

At NONA, pasta is not just one dish among others: it is the star,
flawlessly al dente, paired with traditional sauces enhanced by the finest ingredients.
The atmosphere follows: elegant without ostentation, warm without excessive familiarity,
with a view of the sea for an authentic, refined Italian journey.

Come celebrate this living tribute: NONA, where pasta reigns supreme,
from the refined plate all the way to the atmosphere itself.

ANTIPASTI

MELANZANE ALLA PARMIGIANA  	17 ⁵⁰
<i>Grilled eggplants, Parmigiano Reggiano, San Marzano tomatoes, fresh basil.</i>	
INSALATA DI CARCIOFI CRUDI E PARMIGIANO 	19
<i>Shaved raw artichokes, Parmigiano Reggiano shavings, extra virgin olive oil, lemon.</i>	
BATTUTA DI MANZO SUL MIDOLLO OSSEO     	22
<i>Beef tartare on roasted bone marrow.</i>	
BACIO DI BRUSCHETTA   	16 ⁵⁰
<i>Grilled bread rubbed with garlic, San Daniele Prosciutto, confit cherry tomatoes, creamy stracciatella, fresh basil, extra virgin olive oil, toasted pine nuts.</i>	
CARPACCIO DI MANZO 	20
<i>Thin slices of raw beef, wild rocket, Parmigiano Reggiano shavings, capers, extra virgin olive oil, lemon.</i>	
PROSCIUTTO DI PARMA, MOZZARELLA DI BUFALA E POMODORINI CONFITS 	20
<i>24-month aged Parma ham, DOP buffalo mozzarella (300g), confit cherry tomatoes, fresh basil, extra virgin olive oil, freshly ground black pepper..</i>	
POLPETTINE AL SUGO 	17
<i>Homemade meatballs, San Marzano tomato sauce, crusty bread.</i>	
INSALATA NIÇOISE ALLA NOSTRA MANIERA CON TONNO FRESCO SCOTTATO   	25
<i>Fresh red tuna, black olives, tomatoes, radishes, cucumbers, artichokes, mesclun, garlic, basil, celery heart, green pepper, anchovies, hard-boiled eggs, extra virgin olive oil.</i>	
CARPACCIO DI BRANZINO 	20
<i>Fresh sea bass, pink peppercorns, extra virgin olive oil, Espelette chilli.</i>	
INSALATA DI POLPO  	24
<i>Tender octopus, potatoes, celery, garlic, Taggiasche olives, fresh parsley, lemon vinaigrette.</i>	



ANTIPASTI TO SHARE

TAGLIERE DELLA NONNA

23

Italian charcuterie selection, grissini, marinated olives.

PLATEAU DE FROMAGES ITALIENS

23

*Parmigiano Reggiano, Taleggio, DOP Gorgonzola,
Calabrian Provola, walnuts, fig jam.*

OUR CLASSICS

RIGATONI NONA   	19
<i>Rigatoni, homemade bolognese ragù, grilled aubergines, crispy Parma ham, fior di latte mozzarella, oven-baked.</i>	
LINGUINE AI FRUTTI DI MARE    	27
<i>Seafood (mussels, clams, prawns, squid), light tomato sauce, garlic, fresh parsley, extra virgin olive oil, white wine.</i>	
PACCHERI AL TONNO FRESCO  	23
<i>Fresh tuna, onion, tomatoes, black olives, capers, fresh parsley, Calabrian chilli, extra virgin olive oil.</i>	
LE CONIGLIO ALLA LIGURE   	22
<i>Rabbit, onion, garlic, white wine, rosemary, bay leaf, Taggiasche olives, pine nuts, tagliatelle.</i>	
TAGLIOLINI DI ARAGOSTA   	40
<i>Lobster, tomato sauce, garlic, white wine, extra virgin olive oil, basil (chilli to taste).</i>	
SPAGHETTI ALLE VONGOLE   	25
<i>Clams, garlic, white wine, fresh parsley, extra virgin olive oil.</i>	
TAGLIOLINI ALLA PERUGINA 	23
<i>Black truffle sauce, simple and refined.</i>	
GNOCCHI ALLA SORRENTINA  	22
<i>San Marzano tomatoes, fior di latte mozzarella, fresh basil, oven-baked.</i>	
RAVIOLI AL TARTUFO BIANCO  	26
<i>Ravioli filled with Piedmont white truffle ricotta, light truffle sauce.</i>	
TAGLIATELLE AL CAVIAR E LIMONE   	48
<i>Fresh lemon juice, butter, Parmigiano Reggiano, vodka and sturgeon caviar.</i>	

OUR PASTAS

① Choose your artisanal pasta made with love and pair it with a traditional sauce

Dry Pastas



Fresh Pastas



OUR TRADITIONAL SAUCES

② Authentic recipes prepared with simple, flavourful ingredients

CARBONARA  	20
<i>Crispy guanciale, organic egg, Pecorino Romano, freshly ground black pepper.</i>	
CACIO E PEPE 	19
<i>Pecorino Romano, black pepper.</i>	
AMATRICIANA 	20
<i>Guanciale, San Marzano tomatoes, Calabrian chilli, Pecorino Romano.</i>	
PESTO ALLA GENOVESE  	20
<i>Fresh basil, pine nuts, garlic, Parmigiano Reggiano, extra virgin olive oil.</i>	
ARRABBIATA	18
<i>Tomatoes, garlic, red chilli, extra virgin olive oil.</i>	
POMODORO E BASILICO	16
<i>San Marzano tomatoes, fresh basil, extra virgin olive oil.</i>	
PUTTANESCA 	19
<i>Anchovies, capers, black olives, tomatoes, garlic.</i>	
RAGÙ BOLOGNESE  	18, ⁵⁰
<i>Minced meat, carrots, celery, onions, red wine.</i>	
QUATTRO FORMAGGI 	20
<i>Parmigiano, Pecorino, Gorgonzola, Fontina.</i>	
GLUTEN FREE	+2
<i>Gluten-free pasta available on request. Please inform us when ordering</i>	

OUR DESSERTS

TIRAMISU TO SHARE   	13
<i>Mascarpone, strong coffee, savoiardi biscuits, bitter cocoa.</i>	
PANNA COTTA 	9
<i>Vanilla cream, red fruit coulis.</i>	
PANETTONE FRENCH TOAST STYLE   	10
<i>Golden panettone served with salted butter caramel sauce and light whipped cream.</i>	
LEMON MERINGUE TART   	9
FRESH FRUIT PLATE	13

ARTISANAL GELATO

2 SCOOPS  	6
<i>Vanilla, dark chocolate, pistachio, hazelnut, stracciatella, etc.</i>	
3 SCOOPS  	9
<i>Mix your favourite flavours for a gourmet touch.</i>	

ALLERGENS



Cereals



Tree nuts and products thereof



Crustaceans and products thereof



Celery and products thereof



Eggs and products thereof



Mustard and products thereof



Fish and products thereof



Soybeans and products thereof



Milk and products thereof



Sulphur dioxide and sulphites (in concentrations > 10 mg/kg or 10 mg/l)



Sesame seeds and products thereof



Lupin and products thereof



Peanuts and products thereof



Molluscs and products thereof

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