



Si Nonna's

THE ORIGINAL SOURDOUGH PIZZA



OUR DOUGH IS MADE ON SITE DAILY USING
NONNA'S TRADITIONAL RECIPE

BITES TO START

FOCACCIA AL ROSMARINO

Sourdough Pizza Dough, Maldon Sea Salt Flakes, Rosemary, EVOO

■ J | VE

GARLIC SOURDOUGH

Sourdough Pizza Dough, Thinly Slice Roasted Garlic, Oregano, EVOO

■ VE

FOCACCIA WITH TOMATO & MOZZARELLA

Sourdough Pizza Dough, Light Tomato Base, Oregano, Fior Di Latte Mozzarella, EVOO

■ J

OVEN BAKED

EGGPLANT PARMIGIANA

Lightly Seasoned Eggplant, Fior Di Latte Mozzarella, Spicy Tomato Sauce, Aged Parmesan cheese, Fresh Basil, EVOO

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SPICY CHICKEN & JALAPEÑO

Slow-Cooked Chicken, Jalapeños, Spicy Tomato Sauce, Fior di Latte Mozzarella, Aged Parmesan Cheese, Chilly Flakes, EVOO

▲

SALADS

CASARECCIA *New*

Black Olives, Sliced Plum Tomatoes, Aged Parmesan Cheese, Fresh Arugula, Freshly Toasted Sesame Seeds, Modena Balsamic Vinegar, EVOO

■ VEG

▲ ROASTED CHICKEN

CONTADINA *New*

Fresh Cherry Tomatoes, Buffalo Mozzarella, Fresh Arugula, Sauteed Bellpeppers, Freshly Toasted Sesame Seeds, Modena Balsamic Vinegar, EVOO

■ VEG

▲ ROASTED CHICKEN

DIP YOUR DOUGH

Homemade Spicy Dip

Homemade Basil Pesto Dip

Homemade Sumac Garlic Yogurt Dip

BUY ANY TWO DIPS ■

FRIED

MOZZARELLA & JALAPEÑO CROQUETTES

Lightly Seasoned Mashed Potatoes, Jalapeños, Fior Di Latte Mozzarella

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CHICKEN, MOZZARELLA & PESTO CROQUETTES

Lightly Seasoned Mashed Potatoes, Chicken, Fresh Basil Pesto, Fior Di Latte Mozzarella

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PESTO, CHEESE & TOMATO CALZONE

Sourdough Pizza Dough, Mt. Vesuvian Sun-Dried Tomatoes, Ricotta Cheese, Fior Di Latte Mozzarella, Aged Parmesan Cheese, Fresh Basil, Home Made Basil Pesto & Chilli Oil

■

ROASTED CHICKEN CALZONE

Sourdough Pizza Dough, Roasted Chicken, Mt. Vesuvian Sun-Dried Tomatoes, Fior Di Latte Mozzarella, Ricotta, Aged Parmesan Cheese, Home-made Basil Pesto

▲

CRAFTED FOR LIGHTER MOMENTS

PANUOZZO

Available only till 7 PM

An Italian Favourite Made with Nonna's Signature Sourdough, Fior Di Latte Mozarella, Fresh Arugula, Topped with Parmesan Cheese, EVOO

Choose your filling from below

MUSHROOM & BELL PEPPERS

Sauteed Mushrooms, Bell Peppers, Caramelized Onions, Nonna's Homemade Spicy Sauce

■

CHERRY TOMATO & OLIVE

Greek Kalamata Olives, Homemade Cherry Tomato Confit

■

EGGPLANT PARMIGIANA

Lightly Seasoned Eggplant, Nonna's homemade Spicy Sauce

■

ROASTED CHICKEN WITH PESTO

Roasted Chicken, Sauteed Mushrooms, Homemade Cherry Tomato Confit, Basil Pesto Sauce, Fresh Basil

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GOVERNMENT TAXES AS APPLICABLE. A DISCRETIONAL SERVICE CHARGE OF 10% WILL BE ADDED. ALL PRICES ARE IN INDIAN RUPEES. SYSTEM PRICES WILL BE CONSIDERED AS FINAL

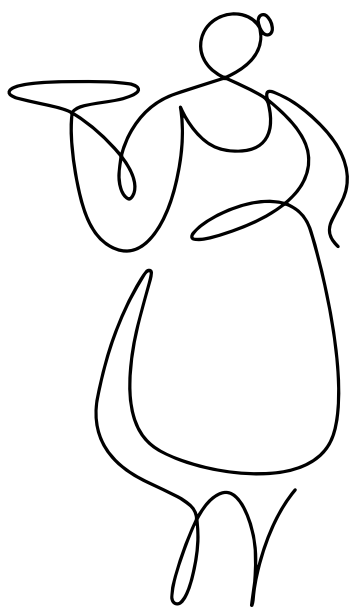
IT'S GOOD TO KNOW WHERE THE FOOD ON YOUR PLATE COMES FROM, TURN OVER FOR SOME MORE READINGS

J JAIN

VE VEGAN

■ VEG

▲ NON-VEG



DOUGH IS PROVED FOR 24 HOURS
WE DO NOT USE ANY ARTIFICIAL
INGREDIENTS IN OUR DOUGH

SOURDOUGH PIZZAS

- 1

Tomato Sauce, Thinly Sliced Garlic, Oregano, Fresh Basil, EVOO

VE
- 2

Tomato Sauce, Buffalo Mozzarella, Fresh Basil, EVOO

J
- 3

Tomato Sauce, Fior Di Latte Mozzarella, Thinly Sliced Garlic, Pitted Greek Kalamata Olives, Capers, Oregano, Fresh Basil, EVOO
- 4

Fior Di Latte Mozzarella, Ricotta Cheese, Blue Cheese, Aged Parmesan Cheese, Homemade Jalapeno Salsa, Homemade Cherry Tomato Confit, Fresh Basil, EVOO
- 5

Nonna’s Homemade Mushroom Cream, Buffalo Mozzarella, Sliced Button Mushrooms, Homemade Cherry Tomato Confit, Aged Parmesan Cheese, Chopped Parsley, Fresh Basil, White Truffle Oil, EVOO
- 6

Tomato Sauce, Fior Di Latte Mozzarella, Slow Cooked Spiced Chicken With Herbs & Garlic, Mt. Vesuvian Sun-Dried Tomatoes, Homemade Spicy Chilli Oil, Basil Pesto, EVOO
- 7

Tomato Sauce, Fior Di Latte Mozzarella, Chicken Pepperoni, Blue Cheese, Fresh Onion, Fresh Basil, EVOO

New

FRESH OUT OF NONNA’S DIARY

- 8

Tomato Sauce, Buffalo Mozzarella, Sliced Jalapenos, Sliced Black Olives, Sauteed Mushrooms & Bellpepper, Fresh Onion, Fresh Basil, EVOO

New
- 9

Tomato Sauce, Fior Di Latte Mozzarella, Mt. Vesuvian Spicy Sun-Dried Tomato Paste, Sumac Garlic Yogurt, Fresh Arugula, EVOO
- 10

Tomato Sauce, Fior Di Latte Mozzarella, Spicy Pickled Paprika, Sundried Tomato Paste, Ricotta Cheese, Fresh Basil, EVOO

New

CHECK THE BOARD
FOR NONNA’S SPECIALS

EXTRA TOPPINGS

- BUTTON MUSHROOMS

FRESH ARUGULA

THREE-CHILLI MIX

SUN-DRIED TOMATOES
- FIOR DI LATTE MOZZARELLA

ROASTED CHICKEN

BURRATA

BUFFALO MOZZARELLA

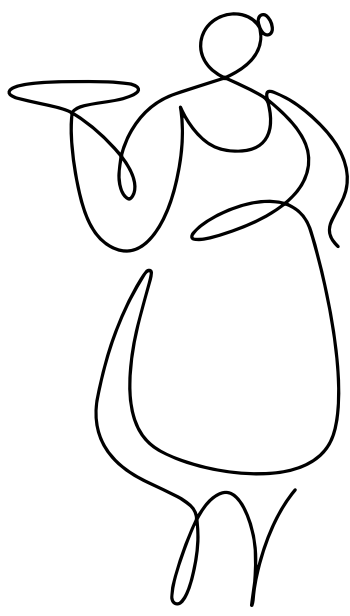
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SOFT DRINKS

NONNA’S COOLER
Fresh Homemade Lemonade

ICED TEA
Lemon / Peach

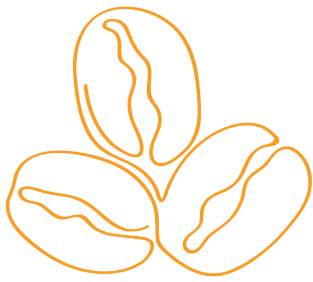
COCA COLA
Regular / Zero

SPRITE

WATER
Still / Sparkling

COFFEE (HOT / ICED)

BREWING MEMORIES
WITH EACH CUP



Sourced from the hills of Chikkamagaluru in Karnataka, our premium arabica beans are roasted to a medium/ dark profile and crafted in a cup of perfection that brings a fruity, chocolate-y and nutty flavour.

ESPRESSO
Concentrated Coffee Shot

CAPPUCCINO
Espresso, Frothy & Steamed milk

LATTE
Espresso, Steamed Milk

AMERICANO
Espresso, Hot Water

ICED COFFEE
Espresso, Ice, Water, Milk

POST PIZZA

Discover a range of sourdough and Italian desserts crafted to wrap up your meal at Si Nonna’s on a sweet note, or be the spontaneous sweet craving you need during the day!

NONNA’S FAMOUS TIRAMISU
Mascarpone Cream, Eggs, Savoiardi Biscuit, Espresso,
▲

HAZELNUT & CHOCOLATE
DOUGH BALLS
Fried Dough, Hazelnut Chocolate Sauce
■ J

PANNA COTTA WITH BLUEBERRIES
Vanilla Milk Custard, Homemade Blueberry Compote
■ J

AFFOGATO
Madagascar Vanilla Gelato, Fresh Espresso Shot
■ J

FRESHLY MADE SKILLET COOKIE
- SERVED WITH GELATO *New*
Chocolate Chips, Cacao Powder, Cookie with Madagascar Vanilla Gelato on Top
■

AUTHENTIC GELATOS

Introducing Artisanal Gelatos made from Authentic Ingredients, No Artificial Colors
■ J

Choose your favourite from
SICILIAN PISTACHIO (ITALY)
MADAGASCAR VANILLA
BELGIAN DARK CHOCOLATE
ITALIAN STRAWBERRY



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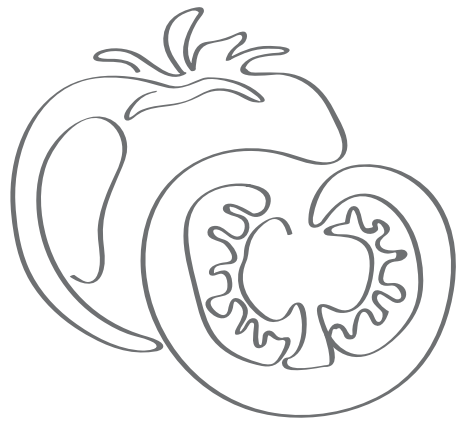
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VE VEGAN

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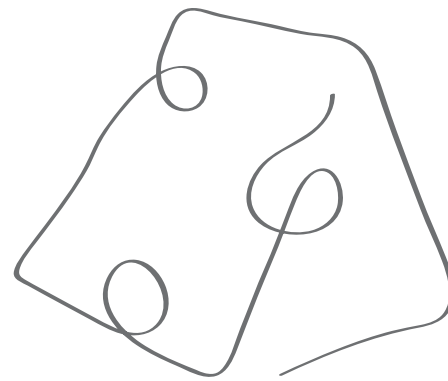
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KEY INGREDIENTS



TOMATOES

OUR TOMATO BASE FINDS ITS ORIGIN FROM 100% PUREED PLUM TOMATOES GROWN IN PUGLIA, A SMALL REGION IN SOUTHERN ITALY. THE PROCESSING AND PACKAGING OF OUR TOMATOES ARE COMPLETED WITHIN 24 HOURS OF HARVESTING TO ENSURE THE FRESH TASTE OF NEWLY HARVESTED TOMATOES ARE PRESERVED AND PASSED ON IN EVERY BITE.



CHEESE

KEEPING IN MIND, OUR SOLE MISSION OF PROVIDING YOU THE BEST TASTE AND FLAVOURS, WE HAVE CAREFULLY HAND – PICKED OUR SELECTION OF CHEESE TO COMPLEMENT EACH AND EVERY DISH ON THE MENU. WE HAVE TAILOR-MADE EACH COMPONENT THAT MAKES UP THE CHEESE – RIGHT FROM SOURCING HIGH QUALITY MILK FROM COWS FED ON A SPECIALIZED CLEAN DIET TO REPLICATING THE GENERATION-OLD TECHNIQUES THAT ARE SYNONYMOUS WITH THOSE OF TRADITIONAL ITALIAN FARMS; LOCALLY IN INDIA.



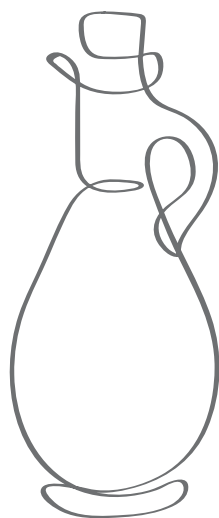
FLOUR

IN ORDER TO GIVE YOU THE PERFECT NEAPOLITAN BITE, WE HAVE WORKED TIRELESSLY TO CAPTURE THE PERFECT BALANCE OF PROTEIN AND MOISTURE, COMBINING DIFFERENT VARIETIES OF FLOUR FROM ALL OVER INDIA. THE RESULT – A UNIQUE, ONE OF A KIND, BLEND OF FLOUR, USING NONNA'S TRADITIONAL RECIPE, FROM OUR KITCHEN TO YOUR PLATE.



VEGETABLES

OUR MISSION FROM THE GET-GO WAS TO SUPPORT LOCAL INDIAN COMMUNITIES TO THE BEST OF OUR ABILITY, TO BE SUSTAINABLE AND TO LEVERAGE THE LATEST INNOVATION TO ENSURE THAT YOU HAVE THE HIGHEST QUALITY INGREDIENTS ON YOUR PLATE. WE STRONGLY BELIEVE THAT ALL THE INGREDIENTS THAT GO INTO MAKING YOUR FOOD FROM THE OLIVE OIL TO THE TOMATOES, SHOULD BE OF THE HIGHEST QUALITY AS YOUR BODY DESERVES NOTHING BUT THE BEST. A MAJORITY OF OUR VEGETABLES ARE SOURCED LOCALLY USING HYDROPONICS, A METHOD OF GROWING PLANTS WITHOUT SOIL. AS OPPOSED TO ORIGINAL FARMING TECHNIQUES, BY DELIVERING NUTRIENTS AND WATER TO THE ROOTS DIRECTLY, VEGETABLES BOAST A HIGHER NUTRITIONAL CONTENT, ARE GROWN USING A MUCH SMALLER FOOTPRINT, USE SIGNIFICANTLY LESS WATER AND THE NEED FOR ANY ADDED FERTILIZER TO ENHANCE THE QUALITY OF THE SOIL OR TOP UP NUTRIENTS THAT THE SOIL LOSES OVER TIME IS ELIMINATED. ADDITIONALLY, BECAUSE HYDROPONIC VEGETABLES ARE CONTAINED WITHIN A MAINTAINED GREENHOUSE STRUCTURE, THE CROP IS NOT SUSCEPTIBLE TO INSECTS AND PESTS AND THEREFORE THERE IS NO NEED FOR ANY INSECTICIDES OR PESTICIDES AS SEEN IN TRADITIONAL FARMING, RESULTING IN NUTRITIONALLY PACKED PRODUCE THAT IS BENEFICIAL FOR YOU, YOUR LOVED ONES AND THE ENVIRONMENT.



OLIVE OIL

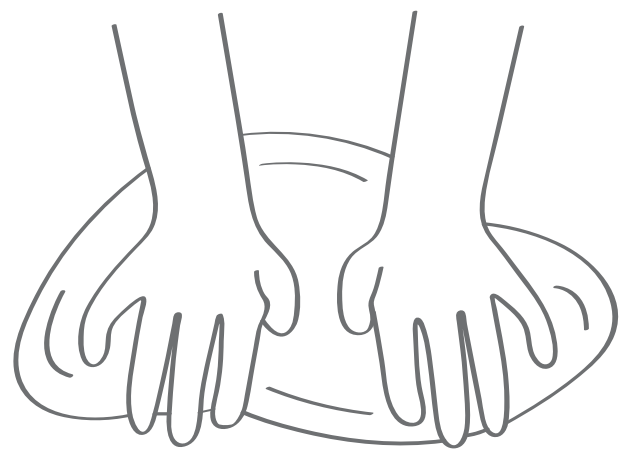
OUR OLIVE OIL IS MADE UP OF MATURE MEDITERRANEAN OLIVES CREATED IN RARE, SELECTED TERRITORIES AND IS HARVESTED BY A DOP & PGI CERTIFIED FAMILY RUN COMPANY SET UP IN 1888 JUST OUTSIDE PALERMO, ITALY. THIS CAREFULLY SELECTED OLIVE OIL HAS A RICH, GOLD-GREEN TEXTURE AND LEAVES A SLIGHTLY FRUITY FLAVOR ON THE PALATE.

EVOO - EXTRA VIRGIN OLIVE OIL

SOURDOUGH PIZZA DOUGH - 24 HOUR FERMENTED AND PROVED DOUGH USED IN ALL OUR PIZZAS AND BREADS

FIOR DI LATTE MOZZARELLA - MOZZARELLA MADE FROM COW'S MILK

KEY INGREDIENTS



DOUGH

OUR DOUGH IS MADE FRESH ON SITE EVERY DAY AND FERMENTED FOR 24 HOURS FROM AN 18TH CENTURY STARTER. YOUR PIZZA MIGHT TAKE SECONDS TO DEVOUR, BUT IT WAS HUNDREDS OF YEARS IN THE MAKING. OUR DOUGH IS FERMENTED IN THE ABSENCE OF ANY ADDED YEAST, ADDITIVES OR PRESERVATIVES AND IS BAKED IN OUR OVEN AT 400°C FOR 90 SECONDS. THE SLOW LEVITATION AND BLAST COOKING PROCESS LOCKS IN THE FLOUR'S NATURAL AROMA, AND MOISTURE, GIVING A SOFT AND EASILY DIGESTIBLE CRUST. AN IMPORTANT BY-PRODUCT OF THIS CENTURY OLD PROCESS IS THE EDGE OF YOUR PIZZA (CORNICIONE) WHICH SHOULDN'T BE DISCARDED BUT INSTEAD SAVORED.

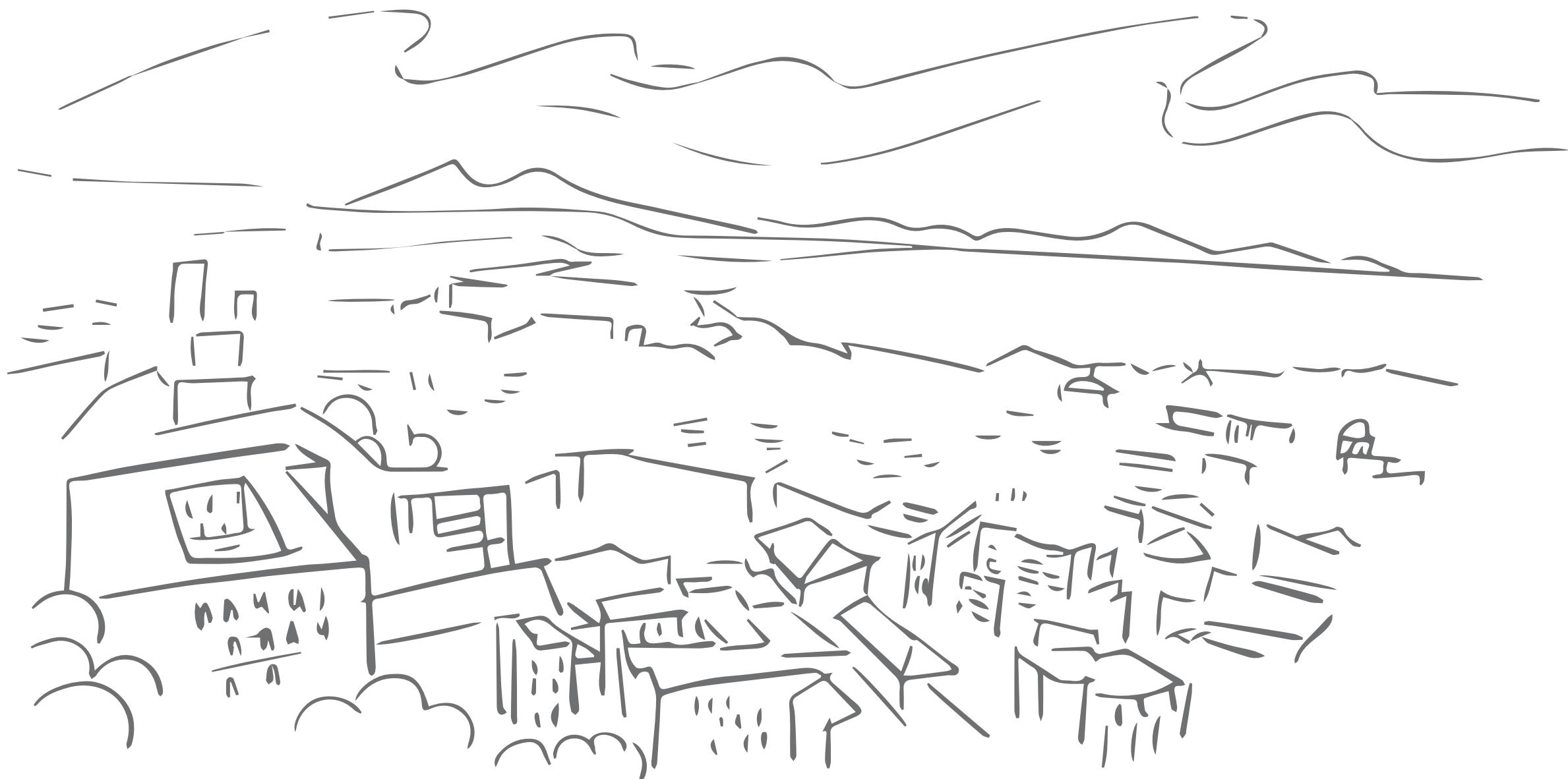


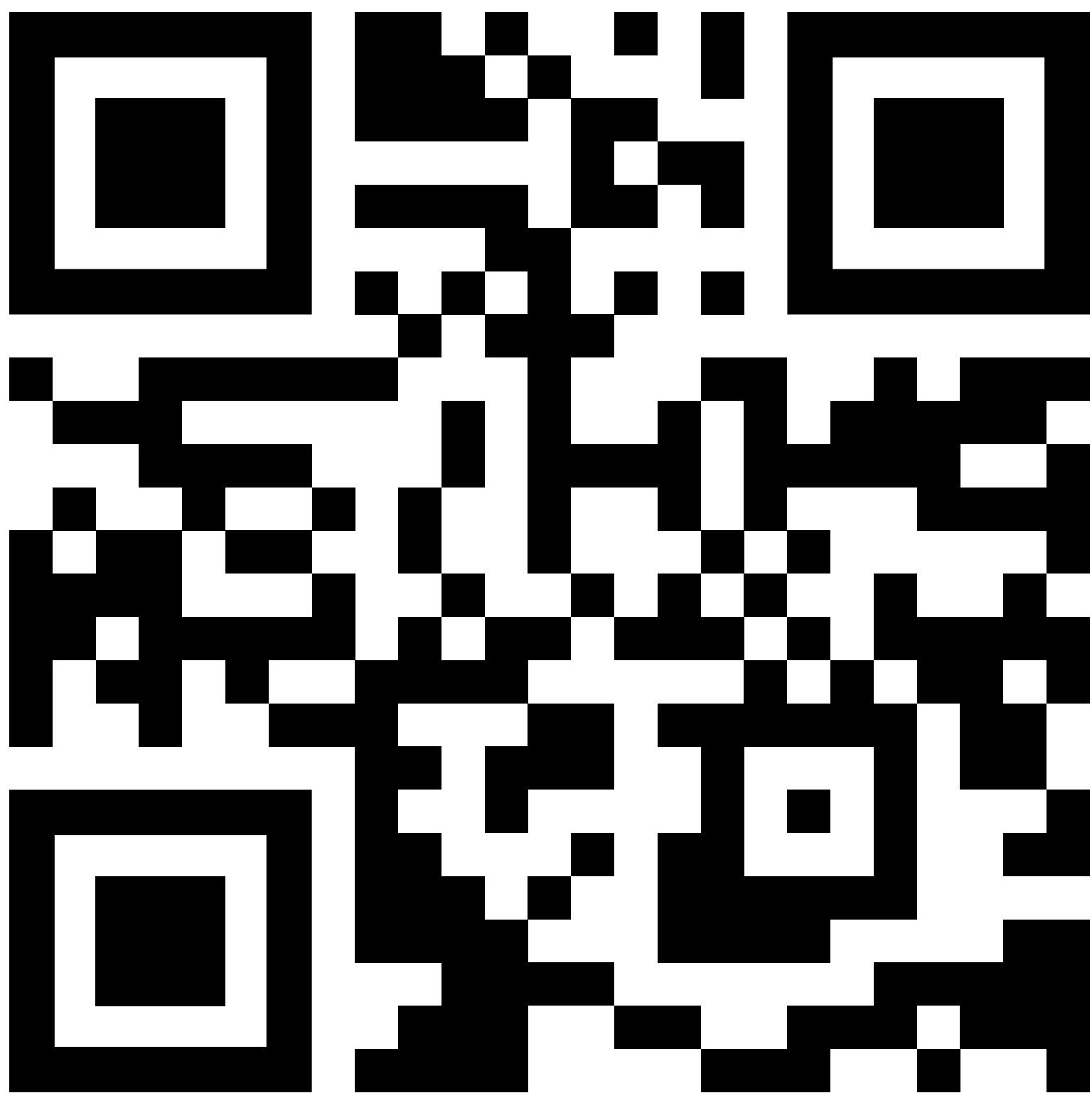
COFFEE BEANS

OUR COFFEE IS MADE FROM PREMIUM ARABICA BEANS. THESE BEANS ARE GROWN FROM COFFEE PLANTS IN CHIKKAMAGALURU IN KARNATAKA, THE HOME OF SOME OF INDIA'S FINEST COFFEE. WE TYPICALLY USE A MEDIUM TO DARK ROAST TO ALLOW THE FRUITY, CHOCOLATE-Y AND NUTTY NOTES EMBEDDED IN THE BEANS TO SCINTILLATE YOUR PALATE WITH EVERY SIP. EVEN OUR BARISTAS ARE CERTIFIED TO BREW THE PERFECT CUP OF COFFEE TO ENSURE YOU EXPERIENCE AND TASTE NOTHING BUT THE BEST.

NONNA'S STORY

ONE EVENING IN 2001, WHILE VISITING THE ITALIAN TOWN OF NAPLES, WE MET A KINDRED SOUL AT A CAFE. SHE INVITED US HOME TO MEET HER FAMILY, THE GALLIANOS. THAT DAY WE TASTED OUR FIRST SOURDOUGH PIZZA, CRAFTED WITH OODLES OF LOVE IN A LITTLE KITCHEN, BY HER TINY BUT BIG-SPIRITED NONNA. SHE MADE IT FROM A 'MOTHER DOUGH' THAT WAS HANDED DOWN TO HER BY HER NONNA, AND NURTURED AND CELEBRATED EVER SINCE BY GENERATIONS OF GALLIANOS. AS THE SOURDOUGH ROSE IN THE OVEN, SO DID HER EXCITEMENT. THEN SHE GAVE US THE SECRET TO THE REMARKABLE LIGHTNESS OF HER PIZZA - A 24-HOUR FERMENTATION PROCESS! AS WE TOOK OUR FIRST BITE OF THE AROMATIC AND LIGHT, YET WHOLESOME AND HEARTY PIZZA, WE KNEW OUR LIVES WOULD NEVER BE THE SAME. THAT TASTE, OF AUTHENTIC NEAPOLITAN PIZZA, BAKED IN AN OVEN LINED BY TILES MADE FROM ACTUAL VESUVIAN LAVA, NEVER EVER LEFT US. IT TOOK US ALL THESE YEARS, BUT WE HAVE FINALLY BROUGHT YOU THE SAME MOTHER DOUGH, THE SAME FERMENTATION AND BAKING PROCESS, AND THE SAME PASSION FOR BIG BOLD FLAVOURS. WE ARE THRILLED TO INTRODUCE TO YOU THE ORIGINAL NEAPOLITAN SOURDOUGH PIZZA ALL THE WAY FROM THE COBBLED STREETS OF NAPLES!





**SCAN TO FOLLOW US
ON SOCIAL MEDIA**