

Cocktails

Aperol Spritz

Aperol, Prosecco, Soda. How to start an Italian experience at Nervosa

2oz 14.⁹⁹

The B.A.D. Boy

Buffalo Trace Bourbon, Apple Cider, Domain de Canton

Cinnamon Syrup, Lemon Juice, Bitters

2oz 15.⁹⁹

Must Be Nice

Hennessy, Lime Juice, Fresh Mint, Ginger Beer

1.5oz 15.⁹⁹

Diablo

Tequila, Jalapeño, Orange and Lime Juice, Mint, Egg White

2oz 15.⁹⁹

Rosadama

Vodka, Watermelon Juice, Honey, Basil

2oz 15.⁹⁹

Sangria

Nervosa's Sangria (Red & White)

glass 2oz 14.⁹⁹ - pitcher 45.⁹⁹



Negroni...eS

Classico

Gin, Cocchi Vermouth, Campari

3oz 15.⁹⁹

Nervoso

Gin, Campari, Aperitivo Rosa, Barolo Chinato

3oz 15.⁹⁹

Sbagliato

Campari, Cocchi Vermouth, Prosecco

4oz 15.⁹⁹

Sour

Dark Rum, Cocchi Vermouth, Campari, Pineapple, Egg White

3.5oz 15.⁹⁹

Boulevardier

Buffalo Trace Bourbon, Campari, Cocchi Vermouth

3oz 15.⁹⁹

Gin &...

The Tower

Gin, Rhubarb, Ginger, Thyme, Pink Peppercorn, Tonic Water

2oz 16.⁹⁹

Old Street

Gin, Lemongrass, Blackberry, Lemon, Mint, Tonic Water

2oz 16.⁹⁹

Notting Hill

Gin, Elderflower Liqueur, Lime, Juniper Berry, Tonic Water

2oz 16.⁹⁹

Islington

Gin, Blood Orange, Rosemary, Tonic Water

2oz 16.⁹⁹

Covent Garden

Gin, Raspberry, Cubebe Pepper, Sage, Tonic Water

2oz 16.⁹⁹

ANTIPASTI

House Made Bread

home made focaccia 5.⁹⁹

In-House Marinated Olives

Castelvetrano, Picholin, Kalamata, purple olives, cured black olive
roasted garlic, herbs, chillies 9.⁹⁹

Polipo

grilled octopus, lemon potatoes, chimichurri, tapenade piquillo pureé, arugula
fried capers 21.⁹⁹

Carpaccio di Manzo

beef tenderloin, truffled cannellini beans, pecorino micro greens
truffled emulsion 14.⁹⁹

Polpette con Provolone Affumicato

beef, veal and pork meatballs braised in tomato sauce, parmigiano
smoked provolone 15.⁹⁹

Asiago al Forno

oven baked Asiago pressato D.O.P. herbs, garlic, crostini 18.⁹⁹

Tagliere Misto

selection of Italian cured meats, pickled vegetables, crostini, mustard 19.⁹⁹

Tagliere di Formaggi

selection of Italian cheeses. 3 pcs 15.⁹⁹ 5 pcs 23.⁹⁹

NERVOSA OLIVE OIL

Organic cold pressed olive oil from our family's olive estate in
Abruzzo, round, smooth fresh olive fruitiness

23.⁹⁹

INSALATE

Rucola

baby arugula, Marcona almonds, parmigiano, lemon vinaigrette 13.⁹⁹

Cesare Nervosa

romaine hearts, pancetta, fried capers, parmigiano, egg free dressing 12.⁹⁹

Insalata di Cavolo Nero

lacinate kale, zante currants, toasted pine nuts shaved pecorino, parmigiano
lemon vinaigrette 15.⁹⁹

Burrata

heirloom tomatoes, pink peppercorn, fresh oregano, Calabrian honey
olive oil 24.⁹⁹

Scarola

escarole salad, roasted onions, candied walnuts, shaved pecorino
truffle vinaigrette 13.⁹⁹

Tagliata di Manzo

grilled beef tenderloin, baby arugula, Marcona almonds, avocado, parmigiano
lemon vinaigrette 30.⁹⁹

Add-ons available with salads only

Organic free range Chicken breast 11.⁹⁹

Calamari 13.⁹⁹

Steelhead 13.⁹⁹

Tenderloin 19.⁹⁹



PRINCIPALI

Capellini

tomato sauce, sun-dried tomato, goat cheese, basil 17.⁹⁹

Calamarata con Gamberi

wild shrimp, tomato sauce, cherry tomato, chillies, marjoram, parsley 20.⁹⁹

Mafalde ai Funghi

portobello, porcini, crimini, oyster mushrooms parmigiano, truffle paste

light cream sauce 23.⁹⁹

Rigatoni Bolognese

veal and beef ragu', tomato sauce, parmigiano 19.⁹⁹

Spaghettoni Cacio e Pepe

pecorino romano, black pepper, olive oil 17.⁹⁹

Risotto Nervosa

Barolo braised beef short rib, local field and porcini mushrooms, truffle

fig balsamic reduction 26.⁹⁹

Spaghetti con Polpette

meatballs, spaghetti, tomato sauce, parmigiano 18.⁹⁹

Lasagna

veal and beef ragu, tomato sauce, béchamel parmigiano 18.⁹⁹

Cozze e Vongole

clams, mussels, fregola, garlic, chillies

grilled sour dough 23.⁹⁹

Branzino

grilled branzino, fregola, brussel sprouts, salmoriglio

Marcona almond 33.⁹⁹

PIZZE

Margherita

tomato sauce, fior di latte, basil 15.⁹⁹

Regina Margherita

tomato sauce, buffalo mozzarella, champagne tomatoes, basil 19.⁹⁹

Classica

tomato sauce, fior di latte, sopressata, crimini mushrooms
roasted peppers 18.⁹⁹

Nduja

tomato sauce, fior di latte, nduja, smoked provolone

roasted peppers, wild flower honey 18.⁹⁹

Funghi

roasted mushrooms, fior di latte, fontina, taleggio, thyme 19.⁹⁹

Prosciutto e Rucola

tomato sauce, fior di latte, San Daniele prosciutto, arugula

shaved parmigiano 18.⁹⁹

Rapini e Salsicce

buffalo mozzarella, fior di latte, rapini, sausage

crispy garlic chillies 18.⁹⁹

DOLCI (Let your server know if any allergies)

Tiramisu

home made traditional Tiramisu 10.⁹⁹

Affogato al Caffè'

home made hazelnut gelato, espresso 10.⁹⁹

Cannoli

ricotta, mascarpone, chocolate, crushed pistachios, candied orange 10.⁹⁹

Pine Nut Tart

pine nut tart, spiced ricotta, candied orange 10.⁹⁹

Gelato

home made gelato, ask your server for today's flavour 9.⁹⁹

Cheese

3 pcs 15.⁹⁹ 5 pcs 23.⁹⁹

Bevande

Tradizionale:

Aranciata, Limonata 3.⁹⁹

Bibite:

Coke, Diet Coke, Sprite, Ginger Ale, Ice tea 2.⁹⁹

Succhi:

Cranberry, Apple, Orange 3.⁹⁹

Acqua:

San Pellegrino 250ml 4.⁹⁹ - 750ml 6.⁹⁹

Panna 750ml 7.⁹⁹

Birre

Moretti, Creemore, Coors Light 8.⁴⁹

Ex Fabrica - Craft Beer from Italy 750 ml 23.⁹⁹

(ask your server for description)

Bollicine e Rosati

Prosecco Canti, NV Veneto

Intense and elegant nose with fruity notes, fresh and lively palate

5oz 12.⁹⁹ btl 56

Franciacorta, Majolini, NV Lombardia

Notes of yeast, vanilla and hay at the nose, full, dry and persistent

btl 96

Rose', Rosamara, Costaripa, 18 Lombardia

Bright pink, lovely balance, elegant with a fruity finish

btl 85

Brut Zero, Rocche dei Manzoni, Valentino, 05 Piemonte

Blanc de Blancs! Dry and full, complex, with rich notes of citrus apple and hints of bread crumb. Aged for 10 years!

btl 249

Vini Bianchi

Est Est Est, Le Poggere, 16 Lazio

Yellow-straw colour, fresh and well structured. Aromatic on the nose with some hints of tropical fruit. Good acidity level

5oz 10.⁹⁹ ½ litre 31.⁹⁹ btl 44

Riesling, Angels Gate, 16 Niagara

Clear, pale-straw colour, lovely floral, spice and peach aromas, off dry medium bodied, fresh ripe peach, lime and pear flavors. Good length

5oz 11.⁹⁹ ½ litre 34.⁹⁹ btl 48

Vermentino di Sardegna, Piero Mancini, 18 Sardegna

Bright straw-yellow colour. Persistence with a delicate floral scent

Pleasant acidity with bitter almond finish

5oz 12.⁹⁹ ½ litre 37.⁹⁹ btl 57

Pinot Grigio, Rechsteiner, 18 Veneto

This is the real deal! richly flavoured, succulent, ripe and smoky

5oz 12.⁹⁹ ½ litre 37.⁹⁹ btl 57

Passerina, Pasetti, 18 Abruzzo

Straw yellow colour, greenish highlights, green apple and white flower at the nose. Persistent with pleasant acidity

5oz 13.⁴⁹ ½ litre 39.⁹⁹ btl 62

Sauvignon Blanc, La Tunella, 17 Friuli Venezia Giulia

Delicate with a fine underlying gooseberry fruit with mouthwatering acidity

Long finish with an excellent minerality

5oz 13.⁹⁹ ½ litre 43.⁹⁹ btl 65

Fiano, L'Archetipo, 18 Puglia

Made by one of the first natural wine producers in the region

Aromas of lemon, tangerine, passion fruit and tea leaves

btl 79

Bianco, Vite ad Ovest, Catarratto-Grillo, 18 Sicily

Funny the wine is named "Bianco" but its colour is more golden/orange

15 days maceration gave the wine more texture, aroma and colour

btl 95

Etna Bianco, Tenuta delle Terre Nere, 17 Sicilia

Refreshing and harmonious with a floral nose

Salty with a long mineral finish

btl 109

Chardonnay, Lis Neris, Jurosa 16 Friuli Venezia Giulia

Rich and complex with fresh acidity. A beautiful Chardonnay with a delicate creaminess, toasty oak and roasted almonds

btl 145

Vini Rossi

Falesco, Sangiovese, 15 Umbria

Garnet ruby red, clean and easy to drink

Cherry at the nose with hints of strawberry and plum

5oz 11.⁹⁹ ½ litre 34.⁹⁹ btl 47

Rubio, Sangiovese, Tenuta Poggio San Polo, 17 Toscana

Brilliant ruby-red with purple hues, aromas of red cherries, violets and currants followed by a hint of spice

5oz 12.⁴⁹ ½ litre 36.⁹⁹ btl 56

Montepulciano d' Abruzzo, Fonte Romana, Pasetti, 17 Abruzzo

Ruby-red wine with notes of ripe red fruits and spices

Persistent in the mouth with delicate tannins

5oz 12.⁹⁹ ½ litre 37.⁹⁹ btl 57

Chianti Classico, Rocca delle Macie, 16 Toscana

Warm and smooth with a good structure. Pronounced sensation of ripe red fruit and yet rich nose. Good balance of tannins

5oz 13.⁹⁹ ½ litre 44.⁹⁹ btl 65

Passo del Sud, Edizione, 16 Puglia

Intense dark red, full and gemme with ripe fruit on the nose

Harmonious and well balanced with liquorice at the end

5oz 14.⁹⁹ ½ litre 48.⁹⁹ btl 69

Etna Rosso, Firriato, Sabbie dell' Etna Rosso, 17 Sicily

Natural and volcanic high elevation wine from the north slope of the Mount Etna

Fresh, fragrant, beautifully slender and with a fine grip. Organic!

5oz 14.⁹⁹ ½ litre 48.⁹⁹ btl 70

Mongrana, Querciabella, SuperTuscan, 16 Toscana

A juicy, smooth but serious blend of Sangiovese. Fruity with hints of spices

Good structure, Biodynamic!

btl 92

Primitivo, Skietto, Pantun, 17 Puglia

A Primitivo that shows what this grape can achieve when grown at elevated altitudes

Cherry and black pepper at the nose, harmonious with good structure in the mouth

btl 77

Merlot, Castello di Buttrio, 13 Friuli Venezia Giulia

Dark ruby red, blackberry and black cheery on the nose with spices on the back

Rounded, well structured with pleasant acidity

btl 89

Vini Rossi

Chianti Classico Riserva, Fontalpino, 12 Toscana

Structured Chianti with ripe red fruit and flowers on the nose followed by hints of spices. Good structure yet very easy to drink

btl 94

Nero d'Avola, Morabito, Don Paolo, 17 Sicily

An elegant style of Nero d'Avola, light ruby red with good personality

Truly an authentic Sicilian expression! Unfiltered, Biodynamic!

btl 96

Ripasso della Valpolicella, Monte Solane, Ugolini, 16 Veneto

A classically made ripasso. Deep ruby red, it's aroma is intense with hints of ripe fruit, spices, vanilla and black pepper finish

btl 99

Barolo, Gianni Gagliardo, La Morra, 12 Piemonte

Aromas of pressed rose, red berry, herb and espresso lead the nose liquorice and a hint of mocha alongside a backbone of fine tannins

btl 165

Barbaresco, Pelissero, Nubiola, 14 Piemonte

The initial hint of acidity is typical of the Nebbiolo grapes

Very well balanced with velvety tannins

btl 169

Amarone della Valpolicella, Valle Alta, Ugolini, 13 Veneto

Dark ruby red. The aroma is varied of intense floral notes and ripe fruit

btl 177

Brunello di Montalcino, La Gerla, 13 Toscana

This Brunello is known for it's special elegance and pleasant aromas. Intense and aromatic, soft and yet velvety to taste

btl 199

Barolo, Big D' Big, Rocche dei Manzoni, 07 Piemonte

Unmistakably Nebbiolo! Ruby red with a presence of orange reflections

Classy, elegant, hints of roses, tobacco and liquorice

btl 375 (*different "cru" also available*)

