

Cocktails

Diablo

Tromba Blanco, St.Germain, Orange and Lime Juice, Egg White, Jalapeño Pepper

2oz 16.⁹⁹

MelaMary

Vodka, Limoncello, Rosemary Syrup, Lemon

2oz 16.⁹⁹

Must be Nice

Hennessy, Lime Juice, Fresh Mint, Ginger Beer

1.5oz 16.⁹⁹

The B.A.D. Boy

Bourbon, Ginger, Cinnamon, Apple Cider, Lime

2oz 16.⁹⁹

Il Duca

Hennessy, Pear Syrup, Red Wine, Lemon

2oz 16.⁹⁹

Stella del Sud

Rye, Sambuca, Apple Cider, Maple Syrup

2oz 15.⁹⁹

Il Viola

Empress Gin, Lavender Syrup, Egg White, Lemon

2oz 16.⁹⁹



ClassicS

Aperol Spritz

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

3oz 15.⁹⁹

Sangria

Nervosa's famous Sangria (Red & White)

glass 2oz 14.⁹⁹ - pitcher 45.⁹⁹

Negroni Classico

Botanist Gin, Campari, Sweet Vermouth

3oz 16.⁹⁹

Boulevardier

Buffalo Trace Bourbon, Campari, Cocchi Vermouth

3oz 16.⁹⁹

Caesar

Vodka, Walter Caesar Mix, Home Made Salted Rim, Tabasco

2oz 13.⁹⁹

Gin &...

The Tower

Gin, Rhubarb, Thyme, Peppercorn, Tonic Water

2oz 16.⁹⁹

Old Street

Gin, Blackberry, Lemon, Mint, Tonic Water

2oz 16.⁹⁹

Notting Hill

Gin, Watermelon, Kiwi, 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

House Marinated Olives

Castelvetrano, Picholin, Kalamata, purple olives, cured black olive

roasted garlic, herbs, chillies 10.⁹⁹

Bruschetta con le Alici

house made sourdough, stracciatella cheese, red pepper spicy sauce

anchovy 13.⁹⁹

Polipo

grilled octopus, lemon potatoes, chimichurri, tapenade, piquillo pureé, fried capers
28.⁹⁹

Carpaccio di Manzo

beef tenderloin, truffled cannellini beans, pecorino, micro greens

truffled emulsion 16.⁹⁹

Burrata

heirloom tomatoes, Calabrian honey, oregano, pink peppercorn, EVO 26.⁹⁹

Polpette con Provolone Affumicato

beef, veal and pork meatballs braised in tomato sauce, parmigiano

smoked provolone 18.⁹⁹

Asiago al Forno

oven baked Asiago pressato D.O.P. herbs, garlic, crostini 21.⁹⁹

Tagliere Misto

selection of Italian cured meats, pickled vegetables, crostini, mustard 21.⁹⁹

Tagliere di Formaggi

selection of Italian cheeses 3 pcs 16.⁹⁹ 5 pcs 23.⁹⁹

INSALATE

Rucola

baby arugula, Marcona almonds, parmigiano, lemon vinaigrette 13.⁹⁹

Cesare Nervosa

romaine hearts, pancetta, fried capers, parmigiano, egg free dressing 13.⁹⁹

Insalata di Cavolo Nero

laciniate kale, zante currants, toasted pine nuts shaved pecorino, parmigiano

lemon vinaigrette 16.⁹⁹

Scarola

escarole salad, roasted onions, candied walnuts, shaved pecorino

truffle vinaigrette 14.⁹⁹

Add-ons available (with salads only)

Organic free range Chicken breast 12.⁹⁹

Calamari 16.⁹⁹

Steelhead 13.⁹⁹

6oz Tenderloin 29.⁹⁹

* 20% gratuity included for parties of 5 or more



PRINCIPALI

Capellini

tomato sauce, sun-dried tomatoes, goat cheese, basil oil 21.⁹⁹

Calamarata Gamberi e Zucchine

shrimp, zucchini, cherry tomato, chilly, herbs 23.⁹⁹

Mafalde ai Funghi

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

light cream sauce 25.⁹⁹

Mezzi Rigatoni Lamb Ragu'

lamb ragu', tomato sauce, pecorino 24.⁹⁹

Spaghettoni Cacio e Pepe

pecorino romano, black pepper, olive oil 18.⁹⁹

Risotto Nervosa

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

fig balsamic reduction 30.⁹⁹

Spaghetti con Polpette

meatballs, spaghetti, tomato sauce, parmigiano 21.⁹⁹

Lasagna

veal and beef ragu, tomato sauce, béchamel parmigiano 20.⁹⁹

Branzino

grilled branzino, fregola, brussel sprouts, salmoriglio

Marcona almond 37.⁹⁹

Filetto di Manzo

6oz AAA beef tenderloin, squash puree, Maitake mushroom

salsa verde, fennel pollen 44.⁹⁹

PIZZE

Margherita

tomato sauce, fior di latte, basil 17.⁹⁹

Regina Margherita

tomato sauce, buffalo mozzarella, champagne tomatoes, basil 22.⁹⁹

Classica

tomato sauce, fior di latte, sopressata, crimini mushrooms

roasted peppers 19.⁹⁹

Nduja

tomato sauce, fior di latte, nduja, smoked provolone

roasted peppers, wild flower honey 19.⁹⁹

Funghi

roasted mushrooms, fior di latte, fontina, taleggio, thyme 21.⁹⁹

Prosciutto e Rucola

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

shaved parmigiano 22.⁹⁹

Rapini e Salsicce

buffalo mozzarella, fior di latte, rapini, sausage, crispy garlic chillies 20.⁹⁹

Patate e Pancetta

Fior de latte, stracciatella, roasted potato, pancetta, herbs 19.⁹⁹

Mediterranea

tomato sauce, buffalo mozzarella, sun dried tomato, olives, anchovy,

capers, oregano 21.⁹⁹

DOLCI (Let your server know of any allergies)

Tiramisu'

home made traditional Tiramisu 12.⁹⁹

Chocolate Cake

flourless chocolate cake, candied hazelnut crumble, pistachio gelato 12.⁹⁹

Cannoli

ricotta, mascarpone, chocolate, crushed pistachios, candied orange 12.⁹⁹

Gelato

home made gelato, ask your server for today's flavour 12.⁹⁹

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 7.⁹⁹

Panna 750ml 7.⁹⁹

Birre

Moretti 7.⁹⁹

BirraNova - Craft Beer from Puglia -Italy- (ask your server) 12.⁹⁹

Bollicine e Rosati

Prosecco, Canti, NV Veneto

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

5oz 14.⁹⁹ btl 60

Franciacorta, Majolini, NV Lombardia

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

btl 99

Rose', Maddalena, Dissegna, 21 Veneto

Dry, bright pink, lovely balance, elegant with a fruity finish

5oz 14.⁹⁹ btl 68

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 279

Vini Bianchi

Riesling, Angels Gate, 18 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 12.⁹⁹ ½ litre 36.⁹⁹ btl 54

Vermentino di Sardegna, Piero Mancini, 20 Sardegna

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

Pleasant acidity with bitter almond finish

5oz 13.⁴⁹ ½ litre 39.⁴⁹ btl 59

Pecorino, Terraviva, 20 Abruzzo

This organic, natural style of Pecorino, Floral at the nose with notes of green apple. Clean and fresh at the palate, good length and acidity

5oz 13.⁹⁹ ½ litre 40.⁹⁹ btl 65

Pinot Grigio, Rechsteiner, 20 Veneto

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

5oz 13.⁹⁹ ½ litre 40.⁹⁹ btl 65

Falanghina, Cantine Salvatore, Nysias, 20 Molise

Straw-yellow color with bright green reflections. Intense aromas with notable hints of green apple and pineapple. Dry, well banned with a sweet aftertaste of fresh fruit

5oz 14.⁹⁹ ½ litre 42.⁹⁹ btl 69

Sauvignon Blanc, La Tunella, 20 Friuli Venezia Giulia

Delicate with a fine underlying gooseberry fruit with mouthwatering acidity Long finish with an excellent minerality

5oz 15.⁹⁹ ½ litre 46.⁹⁹ btl 77

Muscatedda, Marabino, 20 Sicilia

This organic, natural, orange wine, is golden in colour, fruity dominant with a very long finish. Pleasant in the mouth with great acidity

5oz 16.⁹⁹ ½ litre 53.⁹⁹ btl 85

Macerato, Manzoni Bianco, Morasinsi 19 Puglia

29 days of maceration for this orange wine. Aromas of peach, orange zest at the nose. Tropical fruits in the mouth with some honey at the end

btl 105

Moscato, Case Bianche, Enza la Fauci, 20 Sicilia

Dry wine with an intense and aromatic flavor. Mineral and persistence

Long finish, aromas of fresh tropical fruit

btl 109

Etna Bianco, Tenuta delle Terre Nere, 20 Sicilia

Refreshing and harmonious with a floral nose

Salty, with a long mineral finish

btl 128

Vini Rossi

Montepulciano d' Abruzzo, Fonte Romana, Pasetti, 19 Abruzzo

Ruby-red wine with notes of ripe red fruits and spices Persistent in the mouth with delicate tannins

5oz 13.⁹⁹ ½ litre 40.⁹⁹ btl 65

Primitivo, Doline, Colline della Murgia, 18 Puglia

Refreshing and elegant style of Primitivo. Fruit- forward without being jammy and overripe. Red cherry and fresh strawberry dominated

5oz 14.⁹⁹ ½ litre 42.⁹⁹ btl 69

Chianti Classico, Rocca delle Macie, 18 Toscana

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

5oz 15.⁹⁹ ½ litre 45.⁹⁹ btl 75

Passo del Sud, Edizione, 20 Puglia

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

5oz 15.⁹⁹ ½ litre 45.⁹⁹ btl 75

Rosso di Montalcino, Altesino, 19 Toscana

This 100% Sangiovese is refined in Slovenian oaks, ruby red in colour with a persistent bouquet of fresh fruit and wild berries

5oz 16.⁹⁹ ½ litre 49.⁹⁹ btl 79

Etna Rosso, Barrus, Contini, 17 Sicilia

Very elegant red wine from the mount Etna. The Nerello Mascalese gives the wine a delicate aroma of freshness and the Nerello Cappuccio adds ripe fruits and structure

btl 94

Mongrana, Querciabella, SuperTuscan, 19 Toscana

A juicy, smooth but serious blend of Sangiovese. Fruity with hints of spices Good structure, Biodynamic!

btl 99

Nerello Mascalese, Vigna Dorata, Enza la Fauci, 17 Sicilia

Great selection of Nerello Mascalese grape. A very distinctive wine with bold fruity flavors. Aromas of blue berry and thyme and some cherry at the end

btl 109

Aglianico del Vulture, La Luce, Zimberno, 13 Basilicata

This Aglianico is daily aged in stainless steel and a very small part in oak, to maintain the freshness of this beautiful varietal. Clear in colour, well structured, with aromas of tobacco and cherry

Vini Rossi

Nebbiolo, Rocche dei Manzoni, 18 Piemonte

Modern style of Nebbiolo, very elegant, dry in the mouth with strawberry notes at the beginning and spicy notes at the end. Aged in concrete eggs

btl 115

Chianti Classico, Querciabella, 18 Toscana

Beautiful style of Sangiovese, earthy with spicy notes

This 100% Vegan wine is also biodynamic!

btl 135

Turpino, Supertuscan, Querciabella, 17 Toscana

This blend of Merlot, Cab Frank and Syrah is deep ruby red in colour

Intense aromas of black currants and cherry followed by leather and black pepper.

Medium acidity and perfectly balanced. Long finish

btl 155

Nero d'Avola, NeroBaronj, Gulfi, 17 Sicilia

A mature Nero d'Avola with aromas and flavours of dark fruit chocolate and subtle wood, good balance, slightly chewy tannins

btl 169

Barbaresco, Pelissero, Nubiola, 15 Piemonte

The initial hint of acidity is typical of the Nebbiolo grapes

Very well balanced with velvety tannins

btl 179

Brunello di Montalcino, La Fortuna, 16 Toscana

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

btl 235

Barolo, Pio Cesare, 16 Piemonte

Enticingly fragrant, this wine offers alluring scents of iris, rose, perfumed berry and wild herb. Full and elegant, delivering crushed raspberry, juicy Marasca cherry star anise and orange zest, fine-grained tannins

btl 239

Etna Rosso, San Lorenzo, Terre Nere, 17 Sicilia

Very elegant red wine, with aromas of ripe berries, vanilla and spicy notes at the end. The palate is warm and soft with a persistent finish. Organic!

btl 275 (*Calderara Sottana and Santo Spirito cru also available*)

Barolo, Big D' Big, Rocche dei Manzoni, 09 Piemonte

Unmistakably Nebbiolo! Beautiful modern and elegant ruby red with a presence of orange reflections. Classy, elegant, hints of roses, tobacco and liquorice

btl 449 (*all cru available, ask your server for more info*)

