

Cocktails

Angel Heart

Tequila, Creme de Cacao, Cherry, Chocolate

2oz 17.⁹⁹

The B.A.D. BOY

Michter's Bourbon, Ginger, Lemon, Lime, Spices

2oz 24.⁹⁹

Moda'

Vodka, Rosemary, Ginger, Nutmeg, Lemon Juice

2oz 17.⁹⁹

The Phantom

Mezcal, Chartreuse, Prune Syrup, Lime Juice, Charcoal

1.5oz 23.⁹⁹

Midnight Express

Rum, Mint, Bitters, Coconut, Espresso Shot

2oz 17.⁹⁹

The Graduate

Michter's Rye, White Vermouth, Apple, Lemon Juice, Whipped Cream

2oz 24.⁹⁹

The Long Goodbye

Michter's SourMash, Vanilla, Pear, Lemon Juice, Egg White

2oz 23.⁹⁹

Suspiria

Empress Gin, Maraschino, Violet, Cherry, Lemon

2oz 17.⁹⁹



Classics

Aperol Spritz

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

2oz 17.⁹⁹

Sangria

Nervosa's famous Sangria (Red & White)

glass 5oz 16.⁹⁹ - pitcher 48.⁹⁹

Negroni Classico

Dillon's Gin, Campari, Sweet Vermouth

3oz 17.⁹⁹

Paper Plane

Bourbon, Amaro Nonino, Aperol, Lemon Juice

3oz 17.⁹⁹

Caesar

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

1.5oz 14.⁹⁹

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, Grapefruit, Lime, Tonic Water

2oz 16.⁹⁹

Islington

Gin, Blood Orange, Rosemary, Tonic Water

2oz 16.⁹⁹

Covent Garden

Gin, Peach, Cubebe Pepper, Sage, Tonic Water

2oz 16.⁹⁹

ANTIPASTI

House Made Bread

home made focaccia & sourdough 5.⁹⁹

House Marinated Olives

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

roasted garlic, herbs, chillies 13.⁹⁹

Bruschetta con le Alici

house made sourdough, stracciatella cheese, anchovy

spicy bomba 13.⁹⁹

Polipo

seared octopus, lemon potatoes, chimichurri, olive tapenade, piquillo pureé

fried capers 29.⁹⁹

Carpaccio di Manzo

beef tenderloin, truffled cannellini beans, pecorino, micro greens

truffle emulsion 16.⁹⁹

Burrata

golden roasted beets, beets and carrots puree, pistachio, chillies, EVO 28.⁹⁹

Polpette con Provolone Affumicato

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

smoked provolone 19.⁹⁹

Asiago al Forno

oven baked Asiago pressato D.O.P. herbs, garlic, crostini 23.⁹⁹

Tagliere Misto

selection of Italian cured meats, pickled vegetables, crostini, mustard 23.⁹⁹

Tagliere di Formaggi

selection of Italian and local cheeses 3 pcs 19.⁹⁹ 5 pcs 26.⁹⁹

INSALATE

Rucola

baby arugula, Marcona almonds, parmigiano, lemon vinaigrette 13.⁹⁹

Cesare Nervosa

romaine hearts, pancetta, fried capers, parmigiano, egg free dressing 14.⁹⁹

Insalata di Cavolo Nero

lacinated kale, Zante currants, toasted pine nuts, shaved pecorino, parmigiano

lemon vinaigrette 17.⁹⁹

Scarola

escarole salad, roasted onions, candied walnuts, shaved pecorino

truffle vinaigrette 14.⁹⁹

Add-ons available (with salads only)

Organic free range Chicken breast 13.⁹⁹

Shrimp 17.⁹⁹

Steelhead 16.⁹⁹

Octopus 24.⁹⁹

* 20% service charge included for parties of 5 or more



PRINCIPALI

Capellini

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

Busiate con Gamberi

shrimp, cherry tomato, tomato sauce, chillies 25.⁹⁹

Mafalde ai Funghi

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

light cream sauce 26.⁹⁹

Rigatoni Bolognese

beef and veal ragú, tomato sauce, parmigiano 24.⁹⁹

Spaghetti alla Norma

eggplant, tomato sauce, salted ricotta, basil, EVO 24.⁹⁹

Spaghettoni Cacio e Pepe

pecorino, black pepper 20.⁹⁹

Risotto Nervosa

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

fig balsamic reduction 32.⁹⁹

Spaghetti con Polpette

meatballs, spaghetti, tomato sauce, parmigiano 23.⁹⁹

Lasagna

veal and beef ragu, tomato sauce, béchamel parmigiano 23.⁹⁹

Branzino

seared branzino, fregola, brussel sprouts, salmoriglio

Marcona almond 39.⁹⁹

Arctic Char

seared arctic char, artichoke puree, sautéed baby spinach, black rice 37.⁹⁹

Bistecca

10oz New York Striploin, grilled Maitake mushroom, pickled cipolline, mushroom puree, salsa verde 48.⁹⁹

PIZZE

Margherita

tomato sauce, fior di latte, basil 19.⁹⁹

Patate e Pancetta

mozzarella, stracchino, baked potatoes, pancetta, herbs, EVO 22.⁹⁹

Regina Margherita

tomato sauce, buffalo mozzarella, champagne tomatoes, basil 22.⁹⁹

Classica

tomato sauce, fior di latte, sopressata, crimini mushrooms

roasted peppers 21.⁹⁹

Nduja

tomato sauce, fior di latte, nduja, smoked provolone

roasted peppers, wild flower honey 21.⁹⁹

Funghi

roasted mushrooms, fior di latte, fontina, taleggio, thyme 22.⁹⁹

Prosciutto e Rucola

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

shaved parmigiano 22.⁹⁹

Rapini e Nduja

buffalo mozzarella, fior di latte, rapini, nduja, crispy garlic chillies 22.⁹⁹

Mediterranea

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

capers, oregano 21.⁹⁹

DOLCI (Let your server know of any allergies)

Tiramisú

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 3.⁹⁹

Succhi:

Cranberry, Apple, Orange 3.⁹⁹

Acqua:

San Felice Frizzante 750ml 8.⁴⁹

San Felice Liscia 750ml 8.⁴⁹

Birre

Moretti 8.⁹⁹

BirraNova - Craft Beer from Puglia -Italy (ask your server) 13.⁹⁹

Bollicine, Rosati & Orange

Prosecco, Fiol, NV Veneto

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

5oz 14.⁹⁹ btl 65

Franciacorta, Majolini, NV Lombardia

Notes of yeast, vanilla and hay at the nose. Full, dry and persistent
btl 119

Rose', Maddalena, Dissegna, 21 Veneto

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

5oz 15.⁹⁹ btl 68

Primo Monte, Orange Wine, Skin Fermented, NV Abruzzo

This organic, natural, orange wine, is golden in colour, fruity dominant with a very long finish. Pleasant in the mouth with great acidity
btl 85

Lambrusco, Quercioli, Medici Ermete, NV Emilia Romagna

Well-made Lambrusco, dry, with a lovely fragrance of red fruit and violets
fresh strawberries on the palate, a gentle spritz and a slight bitter almond finish

5oz 14.⁹⁹ ½ litre 44.⁹⁹ btl 65

Vini Bianchi

Pecorino, Fattoria Teatina, 21 Abruzzo

Great wine, it drinks well, dry, fruity, refreshing with a good length
5oz 13.⁹⁹ ½ litre 42.⁹⁹ btl 63

Pinot Grigio, Rechsteiner, 21 Veneto

This is the real deal! Richly flavoured, succulent, ripe and smoky
5oz 14.⁹⁹ ½ litre 44.⁹⁹ btl 67

Inzolia, Pellegrino 21 Sicilia

Straw-yellow color, dry and harmonious. Fine aromas of citrus fruits with notes of Jasmine and orange blossom. Organic!
5oz 14.⁹⁹ ½ litre 48.⁹⁹ btl 72

Falanghina, Cantine Salvatore, Indovino, 22 Molise

Straw-yellow color with bright green reflections. Intense aromas with notable hints of green apple and pineapple. Dry, well balanced with a sweet aftertaste of fresh fruit
5oz 15.⁹⁹ ½ litre 49.⁹⁹ btl 75

Vermentino di Gallura, Cuccione, Piero Mancini, 21 Sardegna

Bright straw-yellow colour. Persistence with a delicate floral scent
Pleasant acidity with bitter almond finish
5oz 16.⁹⁹ ½ litre 53.⁹⁹ btl 79

Sauvignon Blanc, Bastianich, 21 Friuli Venezia Giulia

Delicate with an underlying hint of gooseberry. Mouthwatering acidity
Long finish with an excellent minerality
5oz 16.⁹⁹ ½ litre 53.⁹⁹ btl 79

Ribolla Gialla, Perusini, 21 Friuli Venezia Giulia

Dry, steely minerality, complemented by elegant floral perfume of white blossoms and pear. Elegant in the mouth, fresh, long finish of saline mineral notes
btl 89

Grechetto, Sergio Mottura, Latour a Civitella, 21 Lazio

Golden yellow color with bright green reflections. Intense aromas with hints of tropical fruits. Dry, well balanced with a citrusy and savoury finish
btl 118

Pinot Gris, Lo Triolet, 19 Valle d'Aosta

Best expression of a Pinot Grigio from the "Monte Bianco"
Straw-yellow color with green reflections. White flowers at the nose
Dry, fresh and persistent
btl 119

Timorasso, Derthona, Walter Massa, 19 Piemonte

Medium to full bodied wine, yet agile, sweet minerality, honey
with notes of green tea, that become more intense after aging
btl 129

Etna Bianco, Montalto, Tenuta delle Terre Nere, 21 Sicilia

Refreshing and harmonious with a floral nose. Salty, with a long mineral finish
This single vineyard wine is the best expression of the terroir in Sicily!
btl 195

Vini Rossi

Coral, Gobbi e Manocchi, Sangiovese Blend, 21 Marche

Intense, with earthy and flowery notes. Delicate hints of cocoa and vanilla to complete its complex scent. Dry, fresh with smooth tannins

5oz 14.⁹⁹ ½ litre 44.⁹⁹ btl 65

Valpolicella Classico, Luigi Righetti, 21 Veneto

Aromatic, cherry and almonds nose. This light bodied Valpolicella it's a classic wine of the Veneto region. Predominately fruity, cherry and violets dominated

5oz 14.⁹⁹ ½ litre 47.⁹⁹ btl 69

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 14.⁹⁹ ½ litre 46.⁹⁹ btl 69

Chianti, Panizzi, Colli Senesi, 18 Toscana

Bright-ruby red, 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 49.⁹⁹ 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 49.⁹⁹ btl 75

Schiava, Alois Lageder, 21 Trentino Alto Adige

This is a very ruby-red wine with a purple shimmer. Fresh, fruity with notes of white flowers and white pepper. Very well balanced, juicy, yet soft and dry

5oz 15.⁹⁹ ½ litre 49.⁹⁹ btl 78

Nero d'Avola, Rosso di Contrada, Marabino, 17 Sicilia

Very elegant wine from the mount Etna

A delicate aroma of freshness and the ripe fruits and structure

btl 89

Montepulciano, Sergio Mottura, Nenfro, 15 Lazio

A garnet colour with ruby hues, intense at the nose with hints of black berry and black cherry. Warm in the mouth with rich tannins and mineral salt

btl 110

Rosso di Montalcino, La Mannella, 19 Toscana

A good style of Sangiovese, ruby red, intense and clear. Elegant, fruity and rich Structured and harmonious with a long smooth finish

btl 115

Vini Rossi

Capichera, Liànti, Isola dei Nuraghi, 18 Sardegna

Intense nose with spicy notes followed by cinnamon, rhubarb, black fruit and mocha. Taste is wrapped with sweet notes of ripe fruits and elegant tannins

btl 119

Nebbiolo, Rocche dei Manzoni, 21 Piemonte

Beautiful modern style of Nebbiolo, the ageing in concrete eggs process made this wine soft and succulent with very smooth tannins

btl 135

Chianti Classico, Riserva, Querciabella, 19 Toscana

Beautiful style of Sangiovese, earthy with spicy notes

This 100% Vegan wine is also biodynamic!

btl 145

Barbaresco, Pelissero, Nubiola, 17 Piemonte

The initial hint of acidity is typical of the Nebbiolo grapes

Very well balanced with velvety tannins

btl 179

Barolo, Paolo Manzone, Serralunga, 18 Piemonte

Aromas of toasted oak, mocha and vanilla. Prune, star anise at the palate along with well balanced tannins

btl 197

Brunello di Montalcino, La Gerla, 17 Toscana

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

btl 209

Taurasi, Aglianico, Radici, Mastroberardino, 17 Campania

Dense, garnet-flecked ruby. Releases a rich medley of red currant, sweet spice and pungent underbrush. Warm and rich in the mouth, with expressive tannins and smooth hints of vanilla

btl 215

Etna Rosso, San Lorenzo, Terre Nere, 19 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 also available*)

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

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

btl 550 (*all cru available, ask your server for more details*)

