



Nanna

TRATTORIA ITALIENNE

Our Menu

Homemade italian cuisine

The symbols below indicate the presence of allergens and ingredients in our dishes:



Milk



Gluten



Fish



Eggs



Seafood



Nuts



Pork

Antipasti

Antipasti freddi - Cold Starters

*Carpaccio di manzo & parmigiano**   160DH

Thinly sliced beef with parmesan shavings, lightly dressed with pesto

* Add burrata + 70DH

*Duo di carpaccio salmone & polipo**   180DH

Salmon and Octopus carpaccio, served with lemon-infused olive oil

* Add burrata + 70DH

Stracciatella affumicata & basilico  130DH

Creamy lightly smoked burrata, extra virgin olive oil and fresh basil

Vitello tonnato   150DH

Roast beef served with tuna sauce, capers, anchovies and egg yolk

Affetati misti   190DH

Selection of italian specialties

Antipasti caldi - Hot Starters

Arancine classiche  90DH

Rice ball stuffed with bolognese sauce, green peas and mozzarella

Melenzane alla parmigiana  120DH

Baked eggplant gratin with tomato sauce, parmesan cheese and fresh basil

Gamberi all'aglio   130DH

Sautéed king prawns with garlic and parmesan shavings

Fritto misto  160DH

Fried calamari and shrimps, vegetables served with homemade tartar sauce

Insalata

Caesar    130DH

The famous Caesar salad with homemade croutons, parmesan shavings, and grilled chicken

Vegetariana 130DH

Mixed salad with seasonal grilles vegetables

Burrata con pomodorini ciliegia  150DH

Burrata served with cherry tomatoes

Di Mare  150DH

Mixed salad with octopus, shrimp, mussels and calamari

Primi

Pasta di semola - dry pasta

Spaghetti Alla Bolognese 140DH
Bolognese sauce

Rigatoni Amatriciana   150DH
Tomato sauce, crispy guanciale, parmesan cheese and a hint of chili

Gnocchi Al Pesto   160DH
Served with fresh basilic pesto, parmesan cheese, and pine nuts, presented in a crispy pizza dough bowl
*Add Burrata + 70DH

Spaghetti Alla Carbonara   160DH
Egg yolk, aged pecorino romano cheese, ground black pepper, and crispy guanciale (turkey option available)

Linguine Alle Vongole veraci  190DH
Fresh clams, garlic, flat leaf parsley and extra virgin olive oil

Pasta Fresca - fresh pasta

Lasagna Classica al ragù 150DH
Traditional bolognese lasagna

Cannelloni di ricotta e spinaci   160DH
Ricotta and spinach cannelloni with gorgonzola sauce and walnut crumble

Raviolacci di carne alla Crudaiola 160DH
Large fresh ravioli filled with slow braised meat

*Tagliatelle Doppio Burro**  240DH
Tagliatelle prepared directly in a Parmesan wheel
*Add truffle +70dh

Risotto ai Frutti di Mare  210DH
Seafood risotto with squid, mussels, clams, octopus and shrimp

Risotto del momento  200DH
Seasonal risotto made with the finest ingredients of the season

Secondi

Carne - Meat

Escaloppe di Pollo alla Sorrentina  180DH

Tender chicken escalope baked with homemade tomato sauce and melted mozzarella

Saltimbocca alla Romana  190DH

Thin veal escalopes topped with italian Parma ham and fresh sage

Medaglioni di filetto 220DH

Beef tenderloin medallions served with your choice of green peppercorn sauce or gorgonzola sauce

Osso Bucco alla Fiorentina 230DH

Slow-braised beef shank simmered in a tomato sauce with carrots, onions, celery and aromatic herbs

Carré di Agnello in Crosta 230DH

Roasted rack of lamb crusted with fresh herbs and seasoned breadcrumbs

Pesce - Fish

Polipo grillé  200DH

Grilled octopus with extra virgin olive oil

Filetto di Orata al Cartoccio  220DH

Sea bream fillet with cherry tomatoes, onions, lemon, and thyme

Espadon Alla messinese  240DH

Grilled swordfish fillet served with tomato, caper and anchovy sauce, delicately flavored with oregano

Contorni

Insalata verde 70DH

Baby gem lettuce, lemon and parmesan shavings

Pasta pomodoro 70DH

choice of pasta: tagliatelle or spaghetti, served with homemade tomato sauce

Patate al forno al rosmarino 70DH

oven-roasted potatoes with fresh rosemary

Spinaci saltati all aglio 70DH

Fresh spinach delicately sauteed with garlic

Macedonia di verdure 70DH

Selection of fresh seasonal vegetables

Pizza

Margherita 

Tomato sauce, mozzarella, basil, olive, oil, oregano

120DH

Tonno  

Tomato sauce, mozzarella, tuna, onion, taggiasca olives, capers

130DH

Végétariana  

Tomato sauce, mozzarella, eggplant, zucchini, spinach, peppers, arugula, parmesan, cherry tomatoes, pesto, fresh mushrooms

130DH

Régina 

Tomato sauce, mozzarella, mushrooms, ham (pork or turkey), parsley, taggiasca olives

140DH

4 Formaggi 

Tomato sauce, mozzarella, parmesan, bleu d'Auvergne chesse, gruyère

150DH

Capra e miele  

Parmesan cream, mozzarella, goat cheese, honey, walnuts

150DH

Parma  

Tomato sauce, mozzarella, stracciatella, cherry tomatoes, pesto, parmesan, Parma ham (pork), argula

150DH

Calzone  

Tomato sauce, mozzarella, mushrooms, ham (pork or turkey), arugula, egg

150DH

Burrata  

Tomato sauce, mozzarella, burrata, cherry tomatoes, pesto, parmesan, arugula

160DH

Pistachio  

Fresh cream, stracciatella, mortadella, crushed pistachios

170DH

Straccia  

Fresh cream, pesto, cherry tomatoes, stracciatella, turkey ham, argula

170DH

Tartuffo 

Truffle cream, fior di latte mozzarella, fresh mushrooms, truffle carpaccio, parmesan

190DH

*Supplements classic toppings (olives, mushrooms, vegetables) +25dh

*charcuterie topping + 40dh

* burrata +70dh

Dolci

Tiramisu Clasico  80DH

Panna cotta al Profumo  80DH

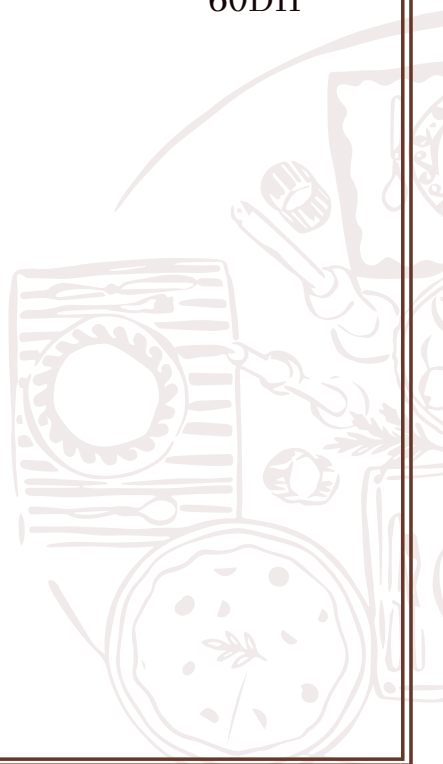
Fondente al Ciocealato 80DH

Cheesecake spéculos  80DH

Mistero della Nonna 110DH

Gelato (2 boules) 60DH

Buon appetito





Hanna

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