

# nonna

October 20, 2017 Lunch Menu

## ANTIPASTI, SOUP & SALADS

Blue Crab Cocktail	18
Wood oven roasted fairytale eggplant with sweet peppers, tomato, ricotta salata and basil	13
Salad of fuji apples, watercress, shaved fennel, celery root and pancetta	13
Fall fruits with lacinato kale, persimmon, pomegrante and feta	13

## PIZZE

Italian sausage, plum tomato, shiitakes, caciocavallo di bufala and arugula	18
Margherita	16
The White Clam Pie	20

## PASTA & SECONDI

Tjarin with farm egg, parmigiano and first of the season Alba White Truffles	50
Tortellini di ricotta al ragu Bolognese and bechamel	18
Trompetti alla vodka	17
Ravioli of Maine lobster	24
Zuppa di pesce: Gulf Flounder, littleneck clams and tomato brodetto	36
Sausage-risotto stuffed Quail in porchetta with arugula, parmigiano and balsamic	28

## DESSERTS

Pistachio Nougatine Semifreddo	7
Traditional Tiramisu with shaved dark chocolate	7

Our goal is to serve the best seasonal ingredients available, from local sources whenever possible.

Artwork provided by Barry Whistler Gallery: [www.barrywhistlergallery.com](http://www.barrywhistlergallery.com)