

nonna

August 18, 2017 Lunch Menu

ANTIPASTI, SOUP & SALADS

Avocado with roasted shishitos, aged balsamic and parmigiano	11
Summer melon with hot chiles, feta and soft herbs	12
Marinated Texas tomatoes with burrata	13
Chopped: salame, olives, mozzarella, castelvetrano olives, red onion & oregano-vinaigrette	13

PIZZE

Salame Toscanca, plum tomato, fresno chiles, hot pepper and pecorino	18
Italian sausage, plum tomato, vidalia onion, shiitake mushrooms and cacioavallo di bufala	18
Ricotta cream, casatica di bufala, slow roasted juliette tomatoes and basil	17

PASTA & SECONDI

Tortellini di ricotta with eggplant, garlic, Sicilian oregano, plum tomato and hot pepper	17
Tagliatelle al ragu Bolognese with bechamel and parmigiano	18
Fusilli: Amatriciana di salcisse	18
Ravioli of Maine lobster	24
Red Snapper with cherry tomato spumante, spinach, radish and frisee	30
Chicken Saltimbocca with ceci beans and spicy rapini	28

DESSERTS

Pistachio Nougatine Semifreddo	7
Old Fashioned Cheesecake with Cherries Jubilee	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