

nonna

December 8, 2017 Lunch Menu

ANTIPASTI, SOUP & SALADS

Baby beets with avocado, frisee, feta and pistachios	13
Wood oven roasted Gulf shrimp with charred scallions, potatoes, olives & Calabrian chile aioli	16
Fall fruits with mizuna, endive and gorgonzola crema	13
Chopped: castelfranco, slow roasted tesa, soft cooked farm egg, meyer lemon and parmigiano	13

PIZZE

The White Clam Pie	20
Italian sausage, red onion, plum tomato, arugula and parmigiano	19
Spigarello, plum tomato, shiitake mushrooms, garlic, hot pepper and pecorino	17

PASTA & SECONDI

Tagliatelle al ragu Bolognese	19
Gnochetti with Gulf shrimp fra diavolo	19
Tortellini di ricotta with fennel pollen and orange zest	17
Ravioli of Maine lobster	24
Black seabass with roasted cauliflower, ceci beans, salmorglio and frisee	32
Quail in porchetta with nostrale rice and sea island red peas	26

DESSERTS

Pistachio Nougatine Semifreddo	7
Creme Brulee with Nonna's Biscotti	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