

nonna

April 20, 2018 Lunch Menu

ANTIPASTI, SOUP & SALADS

Burrata with Texas burgundy carrots, zante currants, pinenuts and herbs	13
Soft scrambled farm egg with parmigiano, chives and breadcrumbs	13
Little gems, castelfranco, castelvetrano olives, avocado, marcona almonds	13
Beets with creme fraiche, soft cooked farm egg, crispy speck & shiitake conserva	12

PIZZE

Pancetta, plum tomato, panna, 1015 onion, arugula and ricotta salata	18
Plum tomato, mozzarella, artichokes, basil and parmigiano	18
The White Clam Pie	20

PASTA & SECONDI

Tortellini di ricotta with prosciutto Americano, snap peas, spring onion and parmigiano	19
Tagliatelle al ragu Bolognese	19
Rotolo Integrale: ramps, shiitakes, ricotta, white asparagus, spring onion & parsley	19
Ravioli of Maine lobster	24
Gulf Snapper with asparagus pureè, favas, spring onion & meyer lemon brown butter	32
Chicken Saltimbocca with braised cannellini beans and lacinato kale	26

DESSERTS

Lemon Olive Oil Cake with blood orange sorbet and meyer lemon curd	7
Buttermilk Panna Cotta with blueberry compote and shortbread	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