

# nonna

February 16, 2018 Lunch Menu

## ANTIPASTI, SOUP & SALADS

Baby beets, honeycrisp apples, gorgonzola crema and frisee	11
Soup: Vellutata of kabocha squash with sage, brown butter and hazelnuts	12
Castelfranco with bosc pear, sherry-balsamic vinaigrette and pecorino romano	13
Winter citrus with avocado crema, shaved fennel, castelvetro olives & ricotta salata	14

## PIZZE

The White Clam Pie	20
Plum tomato, charred rapini, sliced garlic, Sicilian oregano and Ricotta Stagionata	18
Italian sausage, tomato, red onion, caciocavallo di bufala and arugula	19

## PASTA & SECONDI

Tortellini di ricotta al ragu Napoletana	19
Tonnarelli with cauliflower, creamed bagna cauda, Calabrian chile and breadcrumbs	17
Tajarin: hedgehog mushrooms and quadrello di bufala	19
Ravioli of Maine lobster	24
Gulf Shrimp with Anson Mills polenta, speck, brussels sprouts, chile and parsley	26
Sausage risotto stuffed quail in porchetta with chicory salad, old balsamic & parmigiano	30

## 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](http://www.barrywhistlergallery.com)