

# nonna

November 16, 2018 Lunch Menu

## ANTIPASTI, SOUP & SALADS

Wood oven roasted Gulf shrimp with broccoli rabe, salmoriglio & breadcrumbs	16
Marinated baby beets with yogurt crema, puffed farro piccolo, chives and basil	13
Chopped: little gems, lacinato kale, comice pears, persimmons, pomegranate and feta	13
Vellutata of Red Kuri squash with balsamic and parmigiano	12

## PIZZE

Speck, brussels sprouts, ricotta crema, hot pepper, garlic and parmigiano	18
Plum tomato, sliced garlic, Sicilian oregano, hot pepper and ricotta salata	17
The White Clam Pie	20

## PASTA & SECONDI

Tortellini di ricotta with brown butter, brussels sprouts, balsamic and parmigiano	18
Fusilli with braised hen, lacinato kale, cannellini beans, plum tomato and parsley	18
Lasagna verde al ragu Bolognese with bechamel	20
Ravioli of Maine lobster	24
Quail in porchetta: stuffed with sausage-risotto, shaved parmigiano & aged balsamic	34
Gulf Red Snapper with caper-spumante and garlic-sauteed spinach	32

## DESSERTS

Pistachio Praline Semi-freddo	7
Zeppole di Nonna	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)