

nonna

June 23, 2017 Lunch Menu

ANTIPASTI, SOUP & SALADS

Wood oven roasted Softshell Crab with avocado, shishitos and shaved fennel	16
Panzanella with Purple Cherokee tomatoes, roasted garlic and basil	13
Summer squash carpaccio with mint, pine nuts and pecorino romano	11
Little Gems with marinated beets, cherry tomatoes, Sicilian oregano and feta	13

PIZZE

Margherita	16
Pancetta, tomato, red onion, pecorino, pickled jalapeno and ricotta salata	18
Italian sausage, padron peppers, shiitakes, tomato and caciocavallo di bufala	18

PASTA & SECONDI

Spaghettini with Sungold tomatoes, pickled jalapenos, basil and ricotta salata	17
Tagliatelle al ragu Bolognese	19
Lumache with braised hen, tomato, padron peppers and chanterelles	18
Ravioli of Maine lobster	24
Pancetta wrapped Quail with heirloom tomatoes, lion's mane mushroom conserva & horseradis	26
Gulf Red Snapper in Acqua Pazza:tomato brodetto, shishito peppers and okra	26

DESSERTS

Pistachio Nougatine Semifreddo	7
Creme Caramel with lemon-ricotta cookie	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