

# nonna

February 15, 2019 Lunch Menu

## ANTIPASTI, SOUP & SALADS

Zuppe: minestra of winter vegetables and sea island peas	10
Winter citrus, red endive, upland cress, avocado, Maldon salt and feta	13
Burrata with shaved carrots, mizuna, mint, pinenuts & extra virgin olive oil	14
Gem lettuce, apples, pomegranate and champagne-gorgonzola vinaigrette	13

## PIZZE

Broccoli rabe, sliced garlic, plum tomato, pecorino romano and ricotta salata	18
Italian sausage, plum tomato, red onion, hot pepper, mozzarella and arugula	18
The White Clam Pie	20

## PASTA & SECONDI

Spelt spaghetti with braised hen ragu, pancetta, brussels sprouts and brussels greens	18
Tagliatelle al ragu Bolognese	18
Trompetti with roasted cauliflower and walnut-arugula pesto	17
Ravioli of Maine lobster	24
Halibut with blood orange-brown butter, celery root vellutata and shaved fennel	32
Chicken Saltimbocca with speck, roasted turnips and braised brussels greens	30

## 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)