

nonna

June 15, 2018 Lunch Menu

ANTIPASTI, SOUP & SALADS

New potatoes, haricot verts, salsa verde, fresh chiles, farm egg and parmigiano	13
Beets with kohlrabi vellutata, Marcona almonds, basil and extra virgin olive oil	13
Lamb carpaccio: zucchini, creme fraiche, mint, chives and pinenuts	18
Little gems, avocado, sungold tomatoes, crispy speck, basil and ricotta salata	13

PIZZE

Speck, plum tomato, broccoli di cicco, garlic, hot pepper and pecorino locatelli	18
Formaggi: caciocavallo di bufala, ricotta crema, slow roasted mortgage lifters, garlic	18
Margherita	16

PASTA & SECONDI

Trompetti alla Napoletana: brasied lamb, plum tomato, hot pepper & ricotta salata	19
Cappelletti of porchetta with fennel pollen, lemon zest and sea salt	18
Penne alla purple cherokee pesto trapanese	18
Ravioli of Maine lobster	24
Rabbit leg & loin scarpariello with pancetta, Carolina gold rice & broccoli di cicco	32
Gulf red snapper with crooked neck squash, sungold tomatoes & spicy caper spumante	34

DESSERTS

Pistachio Praline Semi-freddo	7
Lemon Olive Oil Cake with Strawberry Gelato	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