

nonna

August 10, 2018 Lunch Menu

ANTIPASTI, SOUP & SALADS

Burrata with cherry tomatoes, Maldon salt and basil	13
Little gems, treviso, avocado, charred shishitos, basil, parmigiano and crispy speck	13
Compressed watermelon, cucumber, feta, summer chiles, mint	11

PIZZE

Italian sausage, plum tomato, vidalia onion, arugula and caciocavallo di bufala	18
Meatballs, mozzarella, plum tomato, red onion, shishitos, Sicilian oregano	17
The White Clam Pie	20

PASTA & SECONDI

Tagliatelle al ragu Bolognese	19
Tjarin with gulf shrimp, zucchini, garlic, hot pepper	19
Spaghettoni with sungold tomatoes, garlic, pickled jalapeno, basil and ricotta salata	17
Ravioli of Maine lobster	24
Chicken Saltimboca with roasted shishitos, TX sweet corn, polenta and parsley (w/a)	28
Gulf Red Snapper with spicy-caper spumante and slow roasted cherry tomatoes	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