

nonna

02/14/19 Winter Menu

SPUNTINI

Marinated & shaved baby beets with parm mousse, fennel pollen and basil	13
Crostone: slow roasted tesa, avocado, castelfranco, balsamico and parmigiano reggiano	15
Fresh shucked kumamoto oysters with blood orange mignonette (by the 1/2 dozen)	24

ANTIPASTI & SALADS

Arancini of shiitake mushrooms and caciocavallo di bufala with mizuna (w/a)	14
Winter citrus, fresh picked Dungeness crab, arugula, fennel crema, Maldon salt & EVOO	20
Gem lettuce, apples, pomegranate and champagne-gorgonzola vinaigrette	15
Burrata with shaved carrots, mint, basil, mizuna, pinenuts, Maldon salt and extra virgin olive oil	14
Sformato of broccoli aglio olio with crispy broccoli florets	15
Zuppe: minestra of winter vegetables and sea island peas	10
Wood oven roasted Monterey Squid, fried marble potatoes, dill-yogurt & castelvetro olives	16

PIZZE

Broccoli rabe, sliced garlic, plum tomato, pecorino and ricotta salata	18
Brussels sprouts, ricotta crema, garlic, hot pepper, casatica di bufala & sweet onion	18
Italian sausage, plum tomato, red onion, hot pepper, oregano, caciocavallo di bufala and arugula	18
The White Clam Pie	20

PASTA FATTA IN CASA & PRIMI portions are sized as mid course, add \$7 for entree sized portion

Tortellini di ricotta with blood orange zest, fennel pollen and parmigiano	18
Penne with guanciale, shiitake mushrooms, cipollini onions, hot pepper, basil and parmigiano	19
Lumache with chicken-pancetta meatballs alla vodka and broccoli rabe	20
Spaghettini with littleneck clams, garlic, red onion, tomato, oregano, hot pepper and white wine	19
Trompetti with roasted romanesco and walnut-arugula pesto	18
Saffron Chitarra with Dungeness crab, castelfranco, scallion, garlic and hot pepper	26
Tagliatelle al ragu Bolognese	19
Rotolo al forno: Butternut squash, lacinato kale, garlic crema, prosciutto Americano (w/a)	17
Tajarin with casatica di bufala, artichokes, black pepper, garlic, panna and chives	19
Spelt-Spaghetti with braised hen ragu, pancetta, brussels sprouts and brussels greens	19
Ravioli of Maine lobster	24

SECONDI FROM THE WOOD OVEN

Lamb chops with Insalata Paesana: cauliflower, breakfast radish, shaved carrots, feta and salmoriglio (w/ε	45
Chicken Saltimboca with speck, roasted turnips and braised brussels greens	26
Halibut with blood-orange brown butter, celery root vellutata and shaved fennel	36
Heritage Pork Osso Bucco with horseradish gremolata, farrotto and spigarello	38
A Bar N Ranch Ribeye with crispy-rosemary marble potatoes	75
Gulf Snapper with roasted artichokes, bloomsdale spinach and spicy spumante (w/a)	28

Sources for Tonight's Dinner Include: Comeback Creek Farm, Regalis, Anson Mills, Don Baugh Farm, A Bar N Ranch, J.T. Lemley, Rancho Gordo, Fresca Italia, Vital Farms, Monterey Fish, Monticello Acetaia, Europe's Best, Windy Meadows, Demases Farm

COCKTAILS

American	13	Italian Kir	13	Negroni	14
Aperol Spritz	13	Side car	14	Old Fashioned	14