

nonna

11/20/18 Autumn Menu

SPUNTINI

Red cow parmigiano, aged balsamic, comice pears, arugula and extra virgin olive oil	18
Wood oven roasted Gulf white shrimp with cauliflower and salmoriglio	16
Arancini: shiitake mushrooms, arugula pesto, mozzarella, basil and parmigiano	14

ANTIPASTI & SALADS

Brussels sprouts with slow roasted tesa, honey crisp apples, sherry-balsamic vinaigrette and parmigiano	15
Vellutata of Red Kuri squash with parmigiano frico and balsamic	13
Marinated baby beets with yogurt crema, puffed farro piccolo, chives and basil	14
Sformato of lacinato kale with casatica di bufala, panna and carte di musica	15
Chopped: little gems with persimmons, pomegranate, ricotta di bufala and champagne vinaigrette	14

PIZZE

Prosciutto americano, ricotta crema, agrodolce onions, arugula and parmigiano	19
Speck, brussels sprouts, hot pepper, garlic, plum tomato and parmigiano	18
Arugula pesto, casatica di bufala, slow roasted san marzano tomatoes	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 brown butter, brussels sprouts, balsamic and parmigiano	18
Agnolotti of pork shank with brodo and fennel pollen	19
Sweet potato Gnocchetti: 3 milk robiola, black pepper, chives and panna	18
Saffron Chitarra with Gulf white shrimp, rapini, sliced garlic, hot pepper, plum tomato and parsley	20
Spaghettoni with littleneck clams, spigarello, shallots, hot pepper, white wine and parsley	19
Penne al ragu Napoletana: oxtails, lamb shoulder, plum tomato, hot pepper & ricotta stagionata (w/a)	20
Tajarin with butter, Alba White Truffles , Maldon salt and Red Cow parmigiano	55
Fusilli with braised hen, lacinato kale, cannellini beans, plum tomato, parsley and red onion	19
Tagliatelle al ragu Bolognese	19
Ravioli of Maine lobster	24

SECONDI FROM THE WOOD OVEN

A Bar N Ranch Flat Iron Steak: roasted marble potatoes and braised swiss chard	40
Gulf red snapper with curly spinach and caper spumante	36
Lamb chops with Insalata Paesana: farro piccolo, cauliflower, romanesco and salmoriglio	45

Sources for Tonight's Dinner Include: Comeback Creek Farm, 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

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