

nonna

February 22, 2018 Winter Menu

SPUNTINI

Prosciutto Americano with parmigiano reggiano, arugula and old balsamic	15
Deviled eggs alla carbonara	9
Romanesco, cauliflower, brussels sprouts, pecorino sardo and whole grain mustard	11
Baby beets, honeycrisp apples, gorgonzola crema and pistachios	11

ANTIPASTI, SOUP & SALADS

Arancini of black trumpet mushrooms with plum tomato and quadrello di bufala	14
Sformato of spigarello with garlic, hot pepper and breadcrumbs	16
Grilled Gulf shrimp with pesto trapanese, marble potatoes and arugula	16
Arugula with lemon, olive oil, shaved parmigiano and balsamic	10
Castelfranco with bosc pear, sherry-balsamic vinaigrette and pecorino romano	13
Winter citrus with burrata, shaved fennel, endive, castelvetrano olives and watercress	14

PIZZE

Quadrello di bufala, spigarello, plum tomato and hot pepper	18
Spicy soppressata, fresno chile, caciocavallo and vidalia onion	18
Plum tomato, charred rapini, sliced garlic, Sicilian oregano and Ricotta Stagionata	18
Italian sausage, plum tomato, red onion, mozzarella 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 butter, fennel pollen and orange zest	17
Fettuccine with Blue crab, fresno chile, basil and lemon	22
Spaghettoni with littleneck clams casino	19
Tonnarelli with cauliflower, creamed bagna cauda, Calabrian chile and buttered breadcrumbs	17
Gnocchetti with Gulf shrimp, rapini, garlic, parsley and scallion	19
Fussilli alla vodka with chicken-pancetta meatballs (w/a)	19
Lasagna verde al ragu Bolognese with bechamel and plum tomato	19
Agnolotti of sunchoke with speck, sage, lacinato kale and brown butter (w/a)	19
Ravioli of Maine lobster	24

SECONDI FROM THE WOOD OVEN

Quail in porchetta with chicory salad, parmigiano & old balsamic	30
Flounder with spicy-caper spumante and buttered spinach	38
A Bar N Ranch wagyu ribeye with dried porcini and chopped little gem caesar	52
Chicken saltimbocca with Anson Mills polenta and charred rapini (w/a)	28

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

COCKTAILS

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