

# nonna

June 26, 2017 Summer Menu

## SPUNTINI

Farm egg with lion's mane mushroom conserva, crispy speck, parmigiano and chives	9
Summer squash carpaccio with mint, pine nuts and pecorino romano	11
Spaghetti squash carbonara: guanciale, pecorino, black pepper and parsley	12
Fried squash blossoms stuffed with corn, caciocavallo and 1015 onion	13

## ANTIPASTI, SOUP & SALADS

Fritto of green tomatoes and okra with spicy shrimp-stock aioli	12
Panzanella with purple cherokee tomatoes, roasted garlic and basil	13
Prosciutto Americano with peaches, parmigiano, red endive and balsamic	16
Sformato of Texas corn: Gulf Shrimp, basil and pepper crema	16
Heirloom tomato gazpacho with compressed watermelon, EVOO and feta	13
Little Gems with marinated beets, cherry tomatoes, Sicilian oregano and ricotta salata	14

## PIZZE

Pancetta, tomato, red onion, pecorino, pickled jalapeno and ricotta salata	18
Squash blossoms, cherry tomatoes, ricotta crema, basil, parmigiano and EVOO	17
Italian sausage, shishitos, cremini mushrooms, tomato and caciocavallo di bufala	18
The White Clam Pizza	20

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

Acquerello rice with blue crab, saffron, basil and zucchini	22
Fried spaghettini with braised quail, cecis, pancetta, escarole and cippolini onions	19
Tortellini with summer squash 3 ways: zucchini crema, seared goldbar & fried blossoms	17
Fussilli alla Norma: eggplant, garlic, charred Bianco di Napoli tomato and ricotta salata	18
Linguine with Littleneck clams, shishitos, shallots, garlic, white wine and parsley	18
Gnochetti with robiola, chanterelles, thyme and black pepper	16
Saffron Chitarra fra diavolo with Gulf shrimp, tomato, hot pepper and basil	19
Tagliatelle with speck, brentwood corn, sage and parmigiano	18
Ravioli of Maine lobster	24

## SECONDI FROM THE WOOD OVEN

Gulf Red Snapper in Acqua Pazza: tomato brodetto, shishito peppers and okra	30
Bar N Ranch Wagyu Ribeye: with heirloom tomatoes, radish and horseradish	40
Pork shank with speck braised escarole, cippolini onions and parsley	36

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, Rancho Gordo, Windy Meadows, Comeback Creek Farm

## COCKTAILS

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