

# nonna

April 23, 2018 Spring Menu

## SPUNTINI

Piccolo Fritto: Essex clams, spring onion, peppers and Calabrian aioli	18
Salumi: Genoa, soppressata, chicken liver mousse and agrodolce onions	16
Hamachi crudo, chile oil, Maldon salt, meyer lemon, fresnos and olive oil di Toscana	22

## ANTIPASTI & SALADS

Mozzarella in Carozza with basil, sliced garlic and plum tomato	13
Beets with creme fraiche, soft cooked farm egg, cress, crispy speck & shiitake conserva	12
Sformato di asparagus with casatica di bufala, shaved radish and black pepper	14
La Quercia: prosciutto Americano, coppa, speck, treviso, balsamic and parmigiano	18
Little gems, castelfranco, castelvetro olives, avocado, basil and marcona almonds	13
Burrata with Texas burgundy carrots, black currants, pinenuts and soft herbs	14

## PIZZE

Speck, plum tomato, panna, 1015 onion, arugula and ricotta salata	18
Plum tomato, mozzarella, artichokes, basil and parmigiano	18
Italian sausage, treviso, ricotta crema, black pepper, parmigiano	18
The White Clam Pie	20

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

Tagliatelle with prosciutto, snap peas, spring onion and parmigiano	19
Spaghettini with littleneck clams, tomato, oregano, white wine, garlic and parsley	19
Gnocchetti with speck, spring onion, English peas, brandy, panna, black pepper and parmigiano	18
Tajarin with Gulf shrimp, guanciale, garlic, hot pepper and spigarello	19
Tortellini di ricotta with arugula pesto and parm frico	18
Fusilli with braised quail, cannellini beans, pancetta, plum tomato, hot pepper and parmigiano	19
Penne al ragu Napoletana and ricotta salata	19
Chitarra Neri with blue crab, green garlic, fresnos, basil, chervil and meyer lemon	22
Ravioli of Maine lobster	24

## SECONDI FROM THE WOOD OVEN

A Bar N Ranch bavette with TX burgundy carrots, snap peas, salsa verde and horseradish	50
Wild Stipped Bass with braised artichokes, castelvetro olives, frisee and extra virgin olive oil	38
Shiitake risotto stuffed quail with castelfranco, arugula, old balsamic and parmigiano	30
Black Hill pork shank with Nostrale rice, lacinato kale, garlic, plum tomato and parsley (w/a)	38

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