

# nonna

6/21/18 Summer Menu

## SPUNTINI

Prosciutto Americana with arugula, parmigiano and balsamic	19
Crispy squash blossoms with TX sweet corn, mozzarella, basil, parmigiano and lemon	14
Fritto: yellow wax beans, zucchini, okra and Calabrian chile aioli	14

## ANTIPASTI & SALADS

Gazpacho with compressed watermelon, marinated cucumbers, shaved radish and feta	14
Beets with kohlrabi vellutata, Marcona almonds, basil and extra virgin olive oil	14
New potatoes, haricot verts, salsa verde, fresh chiles, farm egg and parmigiano	13
Sformato di Patty pan squash, shiitake conserva, parmigiano and shaved fennel	15
Little gems, avocado, sungold tomatoes, crispy speck, basil and ricotta salata	13

## PIZZE

Italian sausage, plum tomato, vidalia onion, arugula and caciocavallo di bufala	18
Talleggio, shiitakes, thyme, ricotta crema, garlic, hot pepper and parmigiano	18
Speck, plum tomato, lacinato kale, garlic, hot pepper, pecorino romano	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 Italian sausage, slow roasted tomatoes, basil and parmigiano	19
Spaghettoni with littleneck clams, white wine, broccoli di ciccio, garlic and parsley	19
Maiz Tajarin with chanterelles, speck, TX sweet corn, Calabrian chile, parsley and lemon	20
Trompetti with gypsy pepper crema and buttered breadcrumbs	17
Tagliatelle al ragu Bolognese	19
Rotolo: goldbar squash, plum tomato, garlic, ricotta, basil, parmigiano reggiano	18
Penne alla purple cherokee pesto trapanese and haricot verts (w/a)	18
Gnocchetti with Gulf shrimp, guanciale, scallion, garlic, zucchini, hot pepper and parsley	19
Fusilli with braised hen, eggplant, tomato and haricot verts	18
Ravioli of Maine lobster	24

## SECONDI FROM THE WOOD OVEN

Bar N Ranch Bavette Steak with heirloom tomatoes, sweet corn, red onion, basil & colatura	50
Flounder with crooked neck squash, sungold tomatoes and spicy caper spumante	38
Italian sausage risotto stuffed quail with petite arugula, parmigiano and balsamic (w/a)	30
Chicken Saltimboca with purple hull peas and roasted broccoli di ciccio	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

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