

# nonna

Restaurant Week, August 7th-11th, 2017

**In order to maximize our donation to the North Texas Food Bank and accommodate as many guests as possible, Nonna has accepted reservations for three one-and-a-half-hour seatings. Please be mindful of this as a courtesy to the guests following you.**

## First Course

*Avocado, shishitos, aged balsamic and parm*

*Sformatino of Brentwood corn with shiitakes, brown butter  
and parmigiano*

*Summer melon with hot chiles, feta and soft herbs*

*Marinated Texas tomatoes with burrata*

*Brioche crostini of Gulf white shrimp, butter, rosemary and lardo  
with radish salad*

*Chopped: salame, olives, mozzarella, cherry tomato, oregano-vin*

## Second Course

*Penne with Bolognese, bechamel and parimigiano*

*Spaghettoni with sweet 100 tomatoes, garlic, pickled jalapeno, basil and  
ricotta salata*

*Ravioli of Maine Lobster with brodetto*

*Pan roasted Black Sea Bass with salsa cruda of tomato, herbs, red onion  
and gigante beans*

*Quail Scarpariello with fingerlings*

*White pizza of littleneck clams, sweet onion, panna & fresh herbs*

## Dessert

*Pistachio-Praline Nougatine Semifreddo*

*Old Fashioned cheesecake with cherries jubilee*

*Salted caramel chocolate cake*

## Wine Flights

### **Borghese Wine Selection - \$30**

*Pinot Grigio "Collio" Gradis 'Ciutta, Friuli*

*Ciro Rosso Classico Riserva "Duca Sanfelice" Librandi, Calabria*

*Moscato d'Asti "Sourgal" Elio Perrone, Piedmonte*

### **Alto - Borghese Wine Selection - \$40**

*Chardonnay Sant 'Elena, Venezia Giulia, Friuli*

*Maremma Toscana "La Querciolina" Istriciala Lorenzo Sasseti, Tuscany*

*Vin Santo del Chianti Classico, Borgo Scopeto, Tuscany*