

nonna

Restaurant Week, August 13th-18th, 2018

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

Fritto of Squash Blossoms: stuffed with zucchini and ricotta
Sformatino of Corn with shiitakes, brown butter and parmigiano
Burrata with heirloom cherry tomatoes, EVOO, sea salt and basil
Watermelon, cucumber, hot chiles, feta and soft herbs
Prosciutto Americano, parmigiano mousse and figs
Brioche crostini of Gulf white shrimp, rosemary and lardo
Little Gems, speck, avocado, cherry tomatoes and shishito-vin

Second Course

Fusilli with Bolognese, bechamel and parmigiano
Rotolo alla Norma: eggplant, tomato, peppers, ricotta
Gnocchetti: Gulf Shrimp fra Diavolo, sweet 100 tomatoes
Ravioli of Maine Lobster with brodetto
Tortellini di ricotta with spicy pepper crema and buttered breadcrumbs
Pan roasted Snapper with salsa cruda of cherry tomatoes
Spicy Quail Scarpariello: Italian Sausage & fingerling potatoes
White pizza of littleneck clams, sweet onion, panna & fresh herbs
Spaghetti with sungold tomatoes, pickled jalapenos, ricotta salata, garlic & basil

Dessert

Pistachio-Praline Nougatine Semifreddo
Saffron Panna Cotta with blueberries
Salted Caramel Chocolate Tart

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
Monferrato Rosso Tenuta La Pergola/Piedmonte
Vin Santo del Chianti Classico, Borgo Scopeto, Tuscany