

nonna

Restaurant Week, August 10th - 14th

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

Compressed watermelon with marinated cucumbers, feta and herbs
Insalata tri-colore with colatura-caesar and rosemary croutons
Fritto Misto: okra, vidalia onions and zucchini with Calabrian chile aioli
Prosciutto Americano with Texas fruit
Marinated Texas tomatoes and zucchini with *burrata*
Brioche crostini of Gulf white shrimp, butter, rosemary and *pancetta*
with radish salad

Second Course

Tortellini al ragu Napoletana
Spaghetti with San Marzano tomato, basil, squash blossom and
hot pepper
Ravioli of Maine Lobster with brodetto
Red Snapper with salsa cruda of tomato and salmoriglio
with crowder peas
Anson Mills *polenta* with chicken & *pancetta* meatballs
Berkshire pork chop with caramelized peach, old balsamic and
parmigiano
White pizza of littleneck clams, sweet onion, panna & fresh herbs

Dessert

Praline Nougatine *Semifreddo* with pistachios & Acacia honey
Chocolate cake

Wine Flights

Borghese Wine Selection - \$30

wines to be determined

Alto - Borghese Wine Selection - \$40

wines to be determined