

Casa NONNA

-ANTIPASTI-

FREDDI

BARBABIETOLE

Roasted Beets, Goat Cheese, Arugula, Hazelnut Vinaigrette 14

PEPERONE DOLCE

Fresh Buffalo Mozzarella, Marinated Sweet Peppers 18

TARTARE DI MANZO

Hand Cut Black Angus Beef, Olives, Capers, Shallots 14

CAESAR

Romaine, Croutons, Shaved Parmesan 12

INSALATA DI ZUCCA

Roasted Baby Pumpkin, Celery, Apples, Pumpkin Seeds,
Pumpkin Seed Oil, White Balsamic Glaze 14

CALDI

POLIPO

Octopus, Umbrian Chickpeas, Semi-dried Tomato, Red Onion,
Roasted Red Pepper, Black Olives, Sherry Vinaigrette 15

TORTINI DI GRUNCHIO

Crab Cake, Smoked Tomato Chutney, Salsa Verde
Baby Mixed Greens 18

CALAMARI FRITTI

Fried Calamari, Julienne Vegetables, Lemon-Chive Aioli 14

POLPETTINE

Beef and Pork Meatballs, Ricotta, Pomodoro 12

RAVIOLO ALL'UOVO

Poached Egg, Ricotta, Spinach, Truffle Fondutta,
Crispy Prosciutto 17

-BRUSCHETTA-

with *giardiniera* 3pc. / 10 5pc. / 14

Tuscan Chicken Liver & Golden Raisins ~ Sicilian Eggplant Caponata~
~ Roasted Pumpkin and Ricotta ~

-PIZZA-

MARGHERITA

Mozzarella, Cherry Tomato & Basil

14

PARMA

Prosciutto di Parma, Tomato & Mozzarella, Arugula

16

BOSCO

Roasted Mushrooms, Garlic, Ricotta, Taleggio, Pancetta

18

DIAVOLA

Pepperoni, Tomato, Basil, Mozzarella

15

EMILIA

Fennel Sausage, Broccoli Raab, Tomato, Mozzarella & Pecorino, Garlic

16

BIANCA

Ricotta, Fontina, Pecorino, Garlic, Rosemary & Truffle Oil

17

*Our Neapolitan style pizzas, cooked at 750° to 800°,
are made with the finest imported Italian Buffalo Mozzarella,
San Marzano tomatoes and Ligurian extra virgin olive oil.*



-CURED MEATS-

FINOCCHIONA Tuscan fennel salami

PROSCIUTTO artisanal cured ham from Parma

SPECK smoked prosciutto from the Alto Adige

COPPA cured & spiced pork shoulder

11/ea

-CHEESE-

UMBRIACO *Veneto*, "drunken" goat's milk, semi-hard

ROBIOLA *Langhe*, blend of cow, sheep, and goat's milk, soft

PECORINO ORO ANTICO *Tuscan*, sheep's milk, hard

GORGONZOLA DOLCE *Piedmonte*, cow's milk, soft

9/ea