

Casa NONNA

-BRUSCHETTA-

Eggplant Caponata
Tomato, Basil, Balsamic
Herbed Ricotta, Squash, Balsamic
3 pieces for 12 / 5 pieces for 15

SALUMI & FORMAGGI

-CURED MEATS-

FINOCCHIONA Tuscan Fennel Salami
COPPA Cured & Spiced Pork Shoulder
PROSCIUTTO Artisanal Cured Ham from Parma
12 each

-CHEESES-

UMBRIACO Veneto, "Drunken" Cow's Milk, Semi-Hard
PECORINO ORO ANTICO Toscana, Sheep's Milk, Hard
GORGONZOLA DOLCE Piemonte, Cow's Milk, Soft
12 each

-ANTIPASTI-

POLIPO Grilled Octopus, Umbrian Chickpeas, Tomato, Red Onion, Roasted Red Pepper, Black Olives, Sherry Vinaigrette	22
CALAMARI FRITTI Fried Calamari, Julienne Vegetables, Lemon-Chive Aioli	19
POLPETTINE Beef and Pork Meatballs, Ricotta, Pomodoro Sauce	15
PANE ALL'AGLIO Oven-Roasted Garlic Bread, Parmesan, Chili Flakes	7
MOZZARELLA IN CARROZZO Melted Cherry Tomato Sauce, Basil Pesto	14

-INSALATE-

CAESAR Romaine, Croutons, Shaved Parmesan	15
INSALATA DI ZUCCA E PERE Roasted Pumpkin, Caramelized Pear, Pumpkin Seeds, Balsamic Vinaigrette, Ricotta Salata	16
BARBABIETOLE Roasted Beets, Goat Cheese, Arugula, Hazelnuts, Beet Vinaigrette	16

PRIMI

SPAGHETTI POMODORO Tomato, Basil, Olive Oil	22
SIAMESE AGNOLOTTI Veal Ragu, Spinach & Taleggio Cheese, Truffle Pecorino Fonduta, Marsala Glaze	27
PICI ALLA TOSCANA Twisted Pasta Strands, Tuscan Beef-Pork Ragu	26
FRUTTI DI MARE Bread Crumb Tagliolini, Shrimp, Calamari, Mussels, Clams, White Wine, Tomato	30
PANSOTTI DI ZUCCA Butternut Squash Ravioli, Sage Brown Butter, Walnut Pesto, Amaretti Cookie	27

-SECONDI-

POLLA ALLA PARMIGIANA Breaded Chicken, Sauce Pomodoro, Mozzarella, Zucchini Tagliolini	30
BRANZINO CROCCANTE Mediterranean Branzino Filet, Cannellini Beans, Escarole, Sofrito, Saffron Aioli, Smoked Paprika Oil	35
BISTECCA ALLA GRIGLIA Grilled Skirt Steak, Baby Carrots, Broccolini, Fingerling Potatoes, Garlic Aioli, Salsa Verde	34
EGGPLANT PARMESAN Pomodoro, Mozzarella, Parmesan, Basil	24

-PIZZA-

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

MARGHERITA Mozzarella, Cherry Tomato & Basil	15
PARMA Prosciutto di Parma, Tomato & Mozzarella, Arugula	17
DIAVOLA Pepperoni, Tomato, Mozzarella	16
BIANCA Ricotta, Fontina, Mozzarella, Pecorino, Rosemary, Truffle Oil	17

-CONTORNI-

INSALATA MISTA
Mixed Greens, Honey Balsamic Vinaigrette 10

CAVALETTI DI BRUXELLES
Crispy Brussels Sprouts, Roasted Apple,
Pancetta, Mustard-Apple Cider Vinaigrette 12

PATATE CROCCANTI
Crispy Hand-Cut Potato Wedges,
Garlic Aioli 8

BROCCOLI RABE
Garlic, Hot Pepper 10

CHEF DE CUISINE *Atilio Ramos*

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness