

# 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 15

#### CAESAR

Romaine, Croutons, Shaved Parmesan 13

#### INSALATA DI ZUCCA PERA

Roasted Pumpkin, Caramelized Pear, Arugula, Radicchio, Pumpkin Seed, Pear-Balsamic Vinaigrette, Ricotta Salata 15

### CALDI

#### POLIPO

Octopus, Umbrian Chickpeas, Semi-dried Tomato, Red Onion, Roasted Red Pepper, Black Olives, Sherry Vinaigrette 22

#### TORTINI DI GRANCHIO

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

#### CALAMARI FRITTI

Fried Calamari, Julienne Vegetables, Lemon-Chive Aioli 17

#### POLPETTINE

Beef and Pork Meatballs, Ricotta, Pomodoro 13

#### COZZE AL FORNO

Baked Mussels, Prosciutto di Parma, Gaeta Olives, White Wine, Fontina Breadcrumbs, Baby Arugula 18

## -BRUSCHETTA-

with *giardiniera* 3pc. / 11 5pc. / 15

Tuscan Chicken Liver & Golden Raisins ~ Sicilian Eggplant Caponata ~  
~Herbed Ricotta, Squash, Balsamic ~ Heirloom Tomato, Basil, Balsamic ~

## -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

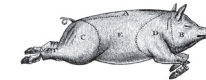
### BIANCA

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.*

## SALUMI -&- FORMAGGI



## -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-

IMBRIAGO *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

10/ea