

# nonna

PLEASE CALL 214.521.1800 TO PLACE YOUR ORDER

## ANTIPASTI, SOUP & SALADS

Little Gem Caesar with sourdough croutons	14
Gnocchi alla Romana: guanciale, spring peas, spring onion, mint & black pepper	16
Crispy Lamb Meatballs: garlic-yogurt sauce, cucumbers, shaved radish and arugula	16
Arugula, crispy speck, avocado, balsamic vinaigrette and parmigiano	14
Asparagus Milanese: vinaigrette, frisee, chopped farm egg, shaved reggiano, scallion	15

## PIZZE

Italian Sausage, shiitakes, red onion, mozzarella, parmigiano	22
Margherita: Housemade mozzarella, Bianco di Napoli plum tomatoes and basil	16
Aparagus, spring peas, speck, garlic, ricotta, cream, parmigiano, black pepper	20
The White Clam Pie	22

## PASTA FATTA IN CASA & PRIMI

Wood Oven Baked Lasagna: ragu Bolognese, plum tomato, house ricotta, mozzarella & reggiano	22
Tortellini di ricotta: spring onion, spring peas, asparagus, panna and black pepper	20
Penne alla Vodka with smashed meatball ragu	20
Spaghettini: Bianco di Napoli tomato, garlic, hot pepper, basil and parmigiano	19
Ravioli of Maine Lobster	25
Anson Mills Polenta with butter & parm: Gulf shrimp, smoked prosciutto, shiitakes, scallion	24
Cappelletti dal plin: pork sugo and roasted tokyo turnips	23
Quail Cacciatore: sausage, marble potatoes, hot cherry pepper, oregano	21
Fusilli: slow roasted pancetta, plum tomato, calabrian chile, parm & pecorino	20
Heritage pork chop w/ Sea island peas & salsa verde (w/a)	35
Colorado lamb chops: farro verde, beets, goat cheese & mint	40

Double Chocolate Cheesecake and Whipped Cream	8.5
Strawberry Short Cake	8.5
Semifreddo (one pint)	12

## SERGIO'S VINO DEL GIORNO

**FRANCIACORTA** (sparkling): Ca' Del Bosco Cuvee Prestige 2016 **\$60**

**VINO NOBILE DI MONTEPULCIANO**: Maria Caterina Dei 2015 **\$50**

**BAROLO**: Cavalli 2015 **\$75**

## COCKTAILS

American	13	Italian Kir	13	Negroni	14
Aperol Spritz	13	Side car	14	Old Fashioned	14