

# nonna

PLEASE CALL 214.521.1800 TO PLACE ORDER

## ANTIPASTI, SOUP & SALADS

Little Gem Caesar with sourdough croutons	14
Arugula, crispy speck, farm egg, marinated zucchini, carrots and turnips, herb vinaigrette	16
Antipasto mixto: Texas peach, pecorino di Lazio, LaQuercia prosciutto and old Balsamic	18
Compressed Watermelon, fresno chiles, cucumbers, feta and basil	15
Sformato of Hatch chile w/ Gulf Shrimp alla scampi	18

## PIZZE

Italian Sausage, shiitakes, red onion, mozzarella, parmigiano	22
Calabrese salami, Calabrian chiles, Caciocavallo di Bufala, tomato and parmigiano	21
Eggplant, pepper crema, mozzarella, basil, slow roasted tomatoes	18
The White Clam Pie	22

## PASTA FATTA IN CASA & SECONDI

Wood Oven Baked Lasagna: ragu Bolognese, plum tomato, house ricotta, mozzarella & reggiano	22
Tortellini di ricotta: mixed pepper crema, zucchini, squash and basil	20
Spaghettoni with Little Neck Clams ragu: guanciale, plum tomato, Calabrian chili, sicillian oregano	21
Penne: Gulf Shrimp, shiitake, roasted okra, sungold tomato passato, garlic and basil	22
Ravioli of Maine Lobster	25
Tajarin: Italian sausage, sweet onion soubise, cherry tomato butter, basil & parmigiano	22
Trompetti with Speck and mushroom ragu	20
Fusilli with local cherry tomatoes, garlic, pickled jalapenos, basil, evoo and ricotta salata	19
Strozzapreti with braised hen ragu, guanciale, texas corn, peppers, panna, basil & parm	20
Risotto Stuffed Quail in porchetta: zucchini, arugula, parmigiano and balsamic vinegar	32
A Bar N Ranch Chuck Tail Sirloin with Calabrian corn relish, marble potatoes & shiitake conserva	50

## DESSERT

Pistachio Praline Semifreddo (One Pint)	12
Seasonal Crostada with Vanilla Bean Gelato	8.5
Tiramisu	8.5

## NONNA FARM TO TABLE TAKE HOME MEAL KIT FEATURING PRISTINE INGREDIENTS

### FOR THE WEEK OF 8/3-8/8

KIT FOR 2: \$55 KIT FOR 4: \$110 KIT FOR 6: \$165

ANTIPASTO: Compressed Watermelon: smashed cucumber, hot peppers, feta, mint, basil, dill  
PRIMI: Baked Gypsy Peppers Stuffed with Lamb polpettini and a side of plum tomato passato, butter  
Basil & Parmigiano Reggiano  
SECONDI: Anson Mills Polenta Bianco with mascarpone & parmigiano, Gulf Shrimp,  
shiitakes, speck and fennel

### Suggested Wine Pairings:

Rosato "Rosamara" Valtenesi Costaripa '17 \$28  
Pinot Nero "Red Angel The Moonlight" '13 \$40  
Bolgheri Rosso "Poggio al Moro" Santini '17 \$60

Sourced From Comeback Creek Farm, Demases Farm, Bough Farm & Windy Meadows

Preparation Instructions Included