

nonna

Wednesday, January 13, 2021 Winter Menu

ANTIPASTI & SALADS

Lacinato Kale Salad: meyer lemon-anchovy cream, parm, scallions & buttered breadcrumbs	15
Tramezzini: Maine Lobster, butter, rosemary, lardo and petite-bitter mustard greens	18
Crispy Brussels Sprouts with caramelized colatura, black pepper and pecorino	13
Fall Fruits: Bosc pear, apples, pomegranate, endive, yogurt-mint vinaigrette, feta	14
Crispy Gnocchi alla Romana: brown butter, sage, parmigiano	15
Mixed baby lettuces, TX grapefruit, blood orange, avocado, champagne vinny & ricotta salata	15
Sformato of Cauliflower: fried egg, shaved radish, shaved fennel, micro greens	19

PIZZE

Lacinato kale, plum tomato, garlic, ricotta salata, Arbiquena EVOO	17
Prosciutto di Parma, black trumpet mushrooms, plum tomato, parm and cream	25
Italian sausage, caciocavallo di bufala, plum tomato-cream, arugula, parm	22
The White Clam Pie	24

PASTA FATTA IN CASA & PRIMI

Nido di Tajarin: prosciutto, farm egg & parmigiano reggiano	24
Linguine with Little Neck Clams: broccoli, white wine, shallots, garlic, evoo	22
Bucatini: bagna cauda, romanesco, cauliflower, black pepper and pecorino	18
Tortelli of Comice Pears, pecorino & ricotta: prosciutto, black pepper, panna & parmigiano	20
Tortellini di Koginut Squash: brown butter, sage, parmigiano and pecans	20
Orecchiette: Gulf Shrimp, pancetta, spinach, garlic, hot pepper & pecorino	22
Pici: spicy sausage, broccoli rabe, panna, garlic, hot pepper & pecorino	24
Rotolo al Forno: Ragu di Emilia, plum tomato, butter and sage	25
Lumache alla Vodka: smashed meatball ragu	21
Ravioli of Maine Lobster	26

SECONDI FROM THE WOOD OVEN

Gulf Coast Flounder: blood orange, ruby red grapefruit, butter, dill, turnip-vellutata	36
A Bar N Ranch Hanger Steak: rosemary-marble potatoes and mushroom conserva	50
Amish Chicken alla scarpariello: Anson Mills polenta bianco, parsley, evoo	26

Pistachio Praline Semifreddo	8.5
Lemon Olive Oil Cake w/ Lemon Curd, Blackberry Jam and whipped Mascarpone	8.5
Salted Chocolate Caramel Tart with coffee gelato	8.5

Sources for Tonight's Dinner Include: Riso Buono, Anson Mills, Baugh Farm, A Bar N Ranch, Regalis, Rancho Gordo, Fresca Italia, Demases Farms, Monterey Fish, Monticello Acetaia, Olio & Olive, Rancho Gordo, Windy Meadows, Comeback Creek Farm

COCKTAILS

Americano 13	Italian Kir 13	Negroni 14
Aperol Spritz 13	Side car 14	Old Fashioned 14
Boulevardier 14	Mezcal Mule 15	