

nonna

Friday, April 16, 2021

ANTIPASTI, SOUP & SALADS

Chopped: little gems, salami Napoli, ceci beans, spring onion, red wine vinny & mozzarella	14
Jumbo lump Blue Crab: Fennel vellutata & shaved, green almonds, radish, soft herbs & evoo	17
Arugula & Endive: slow roasted pancetta, balsamic, shaved parm	14

PIZZE

Morel mushrooms, shiitakes, leek-ricotta crema, hot pepper and parmigiano	17
Salami Calabrese, panna, jalapenos, caciocavallo di bufala and parm	21
The White Clam Pie	22

PASTA FATTA IN CASA & SECONDI

Tagliatelle: prosciutto Americano, English peas, porcini stock, butter, cream	21
Penne al Wagyu-Guanciale Bolognese	24
Ravioli of Maine Lobster	25
Tortellini di Ricotta & Chard: ceci beans, ramps, butter and parmigiano	20
Gulf Coast Flounder: english pea-green garlic spumante, asparagus & braised spring veg(w/a)	32
A Bar N Ranch Hanger Steak: green garlic-tomato smashed fingerlings & arugula	45

DOLCE

Nutella Cheesecake with Chocolate Ganache & Whipped Mascarpone	8.5
Pistachio Praline Semifreddo	8.5

Sources for Today's Lunch 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