

nonna

Tuesday April 20th, 2021

Spring Menu

ANTIPASTI & SALADS

Chopped: little gems, salami Napoli, ceci beans, spring onion, red wine vinny & mozzarella	15
Arugula & Endive: slow roasted pancetta, avocado, balsamico, shaved parm	16
Sformato of spring onions with crispy artichokes alla giudia, spuma di caciocavallo	18
Garden Lettuces Vinaigrette with shaved spring vegetables & ricotta salata	14
Marinated & shaved Baby Beets, fava beans, creme fraiche, fennel pollen, petite herbs	16
Arancini of spring vegetables with a crunchy slaw	17

PIZZE

Napoletana: broccolini, plum tomato, white anchovy, sliced garlic, ricotta salata, EVOO	21
Morel mushrooms, shiitakes, casatica di bufala crema, hot pepper and parmigiano	19
Salami Calabrese, panna, jalapenos, caciocavallo di bufala and parm	22
The White Clam Pie	24

PASTA FATTA IN CASA & PRIMI

Saffron Chittara: Whole Maine Lobster, english peas, green garlic crema, parsely	40
Spaghettoni Vongole: baby littleneck clams, broccolini, white wine, shallot, hot pepper	22
Triangoli Verde: Italian sausage, ricotta, plum tomato and pecorino	23
Bigoli in Salsa: slow caramelized spring onions, baby artichokes, anchovies & pecorino	18
Cavatelli alla gricia: guanciale, pink & black peppercorns, brussels sprouts, pecorino	23
Tortellini di Ricotta & Chard: ceci beans, ramps, butter and parmigiano	21
Tagliatelle al Wagyu-Guanciale Bolognese, plum tomato, parmigiano	25
Linguine Scampi: Gulf Shrimp, green garlic, leeks, Morels, parsley, butter-meyer lemon fuso	24
Fusilli with fava bean pesto: pistachios, parsley, basil, hot pepper, parmigiano, evoo	20
Gnocchetti with braised Hen ragu, caramelized asparagus, parsley and evoo	22
Ravioli of Maine Lobster	26

SECONDI FROM THE WOOD OVEN AND YAKITORI GRILL

Black Branzino with spicy clam brodo, saffron aioli and fresh ceci beans	38
A Bar N Ranch Hanger Steak: green garlic-tomato smashed red new potatoes & arugula	48

Rustic Seasonal Crostata with Vanilla Bean Gelato and Local Honey	8.5
Pistachio Praline Semifreddo	8.5
Nutella Cheesecake w/ dark chocolate ganache & vanilla bean mascarpone	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	