

nonna

Monday May 3rd, 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
Asparagus Milanese: farm egg, reggiano, white & green asparagus, breadcrumbs	17
Sformato of spring onions with crispy artichokes alla giudia, spuma di cacioavallo	18
Yakitori grilled Gulf White Shrimp with fava bean-artichoke salmorglio and Umbrian lentils	21
Garden Lettuces Vinaigrette with shaved spring vegetables & ricotta salata	14
Marinated & shaved Baby Beets, fava beans, creme fraiche, fennel pollen, petite herbs	16

PIZZE

Napoletana: broccolini, plum tomato, sliced garlic, ricotta salata, EVOO	21
Shiitake mushrooms, ricotta crema, hot pepper & charred ramp pesto	20
Salami Calabrese, panna, jalapenos, house made mozzarella and parm	22
The White Clam Pie	24

PASTA FATTA IN CASA & PRIMI

Spaghetini al Littleneck Clams casino: speck, serranos, panna, breadcrumbs and parsley	22
Triangoli of Italian sausage, ricotta and pecorino: Salsa Alfredo	23
Tagliatelle al Ragu Emilia-Romagna: panna, balsamico, parmigiano	26
Tortellini di Ricotta & Chard: ceci beans, ramps, butter and parmigiano	21
Garganelli: Truffle butter, prosciutto Americano, panna, shiitake mushrooms, parmigiano	25
Linguine Scampi: Gulf Shrimp, green garlic, leeks, favas, parsley, butter-meyer lemon fuso	24
Trompetti with smashed Chicken-Pancetta meatballs, green garlic, fennel pollen, parm	22
Fusilli: spring onion crema, romanesco and parmigiano	18
Gnocchetti with brown butter, spring onions, asparagus, crispy smoked prosciutto	22
Ravioli of Maine Lobster	26

SECONDI FROM THE WOOD OVEN AND YAKITORI GRILL

Gulf Flounder: favas, green garlic-spumante, white and green asparagus	32
Amish Chicken Saltimbocca: braised wild mushrooms and stinging nettle gremolata	28
A Bar N Ranch Wagyu Hanger Steak: fried artichokes alla giudia, colatura & arugula	48
Spicy Lamb Sausages: Umbrian lentils, dill-yogurt sauce and soft herbs	28

Rustic Seasonal Crostata with local honey mascarpone gelato	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, KNL Farms, 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		