

nonna

October 12, 2018 Lunch Menu

ANTIPASTI, SOUP & SALADS

Beets with slow cooked farm egg, creme fraiche, shiitake conserva and chives	14
Insalata Paesana: cauliflower, marble potatoes, salsa verde & caciocavallo di bufala	13
Lacinato kale with honeycrispy apples, slow roasted tesa, sherry-balsamic vinaigrette	13
Kabocha squash vellutata with crispy sweet onion	13

PIZZE

Casatica di bufala, shiitake mushrooms, lacinato kale, garlic, ricotta & hot pepper	18
Speck, plum tomato, red onion, hot pepper and pecorino romano	18
The White Clam Pie	20

PASTA & SECONDI

Spaghettoni with cauliflower, bagna cauda, Calabrian chile, panna & breadcrumbs	19
Saffron Chittara with Gulf white shrimp, kohlrabi, scallion, hot pepper and basil	19
Tagliatelle al ragu Bolognese	19
Ravioli of Maine lobster	24
Chicken Saltimbocca with speck, Acquerello rice and brasied collard greens	28
Gulf Red Snapper alla piccata with sautéed curly spinach and roasted kohlrabi	32

DESSERTS

Pistachio Praline Semi-freddo	7
Zeppole di Nonna	7

Our goal is to serve the best seasonal ingredients available, from local sources whenever possible.

Artwork provided by Barry Whistler Gallery: www.barrywhistlergallery.com