

nonna

February 22, 2019 Lunch Menu

ANTIPASTI, SOUP & SALADS

Zuppe: Umbrian style lentil soup with farro piccolo, parmigiano and Arbequina olive oil	11
Winter citrus, red endive, arugula, avocado, Maldon salt and feta	13
Maine Diver Scallops with brussels & their leaves, speck and Calabrian chile	20
Chopped: Little gems, castelfranco, apples, pomegranate & champagne-gorgonzola vinaigrette	13

PIZZE

Broccoli rabe, sliced garlic, plum tomato, pecorino romano and ricotta salata	18
Italian sausage, plum tomato, red onion, hot pepper, mozzarella and arugula	18
The White Clam Pie	20

PASTA & SECONDI

Sweet potato gnocchetti with braised hen, guanciale, shiitake mushrooms & cipollini onion	19
Penne al ragu Bolognese	19
Tajarin with casatica di bufala, Bloomsdale spinach, garlic, black pepper, panna & chives	18
Ravioli of Maine lobster	24
Gulf Red Snapper with blood orange-brown butter, celery root vellutata and shaved fennel	32
Chicken Saltimbocca with speck, roasted turnips and braised brussels greens	30

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