nonna

May 11th, 2012 Spring Lunch Menu

Antipasti

Comeback Creek Arugula, radishes local peaches and ricotta	10
Squash carpaccio with baby beets, pecorino and mint	12
Burrata with cavolo nero pesto	13
Warm salad of favas, baby artichokes and cipolline onions with *pecorino Toscana*	13
Tuscan-style minestrone soup	8
Pates: Campagnola and Ciccioli with crostone	12
Chopped Romaine with roasted pancetta, avocado and parmigiano reggiano	11
Garden lettuce salad with red wine vinaigrette and goat cheese crostini	9

Pizze alla Romana

House *mozzarella* and basil	15
Fennel salame, *caciocavallo*, tomato and garlic confit	15
White pizza of littleneck clams, sweet onions and fresh herbs) W/A	16

From the Wood Oven

Lasagne of ragu bolognese and housemade cheeses	15
Quail in porchetta with polenta and cippoline onions	18
Ravioli of Maine Lobster	20
Market fish with zucchini caponata and botarga	24
Lasagnette of ricotta filled squash blossoms, tomato ragu & basil	16
Porchetta Sandwich with *pecorino* and spicy rapini	15
Fried Softshell crab sandwich with crispy pancetta, arugula and spicy aioli	17
Berkshire Pork confit with peperonata and cannellini beans	15
Maine Lobster Roll	20

Desserts

Mexican chocolate panna cotta	5
Sticky toffee pudding	5
Praline nougatine *semifreddo* with pistachios and acacia honey	5

Our goal is to serve the best seasonal ingredients available, from local sources whenever possible.
Artwork provided by Barry Whistler Gallery: www.barrywhistlergallery.com