

nonna

September 8, 2010 Summer Menu

Antipasti and Salads

<i>Farro Piccolo</i> with slow roasted <i>guanciale</i> , shiitake mushroom conserva, and sunnyside up farm egg	12
<i>Prosciutto di San Danielle</i> with Israeli melon, arugula, and mint crema	12
Mixed baby beets with Mt. gorgonzola, Fuji apple, and watercress	11
Nancy's salad: Chopped little gems with spicy buttermilk dressing, avocado, shishito peppers and crispy <i>prosciutto</i>	13
<i>Burrata</i> with Sicilian style <i>caponata</i> and <i>crostone</i>	13
Local baby lettuces vinaigrette with goat cheese <i>crostini</i>	9
Grilled heart of romaine with roasted <i>pancetta</i> , avocado and shaved <i>parmigiano</i>	14

Pasta Fatta en Casa portions are sized as mid course, add \$7 for entree sized portion

<i>Fussilli</i> with plum tomato sauce, ricotta, and squash blossoms	14
<i>Strozzapreti</i> with housemade <i>salsicce</i> , cream peas, and <i>caciocavallo</i>	15
<i>Tagliatelle</i> with <i>prosciutto di San Danielle</i> and <i>chantrelles</i>	18
<i>Raddiatore all Amatriciana</i> : <i>pancetta</i> , roasted plum tomato, pecorino, and hot pepper	16
<i>Pappardelle al ragu Bolognese</i>	17
<i>Ravioli</i> of Maine lobster	22

Pizze all Romana

Roasted tomato and eggplant sauce, thinly sliced summer squash, and <i>burrata</i>	18
Salame, garlic confit, and <i>caciocavallo</i> , and tomato sauce	17
4 <i>Formaggi</i> , plum tomato sauce, cream, and oregano	16
White pizza of cherrystone clams, sweet onion and fresh herbs	17
<i>Margherita</i>	15

Secondi

Housemade <i>salsicce</i> with fresh tomato sauce, sautéed peppers and onions, and Anson Mills polenta	22
White shrimp with <i>salsa verde</i> , 'hen of the woods' mushrooms and cream peas	21
Pan roasted halibut with caper <i>spumante</i> , oven dried cherry tomatoes, and sautéed spinach	28
<i>Melanzane al forno</i> : thin layers of local eggplant baked with Housemade mozzarella, plum tomato sauce, <i>parmigiano</i> and basil	17

APERTIVI

Italian Kir	13
Prosecco, Nino Franco	12

COCKTAILS

Negroni	14
Hendrick's Cucumber "GT"	13
Hibiscus Cosmopolitan	14

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