

nonna

02/21/19 Winter Menu

SPUNTINI

Marinated & shaved baby beets with parm mousse, fennel pollen and basil	13
Piccolo Fritto: Ipswich clams, pickled jalapenos, vidalia onion	16
Crostone: Burrata, castelfranco, balsamic, Prosciutto Americano, parmigiano reggiano	15
Arancini alla amatriciana with mozzarella and arugula	14

ANTIPASTI & SALADS

Winter citrus, arugula, avocado, fennel crema & feta	15
Chopped salad with apples, pomegranate and champagne-gorgonzola vinaigrette	15
Maine Diver Scallops with brussels, smoked prosciutto, brussels leaves & Calabrian hot pepper	22
Sformato of broccoli aglio olio with crispy broccoli florets	15
Umbrian style lentil soup with farro piccolo, parmigiano & finishing olive oil	11

PIZZE

Broccoli rabe, sliced garlic, plum tomato, pecorino and ricotta salata	18
Brussels sprouts, ricotta crema, garlic, hot pepper, casatica di bufala & sweet onion	18
Italian sausage, plum tomato, red onion, hot pepper, oregano, mozzarella and arugula	18
The White Clam Pie	20

PASTA FATTA IN CASA & PRIMI portions are sized as mid course, add \$7 for entree sized portion

Tortellini di ricotta with blood orange zest, fennel pollen and parmigiano	19
Sweet potato gnocchetti with braised hen ragu, guanciale, shiitake mushrooms, cipollini onion & parmigiano	19
Spaghettini with littleneck clams, garlic, red onion, tomato, oregano, hot pepper and white wine	19
Penne with roasted cauliflower and walnut-arugula pesto	18
Saffron Chitarra with Acadian mussels scampi style	22
Tajarin with casatica di bufala, Bloomsdale spinach, black pepper, garlic, panna and chives	20
Spelt-Spaghetti with speck, brussels sprouts, vidalia, black pepper, pecorino	19
Lumache: slow roasted tesa, farm egg, vidalia, black pepper, pecorino-aka carbonara	18
Tagliatelle al ragu Bolognese	20
Ravioli of Maine lobster	24

SECONDI FROM THE WOOD OVEN

Gulf Snapper with blood-orange brown butter, celery root vellutata and shaved fennel	36
Shiitake-Risotto stuffed Quail in porchetta with arugula, parmigiano and balsamic	30
Whole Branzino Nero with cauliflower and salmoriglio	55
A Bar N Ranch Ribeye with crispy-rosemary marble potatoes and castelfranco	75
Chicken Saltimboca with speck, roasted turnips and braised turnip greens	28

Sources for Tonight's Dinner Include: Comeback Creek Farm, Regalis, Anson Mills, Don Baugh Farm, A Bar N Ranch, J.T. Lemley, Rancho Gordo, Fresca Italia, Vital Farms, Monterey Fish, Monticello Acetaia, Europe's Best, Windy Meadows, Demases Farm

COCKTAILS

Americano 13	Italian Kir 13	Negroni 14
Aperol Spritz 13	Side car 14	Old Fashioned 14