

nonna

February 4, 2012 Winter Menu

Antipasti

Charcoal grilled baby octopus with salad of potatoes, parsley & celery	12
<i>Fritto Misto</i> : Monterey calamari, artichokes & vidalia onions	14
Salumi & cheese: <i>Speck, finocchieta, calabrese, piccante, Toscana, soppressata, mortadella</i> and <i>burrata with gnoccho fritto</i> (for 2)	22
<i>Ciccioli & Pate Campagnola with crostone</i>	12
Meatball sliders on my grandmothers rolls with house mozzarella (W/A)	11
Wagyu beef tongue <i>tonnato</i>	12
<i>Escarole</i> with red onion, walnuts and <i>pecorino grand cru</i>	9
Baby beets with citrus, avocado, watercress & house ricotta	12
Grilled heart of romaine with roasted pancetta, avocado, and and <i>parmigiano</i>	14

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

Wood Oven <i>baked Raviolo</i> with braised chard and ricotta with farm egg	17
Chittara with Nantucket bay scallops, <i>pancetta</i> & <i>Calabrian</i> hot pepper	18
<i>Gemelli</i> with red wine braised squid, marrow bones, tomato & hot pepper	17
<i>Tortelli</i> of roasted cauliflower with brown butter, capers and <i>pecorino</i>	16
<i>Tortelloni</i> of roasted <i>porchetta</i> with dried orange zest and fennel pollen	16
<i>Radiatorre all Amatriciana: guanciale, hot pepper, tomato & pecorino</i>	15
<i>Lasagna</i> of Italian American style Sunday ragu (while available)	16
<i>Pappardelle al ragu Bolognese</i>	17
<i>Ravioli</i> of Maine lobster	22

Pasta Tasting: 5 courses, please inquire

Pizze alla Romana

House <i>mozzarella, panna</i> and basil	15
Fennel <i>salame, caciocavallo, tomato</i> and garlic confit	16
Plum tomato, <i>ricotta stagionata, oregano, garlic</i> and hot pepper	15
White Pizza of <i>cherrystone clams, sweet onion</i> and fresh herbs	17

From the Wood Oven & Wood Grill

Red snapper <i>piccata</i> with braised baby artichokes	28
<i>Petrale sole</i> with Dungeness crab, <i>spumante</i> & braised chard	30
Charcoal grilled Prime Ribeye with a salad of roasted shiitake mushrooms, endive & shaved <i>parmigiano</i>	35
Charcoal grilled Rabbit with rosemary roasted potatoes & arugula	25
Housemade sausage & Quail in <i>porchetta</i> with Anson mills polenta	26

APERTIF

Americano	11
Italian Kir	13
Prosecco, Conti Neri	13
Black Manhattan	14
Triple A	14

COCKTAILS

Basil Lemondrop	12
Aviation	13
Pear Martini	14
Rob Roy	12
New Pal	13