

nonna

10/17/18 Autumn Menu

SPUNTINI

Fritto: Gulf white shrimp, pickled jalapeno peppers, vidalia onions & aioli	16
Prosciutto Americano with parmigiano mousse, petite arugula and balsamic	18

ANTIPASTI & SALADS

Insalata Paesana: cauliflower, marble potatoes, radish, caciocavallo di bufala, salsa verde	14
Marinated baby beets with slow cooked farm egg, creme fraiche, shiitake conserva and chives	14
Sformato of curly spinach with casatica di bufala, garlic, carte di musica and basil	15
Vellutata with celery heart with olio di Toscana	10
Lacinato kale with honeycrisp apples, slow roasted tesa, sherry-balsamic vinaigrette and parmigiano	14
Chopped: Little gems, red endive, garbanzo beans, soppressata, red onion, soft herbs, pecorino	14

PIZZE

Italian sausage, plum tomato, vidalia onion, lacinato kale and caciocavallo di bufala	18
Speck, plum tomato, red onion, hot pepper, pecorino romano, arugula and parmigiano	18
Plum tomato, mozzarella, basil, cream	17
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 chanterelles, plum tomato, garlic, panna, basil and parmigiano	19
Tonnarelli with cauliflower, bagna cauda, Calabrian chile, scallion, panna and buttered breadcrumbs	18
Trompetti with sea island peas, cavolo nero, speck and parmigiano	17
Casoncelli of lamb shank with fennel pollen, lemon zest, butter and parsley	19
Tajarin with casatica di bufala, shiitake mushrooms, garlic, black pepper and chives	19
Saffron Chitarra with Gulf white shrimp, scallion, chili flakes, kohlrabi and basil	20
Sweet potato gnocchetti with brown butter, lemon, hazelnuts, sage and parmigiano	17
Tagliatelle al ragu Bolognese	19
Spaghettini with littleneck clams, broccoli rabe, white wine, shallots and hot pepper	19
Ravioli of Maine lobster	24

SECONDI FROM THE WOOD OVEN

Gulf Red Snapper alla piccata with sautéed curly spinach and roasted kohlrabi	36
Berkshire pork chop with speck, brussels sprouts, Calabrian chile, vidalia onions and parsley	38
Chicken saltimbocca with Anson Mills polenta and braised lacinato kale	26
A Bar N Ranch Ribeye with whipped sweet potato and charred broccoli rabe	75

Sources for Tonight's Dinner Include: Comeback Creek Farm, 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