

nonna

December 2, 2008 Autumn Dinner

Salumi

Toscana, rosette de Lyon, coppa, finocchieta, speck, bresaola
and housemade ciccioli 18.00

Antipasti

Salad of Louisiana and Texas citrus, avocado, wild arugula and ricotta salata 10.00
Arancini: risotto balls stuffed with mozzarella di bufala (while available) 10.00
Baby beets with comice pear, mountain gorgonzola and watercress 10.00
Local baby lettuces vinaigrette with herbed goat cheese crostini 9.00
Texas bibb lettuces with avocado, celery heart, scallion and parmigiano 10.50
Farm egg sunny side up with roasted pancetta, bruschetta and bitter greens 11.00
Kabocha and butternut squash soup
with grilled Maine diver scallop and old balsamic (while available) 14.00

Pizze

Mozzarella di bufala and basil 16.00
Housemade pancetta, garlic and arugula 16.00
White pizza of cherrystone clams, sweet onion, leeks and fresh herbs (while available) 17.00

Primi

Black and white truffle tagliatelle with fonduta Valdostana 17.00
Raviolini of Maine lobster (while available) 24.00
Maltagliati al ragu Bolognese 17.00
Tajarin with prosciutto di San Daniele, sage and parmigiano 17.00
Pici with spicy Berkshire pork rib ragu and ricotta salata (while available) 18.00

From the Wood Oven

Nova Scotia halibut with East Texas sundried tomato spumante and roasted mushrooms 28.00
Puglian style braised Mt. Rosen Colorado lamb shank
with parsley fingerling potatoes (while available) 29.00
Scallopine of veal saltimbocca and Anson Mills polenta (while available) 26.00
Porchetta: Roasted Berkshire pork loin and belly with cannellini beans 24.00