



# NONNINA

## *Starters*

<b>Antipasti della Nonnina (gf)</b>	<b>15</b>
<i>Spicy soppressata, roasted peppers, olives, onions, Calabrian chili, artichokes, oven dried tomatoes, Parmigiano</i>	
<b>Polpette alla Nonnina</b>	<b>12</b>
<i>Prime short rib meatball, tomato sauce, Parmigiano-Reggiano, basil</i>	
<b>Salciscie e Pepperoni (gf)</b>	<b>16</b>
<i>Italian sausage, sweet bell peppers, garlic, spicy tomato sauce</i>	
<b>Fritto Misto</b>	<b>18</b>
<i>Crispy fried calamari, shrimp, bay scallops, lemon, zucchini, and herbs</i>	

## *Salads*

*Add to any salad | chicken – 5 | shrimp – 6 | meatball – 7 |*

<b>Cavolo (gf)</b>	<b>13</b>
<i>Organic baby kale, roasted squash, candied pecans, croutons, Lemon parmesan dressing, shaved Parmigiano</i>	
<b>Pere – Formaggio e Nociola (gf)</b>	<b>15</b>
<i>Butter lettuce, radicchio, Chianti poached pears, micro greens, goat cheese, toasted hazelnuts, citrus and honey</i>	
<b>Burrata (gf)</b>	<b>18</b>
<i>Thinly sliced imported prosciutto di Parma, roasted apple, cherry tomatoes, burrata cheese, Saba, crostini</i>	
<b>Chopped Antipasto</b>	<b>13</b>
<i>Romaine lettuce, spicy salami, Mediterranean olives, chickpeas, tomatoes, onion, Provolone cheese</i>	

## *Pizza*

<b>Margherita</b>	<b>14</b>
<i>Local mozzarella, San Marzano tomato sauce, basil</i>	
<b>Chicken + Spinach</b>	<b>17</b>
<i>Local mozzarella, crumble chicken, olive oil, roasted garlic, spinach, cherry tomatoes, artichokes and lemon zest</i>	
<b>Capricciosa</b>	<b>18</b>
<i>San Marzano tomato sauce, fior di latte, prosciutto cotto, mushrooms, Mediterranean olives, roasted artichokes</i>	
<b>Frutti Di Mare</b>	<b>23</b>
<i>Tomato basil sauce, oregano, garlic, calamari, shrimp, bay scallops, Mediterranean mussels and little neck clam</i>	
<b>Pepperoni</b>	<b>17</b>
<i>Tomato basil sauce, artesian pepperoni, Calabrian peppers, fresh mozzarella</i>	
<b>Cavoletti</b>	<b>17</b>
<i>Roasted Brussel sprouts, caramelized onion, house cured pancetta, roasted apples, Saba reduction</i>	



## Pastas

*All pasta is made in-house. Ask your server for a display tray.*

*Gluten-free pasta and appetizer portions available upon request.*

<b>Linguini Frutti di Mare (gfa)*</b>	25
<i>Squid ink linguini, mussels, clams, shrimp, calamari, bay scallops, garlic and San-Marzano cherry tomatoes</i>	
<b>Bucatini alla Carbonara (gfa)*</b>	19
<i>Homemade hollow spaghetti, egg yolks, house cured pancetta, Pecorino Romano</i>	
<b>Mafalde(gfa)*</b>	23
<i>Wide waved spinach flavor pasta, mushrooms, oven dried tomatoes, asparagus, chopped black truffles, arugula</i>	
<b>Rigatoni (gfa)*</b>	19
<i>Homemade rigatoni pasta with vodka sauce</i>	
<b>Spaghetti &amp; Meatballs (gfa)*</b>	20
<i>Homemade spaghetti pasta, tomato basil sauce, jumbo meatball</i>	
<b>Ravioli Con Zucca*</b>	22
<i>Chestnut flavor stuffed pasta with spiced pumpkin tossed in walnut sauce, sage and Saba reduction</i>	

## Main

<b>Salmone (gf)*</b>	28
<i>Pan seared Scottish salmon, squash puree, leeks, parsnips, turnips, carrots, farro, lemon caper sauce</i>	
<b>Chicken Parmigiana*</b>	23
<i>Breaded, flattened, chicken breast, mozzarella, Parmigiano, spaghetti pasta, tomato basil sauce</i>	
<b>Vegetali al Forno (gfa)</b>	18
<i>Wood fired mushrooms, zucchini, yellow squash, sweet bell peppers, polenta, radicchio, spinach, aged balsamic</i>	
<b>Clark Street Burger*</b>	15
<i>8oz seared beef patty, potato bun, cheddar, mayo, lettuce, tomato, grilled onions, pickles, fries.   Add bacon – 2</i>	
<b>Bistecca (gf)*</b>	42
<i>16oz New York steak, pan seared, herbs, garlic, olive oil, gorgonzola cream sauce, chives</i>	

## Sides

Asparagus   Fries   Broccoli   Roasted Carrots   Brussel Sprouts	9
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*GF: gluten-free menu item. GFA: gluten free available. Other items can be made gluten-free upon request. Please inform your server of any allergies. \*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*

NONNINA | 340 NORTH CLARK STREET | 312.822.0077

*Executive Chef: Miguel Solacia*