



NONNINA

Starters

Antipasti della Nonnina (gf)	15
<i>Spicy soppressata, roasted peppers, olives, onions, Calabrian chili, artichokes, oven dried tomatoes, Parmigiano</i>	
Polpette alla Nonnina	11
<i>Prime short rib meatball, tomato sauce, Parmigiano-Reggiano, basil</i>	
Salciscie e Pepperoni (gf)	14
<i>Italian sausage, sweet bell peppers, garlic toast, spicy tomato sauce</i>	
Fritto Misto	15
<i>Crispy fried calamari, shrimp, bay scallops, lemon, zucchini, and herbs</i>	
Carpaccio di Manzo (gf)	14
<i>Thin sliced peppered beef tenderloin, Dijon cream, olive oil, baby arugula, shaved Parmigiano</i>	
Polpo	18
<i>Grilled octopus, roasted fingerling potatoes, sweet bell peppers, cherry tomatoes, green onions, lemon oil, tonnato sauce</i>	

Salads

Add to any salad | chicken – 5 | shrimp – 6 | meatball – 7 | steak – 8

Cavolo (gf)	12
<i>Organic baby kale, quinoa, grapefruit, orange segments, currants, asparagus, Lemon parmesan dressing, shaved Parmigiano</i>	
Caprese Classica (gf)	12
<i>Local mozzarella, heirloom tomatoes, basil, olive oil, aged balsamic</i>	
Cobb Classica (gf)	13
<i>Mixed greens, boiled eggs, pancetta, grilled chicken, tomatoes, corn, gorgonzola, red onion, cucumber, avocado</i>	
Burrata (gf)	18
<i>Thinly sliced imported prosciutto di Parma, summer peaches, burrata cheese, aged balsamic, fresh mint</i>	
Panzanella (gf)	12
<i>Tuscan bread salad, heirloom tomatoes, cucumbers, red onions, chickpeas, toasted bread, red wine vinegar</i>	
Chopped Antipasto	12
<i>Romaine lettuce, spicy salami, Mediterranean olives, chickpeas, tomatoes, onion, Provolone cheese</i>	

Pizza

Margherita	14
<i>Local mozzarella, San Marzano tomato sauce, basil</i>	
Chicken + Spinach	15
<i>Local mozzarella, marinated chicken, olive oil, roasted garlic, spinach, cherry tomatoes, artichokes and lemon zest</i>	
Sausage + Peppers	15
<i>San Marzano tomato sauce, homemade Italian sausage, sweet bell peppers, Mozzarella cheese, onions & pepperoncini</i>	
Four Cheese + Tomatoes	14
<i>Fresh mozzarella, Parmigiano, gorgonzola, ricotta, heirloom tomatoes, aged balsamic and olive oil</i>	
Diavola	15
<i>Spicy tomato sauce, spicy salami, basil, fresh mozzarella</i>	

Pastas

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

Gluten-free pasta and appetizer portions available upon request.

Linguini Frutti di Mare (gfa)*	25
<i>Squid ink linguini, mussels, clams, shrimp, calamari, bay scallops, garlic and San-Marzano cherry tomatoes</i>	
Bucatini alla Carbonara (gfa)*	19
<i>Homemade hollow spaghetti, egg yolks, house cured pancetta, English peas, Pecorino</i>	
Tortellini con Funghi	23
<i>Stuffed pasta with ricotta chopped black truffles, parmesan cheese, tossed in porcini broth, Butter, mixed wild mushrooms, shaved black truffles</i>	
Fettuccine con Gamberi (gfa)*	24
<i>Homemade ribbon pasta tossed with jumbo shrimp, broccoli crowns, garlic, pine nut basil pesto</i>	
Rigatoni (gfa)*	19
<i>Homemade rigatoni pasta with choice of sauce (Bolognese, vodka, marinara, pesto Genovese)</i>	
Spaghetti & Meatballs (gfa)*	19
<i>Homemade spaghetti pasta, tomato basil sauce, jumbo meatballs</i>	
Maccheroni con Salsiccia (gfa)*	21
<i>Homemade Maccheroni pasta, Italian sausage, sweet bell peppers, spicy tomato sauce</i>	

Main

Salmone (gf)*	28
<i>Pan seared Scottish salmon, carrot puree, summer vegetables, fregola, lemon caper sauce</i>	
Chicken Parmigiana*	23
<i>Breaded, flattened, chicken breast, mozzarella, Parmigiano, spaghetti pasta, tomato basil sauce</i>	
Pollo al Vesuvio (gf)*	25
<i>Half roasted Amish chicken, rosemary, white wine, garlic, peas, potato wedges</i>	
Vegetali al Forno (gfa)	18
<i>Wood fired mushrooms, zucchini, yellow squash, sweet bell peppers, polenta, radicchio, spinach, aged balsamic</i>	
Clark Street Burger*	14
<i>8oz seared beef patty, potato bun, cheddar, mayo, lettuce, tomato, grilled onions, pickles, fries. Add bacon – 2</i>	
Veal Piccata (gfa)*	24
<i>Three veal medallions pounded, spaghetti pasta folded into a creamy piccata sauce</i>	

Sides

Asparagus Fries Broccoli Roasted Carrots Brussel Sprouts Roasted Mushrooms	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.*