

NONNINA

Happy Hour!

At the Bar Only Monday–Friday 3–6pm

House Wine \$6

Red, White and Prosecco

Cocktails \$7

Nicolleta

House infused Lemon–Rosemary Vodka, St–Germain, grapefruit juice, lime juice

Isabella

Whiskey, Zucca Rabarbaro Amaro, ginger liqueur

Lidia

Bourbon, raw sugar, bitters, Filthy cherry garnish

Margherita

Tequila, simple syrup, lime juice

Aperol Spritz

Aperol, Prosecco, Soda Water

Bar Small Bites

(Served only in the bar area)

Iceberg Wedge \$6

Cherry tomatoes, egg, crispy pancetta, blue cheese dressing

Parmesan Truffle Fries \$6

Norwich potato, parmesan cheese, chopped black truffles

Arancini \$7

Roman traditional fried rice balls, mixed wild mushrooms, mozzarella cheese

Nonnina Meatballs \$7

Short ribs, grandma style meatballs, tomato sauce, basil, parmesan cheese

Prime Cheese Burgers \$10

Two 2oz patty served w cheddar cheese, pickles, red onions, lettuce and mayo

Oysters in Half Shell \$10

Half dozen oysters, champagne mignonette

GF: gluten-free menu item. 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 Salvia