

# NONNINA

Items marked can be made (gf) gluten free, (v) vegetarian, (🌿) vegan

## Antipasto

<b>Cured Meats</b> (gf)	19
<i>Cured Italian Meats with roasted &amp; pickled vegetables</i>	
<b>Cheese Board</b> (gf)(v)	18
<i>Assortment of Italian Cheeses, Crostini, Mostarda</i>	
<b>Pork Belly &amp; Polenta</b> (gf)	18
<i>Slow Cooked House Made Pork Belly, Roasted Brussels Sprouts, Herb Polenta</i>	
<b>Meatballs</b>	14
<i>Prime Short Rib Meatball, Tomato Sauce, Basil, Parmigiano-Reggiano, crostini</i>	
<b>Sausage &amp; Peppers</b> (gf)	18
<i>Italian Fennel Sausage, Bell Peppers, Garlic, Polenta, Spicy Tomato Sauce</i>	
<b>Fritto Misto</b>	20
<i>Crispy Fried Calamari, Shrimp, Bay Scallops, Lemon, Zucchini, Basil Pesto-Caper Dressing</i>	
<b>Roasted Octopus</b> (gf)	23
<i>Roasted Mediterranean Octopus, Artichokes, Arugula, Potatoes, Squid Ink-Balsamic Dressing, Lemon Marmalade</i>	
<b>Eggplant</b> (v)	17
<i>Breaded Eggplant, Local Mozzarella, Roasted Cherry Tomatoes, Arugula, Aged Balsamic</i>	

## Salads

Add to any salad | chicken + 5 | shrimp + 6 | meatball + 7

<b>Mushroom &amp; Kale</b>	18
<i>Organic Baby Kale with Lump Crab, Pickled Mushrooms, Crispy Chickpea Polenta, Truffle Hummus, Lemon Calabrese Vinaigrette</i>	
<b>Cauliflower</b>	16
<i>Roasted Cauliflower, Asparagus, Goat Cheese, Arugula, Frisee, Lemon-Honey Dressing, Crostini</i>	
<b>Burrata</b> (gf)(v)	22
<i>Thinly Sliced Prosciutto, Roasted Beets, Chicory, Arugula, Orange Jam</i>	
<b>Chopped</b> (gf)(🌿)	17
<i>Romaine, Salami, Olives, Chickpeas, Tomato, Onion, Provolone Cheese, Red Wine Vinaigrette</i>	
<b>Caesar</b> (gf)(🌿)	14
<i>Romaine Hearts, Crispy Pancetta, Shaved Brussels Sprouts, Focaccia Croutons, Parmesan Dressing</i>	

## Wood Fired Pizza

<b>Margherita</b> (v)	19
<i>Fresh Mozzarella, Plum Tomato, Fresh Basil</i>	
<b>Chicken &amp; Spinach</b> (v)	22
<i>Fresh Mozzarella, Chicken, Spinach, Cherry Tomato, Artichoke, Garlic, Lemon-Zest, Extra Virgin Olive Oil</i>	
<b>Pepperoni</b>	23
<i>Tomato Basil Sauce, Soppressata, Calabrese Peppers, Fresh Mozzarella</i>	
<b>Broccoli-House Made Sausage</b> (v)	24
<i>Broccoli, House made Sausage, Garlic, Olive Oil, Chili Flakes, Mozzarella</i>	

## Housemade Pastas

*Pastas marked (gf) can be made with gluten free penne pasta*

<b>Pappardelle (gf)</b>	27
<i>Ribbon cut pasta, braised short rib ragu, parmigiano</i>	
<b>Squid Ink Spaghetti (gf)</b>	29
<i>lobster, shrimp, bell peppers, roasted tomatoes, arugula, lobster brodo, anchovy breadcrumbs</i>	
<b>Carbonara (gf)(v)</b>	25
<i>Hollow Spaghetti, house cured pancetta, egg yolk, Pecorino Romano Cheese</i>	
<b>Bucatini (gf)</b>	24
<i>Truffle infused pasta, wild mushrooms, egg yolk, Pecorino Romano cheese, Porcini sauce</i>	
<b>Rigatoni (gf)()</b>	24
<i>Rigatoni Pasta, Vodka Sauce</i>	
<b>Gnocchi</b>	26
<i>Smoked ricotta gnocchi, wild boar bolognese, kale, ricotta salata</i>	
<b>Ravioli (v)</b>	25
<i>Fontina filled ravioli, asparagus, Mediterranean olives, cherry tomatoes, parmesan broth</i>	
<b>Orecchiette (gf)(v)</b>	26
<i>Spinach pasta, brocolini, prosciutto, house made sausage, chili flakes, pecorino, lemon bread crumbs</i>	
<b>Risotto (gf)(v)</b>	MP
<i>Seasonal Risotto of the Day</i>	

## Main

<b>Roasted Duck (gf)</b>	38
<i>Pan roasted duck breast, slow braised duck leg ragu, Beluga Lentils, cauliflower, arugula</i>	
<b>Pork Ossobuco</b>	36
<i>Slow cooked pork shank, risotto with roasted cherry tomato, arugula, parmigiano</i>	
<b>Bistecca* (gf)</b>	55
<i>16oz NY, Bone marrow, roasted potatoes, brussels sprouts, roasted garlic sabayon</i>	
<b>Salmon (gf)</b>	34
<i>Fregola, butternut squash puree, swiss chard, pickled cherries, brown butter</i>	
<b>Fish of the Day (gf)</b>	MP
<i>Seasonal Fish of the Day</i>	
<b>½ Roasted Amish Chicken (gf)</b>	33
<i>Oven roasted Amish chicken, herbed polenta, artichokes, mushrooms, spinach, truffle marsala sauce</i>	
<b>Chicken Parmesan</b>	26
<i>Breaded Chicken, mozzarella, parmigiano, spaghetti, pomodoro Sauce.</i>	

## Sides For Eva 12

Herbed Potatoes | Brussels Sprouts & Pancetta | Polenta | Broccolini | Spicy Calabrese Roasted Cauliflower

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*Please inform your server of any allergies.*

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*

*\*Items can be served raw or undercooked or contain undercooked ingredients. 3.6.23*