

# NONNINA

## *Antipasto*

<b>Cured Meats</b>	15
<i>Cured Italian Meats, Roasted Peppers, Onions, Artichokes, Oven Dried Tomatoes, Parmigiano</i>	
<b>Cheese Board</b>	15
<i>Assortment of Italian cheeses, Crostini, Mostarda</i>	
<b>Pork Belly &amp; Polenta</b>	17
<i>Slow cooked House made Pork Belly, Roasted Brussel Sprouts, Herb Polenta</i>	
<b>Meatballs</b>	12
<i>Prime Short Rib Meatball, Tomato Sauce, Basil, Parmigiano-Reggiano</i>	
<b>Sausage &amp; Peppers</b>	16
<i>Italian fennel Sausage, Bell Peppers, Garlic, spicy Tomato Sauce</i>	
<b>Fritto Misto</b>	18
<i>Crispy fried Calamari, Shrimp, Bay Scallops, Lemon, Zucchini, Basil Pesto-Caper Dressing</i>	
<b>Grilled Octopus</b>	16
<i>Grilled baby Octopus, Roasted Peppers, Potatoes, Calabrese Pepper Marmalade</i>	

## *Salads*

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

<b>Kale</b>	13
<i>Organic baby Kale, Roasted butternut Squash, candied Pecans, Croutons, Lemon Parmesan dressing</i>	
<b>Beets</b>	14
<i>Roasted Red and Yellow Beets, Watercress, Goat Cheese crema, Walnut-Sherry Dressing</i>	
<b>Burrata</b>	18
<i>Thinly sliced Imported Prosciutto di Parma, Fennel, Blood Orange, Arugula, Burrata, Green Goddess Dressing</i>	
<b>Chopped</b>	14
<i>Romaine, Salumi, Olives, Chickpeas, Tomato, Onion, Provolone Cheese</i>	
<b>Caesar</b>	13
<i>Romaine hearts, crispy Pancetta, shaved Brussel Sprouts, Focaccia Croutons, Parmesan dressing</i>	
<b>Eggplant</b>	18
<i>Breaded Eggplant, Local Mozzarella, Roasted Cherry Tomatoes, Arugula, Balsamic</i>	

## *Pizza*

<b>Margherita</b>	14
<i>Local Mozzarella, San Marzano Tomato, torn Basil</i>	
<b>Chicken &amp; Spinach</b>	17
<i>Local Mozzarella, Chicken, Spinach, Cherry Tomato, Artichoke, Garlic, Lemon-Zest, Extra Virgin Olive Oil</i>	
<b>Leek &amp; Mushroom</b>	18
<i>Leek Confit, Wild Mushrooms, Black Truffle, Tomini, Fiori di latte</i>	
<b>Crispy Calamari</b>	21
<i>Arugula, crispy Calamari, Garlic, Extra Virgin Olive Oil, Lemon Crema</i>	
<b>Pepperoni</b>	18
<i>Tomato basil Sauce, Artesian Pepperoni, Calabrese Peppers, Fresh Local Mozzarella</i>	

<b>Nduja &amp; Goat Cheese</b>	<b>19</b>
<i>Tomato Sauce, Balsamic Roasted Red Onion, house cured Pancetta, Nduja, Mozzarella, Goat Cheese</i>	
<b>Four Cheese</b>	<b>17</b>
<i>Gorgonzola, Mozzarella, Ricotta, Parmesan, Pistachio, Honey, Extra Virgin Olive Oil</i>	

## *Housemade Pastas*

<b>Pappardelle</b>	<b>25</b>
<i>Ribbon cut pasta, Braised Short Rib ragu, Parmesan</i>	
<b>Frutti di Mare</b>	<b>25</b>
<i>Squid Ink Linguini, Mussels, Clams, Shrimp, Bay Scallops, Garlic, Anchovies, Spicy Marinara</i>	
<b>Carbonara</b>	<b>19</b>
<i>Hollow Spaghetti, house cured Pancetta, Egg Yolk, Pecorino Romano Cheese</i>	
<b>Fettuccini</b>	<b>20</b>
<i>Spinach Fettuccini with Roasted Cauliflower-Mushroom “Bolognese”, Spinach, Tomato-Truffle Pomodoro</i>	
<b>Rigatoni</b>	<b>19</b>
<i>Rigatoni pasta, Vodka Sauce</i>	
<b>Spaghetti</b>	<b>21</b>
<i>Spaghetti Pasta, Nonnina Meatball, Pomodoro</i>	
<b>Gnocchi</b>	<b>20</b>
<i>Ricotta Gnocchi, Tuscan Kale, Winter Vegetables, Parmesan Broth</i>	
<b>Ravioli</b>	<b>24</b>
<i>Lobster and Corn filled Pasta, Lobster broth, Leeks, Cherry Tomatoes, Fresh herbs</i>	
<b>Risotto</b>	<b>MP</b>
<i>Seasonal Risotto of the Day</i>	

## *Main*

<b>Salmon</b>	<b>28</b>
<i>Pan Roasted Scottish Salmon, Spinach, Artichoke, San Marzano Tomatoes, Fregola, Pistachio Pesto</i>	
<b>Fish of the Day</b>	<b>MP</b>
<i>Seasonal Fish of the Day</i>	
<b>Chicken Parmesan</b>	<b>23</b>
<i>Breaded Chicken, Mozzarella Cheese, Parmigiano Cheese, Spaghetti, Pomodoro Sauce</i>	
<b>Chicken Vesuvio</b>	<b>25</b>
<i>Oven Roasted Amish Chicken, Fingerling Potatoes, Peas, Vesuvio Sauce</i>	
<b>Bistecca</b>	<b>45</b>
<i>16 oz. Grilled New York, Wood Oven Roasted Asparagus, Potatoes, Black Pepper-Pecorino Zabaglione</i>	
<b>Cheese Burger</b>	<b>15</b>
<i>8 oz. Grilled Beef patty, Wild Mushrooms, Fontina Cheese, Truffle mayo, parmesan Fries</i>	
<b>Grilled Vegetable</b>	<b>18</b>
<i>Farro Ragu, Squash Puree, Roasted Seasonal Vegetables, Saba</i>	

## *Sides*

Asparagus   Fries   Herbed Potatoes   Honey Roasted Carrots   Brussel Sprouts   Polenta   Cauliflower	<b>9</b>
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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.*