

NONNINA

Antipasto

Cured Meats	15
<i>Cured Italian Meats, Roasted Peppers, Onions, Artichokes, Oven Dried Tomatoes, Parmigiano</i>	
Cheese Board	15
<i>Assortment of Italian Cheeses, Crostini, Mostarda</i>	
Pork Belly & Polenta	17
<i>Slow Cooked House Made Pork Belly, Roasted Brussels Sprouts, Herb Polenta</i>	
Meatballs	12
<i>Prime Short Rib Meatball, Tomato Sauce, Basil, Parmigiano-Reggiano</i>	
Sausage & Peppers	16
<i>Italian Fennel Sausage, Bell Peppers, Garlic, Spicy Tomato Sauce</i>	
Fritto Misto	18
<i>Crispy Fried Calamari, Shrimp, Bay Scallops, Lemon, Zucchini, Basil Pesto-Caper Dressing</i>	
Grilled Octopus	16
<i>Grilled Baby Octopus, Roasted Peppers, Potatoes, Calabrese Pepper Marmalade</i>	

Salads

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

Kale	13
<i>Organic Baby Kale, Roasted Butternut Squash, Candied Pecans, Croutons, Lemon Parmesan Dressing</i>	
Beets	14
<i>Roasted Red and Yellow Beets, Watercress, Goat Cheese Crema, Walnut-Sherry Dressing</i>	
Burrata	18
<i>Thinly Sliced Imported Prosciutto di Parma, Fennel, Blood Orange, Arugula, Burrata, Green Goddess Dressing</i>	
Chopped	14
<i>Romaine, Salami, Olives, Chickpeas, Tomato, Onion, Provolone Cheese</i>	
Caesar	13
<i>Romaine Hearts, Crispy Pancetta, Shaved Brussels Sprouts, Focaccia Croutons, Parmesan Dressing</i>	
Eggplant	18
<i>Breaded Eggplant, Local Mozzarella, Roasted Cherry Tomatoes, Arugula, Balsamic</i>	

Pizza

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

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

Housemade Pastas

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

Main

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

Sides

Asparagus Fries Herbed Potatoes Honey Roasted Carrots Brussels Sprouts Polenta Cauliflower	9
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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.*