



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	12
<i>Prime short rib meatball, tomato sauce, Parmigiano-Reggiano, basil</i>	
Salciscie e Pepperoni (gf)	16
<i>Italian sausage, sweet bell peppers, garlic, spicy tomato sauce</i>	
Fritto Misto	18
<i>Crispy fried calamari, shrimp, bay scallops, lemon, zucchini, and herbs</i>	

Salads

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

Cavolo (gf)	13
<i>Organic baby kale, roasted squash, candied pecans, croutons, Lemon parmesan dressing, shaved Parmigiano</i>	
Pere – Formaggio e Nociola (gf)	15
<i>Butter lettuce, radicchio, Chianti poached pears, micro greens, goat cheese, toasted hazelnuts, citrus and honey</i>	
Burrata (gf)	18
<i>Thinly sliced imported prosciutto di Parma, roasted apple, cherry tomatoes, burrata cheese, Saba, crostini</i>	
Chopped Antipasto	13
<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	17
<i>Local mozzarella, crumble chicken, olive oil, roasted garlic, spinach, cherry tomatoes, artichokes and lemon zest</i>	
Capricciosa	18
<i>San Marzano tomato sauce, fior di latte, prosciutto cotto, mushrooms, Mediterranean olives, roasted artichokes</i>	
Frutti Di Mare	23
<i>Tomato basil sauce, oregano, garlic, calamari, shrimp, bay scallops, Mediterranean mussels and little neck clam</i>	
Pepperoni	17
<i>Tomato basil sauce, artesian pepperoni, Calabrian peppers, fresh mozzarella</i>	
Cavoletti	17
<i>Roasted Brussel sprouts, caramelized onion, house cured pancetta, roasted apples, Saba reduction</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, Pecorino Romano</i>	
Mafalde(gfa)*	23
<i>Wide waved spinach flavor pasta, mushrooms, oven dried tomatoes, asparagus, chopped black truffles, arugula</i>	
Rigatoni (gfa)*	19
<i>Homemade rigatoni pasta with vodka sauce</i>	
Spaghetti & Meatballs (gfa)*	20
<i>Homemade spaghetti pasta, tomato basil sauce, jumbo meatball</i>	
Ravioli Con Zucca*	22
<i>Chestnut flavor stuffed pasta with spiced pumpkin tossed in walnut sauce, sage and Saba reduction</i>	

Main

Salmone (gf)*	28
<i>Pan seared Scottish salmon, squash puree, leeks, parsnips, turnips, carrots, farro, lemon caper sauce</i>	
Chicken Parmigiana*	23
<i>Breaded, flattened, chicken breast, mozzarella, Parmigiano, spaghetti pasta, tomato basil sauce</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*	15
<i>8oz seared beef patty, potato bun, cheddar, mayo, lettuce, tomato, grilled onions, pickles, fries. Add bacon – 2</i>	
Bistecca (gf)*	42
<i>16oz New York steak, pan seared, herbs, garlic, olive oil, gorgonzola cream sauce, chives</i>	

Sides

Asparagus Fries Broccoli Roasted Carrots Brussel Sprouts	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.*