



ANTIPASTI

- STRACCIATELLA** \$10
hand pulled burrata, italian market olives, grilled bread, extra virgin olive oil
- WILD MUSHROOM ARANCINI** \$10
crispy risotto balls, buffalo mozzarella, truffle aioli
- PEAS & PROSCIUTTO CROSTONE** \$12
herbed ricotta, snap peas, pea tendrils, san danielle prosciutto
- EGGPLANT PARMIGIANA** \$14
japanese eggplant, mixed basil pesto, san marzano marinara, burrata
- B+V+P MEATBALLS** \$11
fontina stuffed meatballs, soft taleggio polenta, san marzano tomato gravy
- GARLIC BREAD** \$5
sarcone's seeded loaf, roasted garlic butter, sea salt
- SIDE OF GRILLED BREAD** \$2

INSALATE E VERDURE

- YOUNG GREENS SALAD** \$11
shaved asparagus, fava beans, radish, herbs, white balsamic dressing, strawberries, pecorino, aged balsamic
- GEM LETTUCE CAESAR** \$10
charred broccolini, parmesan, lemon-anchovy dressing, polenta croutons
- BROCCOLI RABE** \$8
rosemary white beans, garlic, chile, olive oil, lemon

NONNI'S

SPAGHETTI & MEATBALLS \$19

B+V+P fontina stuffed meatballs, braised pork marinara, parmesan, basil



MACARONI E GNOCCHI

- TONNARELLI NERO** \$22
garlic shrimp, blistered tomato, rapini, fennel, saffron, herbed butter
- RIGATONI ALLA VODKA** \$18
house ground fennel sausage, swiss chard, buffalo mozzarella, chile flake, crispy prosciutto
- LEMON CAMPANELLE** \$17
english & snap pea ragu, guanciale, arugula, asparagus, pea shoots
- CLAMS & LINGUINI** \$21
smoked sausage & clams, garlic scapes, local corn, baby fennel, pecorino butter, oregano bread crumb
- PAN SEARED GNOCCHI** \$17
wild mushroom, watercress, blistered cherry tomato, charred corn, asparagus, truffle butter

SUNDAY GRAVY

...till we run out \$24

slowly braised beef shortrib, B+V+P meatball, hot fennel sausage & broccoli rabe in 4 hour san marzano marinara. we serve you the sunday gravy over tonight's macaroni & meats on the side, nonna style.

MARCIE TURNEY Executive Chef

LYNDA MURTHA Sous Chef
WILL SHAW Sous Chef
KEVIN PYSHER Sous Chef

20% gratuity added to parties of 5 or more



PESCI E CARNI

- BRONZINO OREGANATO** \$22
seared romanesco, beech mushroom, farro, fennel, salmoriglio
- SEARED SEA SCALLOPS** \$25
cauliflower puree, snow peas, grilled baby zucchini, fresh fava beans, spring onion pesto, sea salt
- CRISPY PORK MILANESE** \$18
buffalo mozzarella, cherry tomatoes, castelvetro olives, fennel, frisee, fresh herbs, lemon vinaigrette
- CHICKEN "AL MATTONE"** \$24
organic half chicken seared "under a brick" artichokes, crispy heirloom fingerlings, roasted pepper, lemon-garlic sauce