**ANTIPASTI**

**STRACCIATELLA** $11  
hand pulled burrata, italian market olives, grilled bread, extra virgin olive oil

**WHITE BEAN & BROCCOLI BRUSCHETTA** $12  
broccoli-pine nut pesto, warm pancetta, basil, parmesan

**WILD MUSHROOM ARANCINI** $10  
crispy risotto balls, buffalo mozzarella, truffle aioli

**EGGPLANT PARMIGIANA** $14  
japanese eggplant, broccoli-pine nut pesto, san marzano marinara, burrata

**FRITTO MISTO** $14  
crispy calamari, cod, broccoli & fennel, lemon, herbs, garlic aioli

**B+V+P MEATBALLS** $13  
fontina stuffed meatballs, soft taleggio polenta, san marzano gravy

**BROCCOLI RABE** $8  
rosemary white beans, garlic, chili, lemon

**GARLIC BREAD** $5  
sarcone’s seeded loaf, roasted garlic butter, sea salt

**SIDE OF GRILLED BREAD** $2

**INSALATE**

**SHAVED BRUSSEL SPROUT & SPECK SALAD** $14  
fennel, napa cabbage, honeycrisp apple, farro, toasted hazelnuts, parmesan

**CHARRED BROCCOLI CAESAR** $12  
warm polenta croutons, gem lettuce, radicchio, parmesan, lemon-anchovy dressing

**PEAR & GORGONZOLA SALAD** $13  
gem lettuce, pears, celery root, toasted walnuts, grapes, red onion, gorgonzola dressing

**NONNI’S**

**SPAGHETTI & MEATBALLS** $19  
B+V+P fontina stuffed meatballs, braised pork marinara, parmesan, basil

**MACARONI & GNOCCHI**

**PAN SEARED GNOCCHI** $19  
seared mushrooms, kale, whipped sheep’s milk ricotta, toasted pine nuts, broccoli pesto, locatelli

**CACIO E PEPE** $18  
bucatini, locatelli, black pepper, prosciutto

**LOBSTER LINGUINE** $28  
blistered cherry tomatoes, lobster cream sauce, broccoli rabe, tarragon

**RIGATONI ALLA VODKA** $19  
house ground garlic vodka, local greens, buffalo mozzarella, chili flakes, crispy prosciutto

**SUNDAY GRAVY**  
**...TILL WE RUN OUT** $26

slowly braised beef shorthrib, B+V+P meatball, sweet fennel sausage & broccoli rabe in 4 hour san marzano marinara.

we serve you the sunday gravy over tonight’s macaroni & the meats on the side, nonna style.

**MARIE TURNER** chef/proprietor  
**LINDSAY MCCLAIN** executive chef

20% gratuity added to parties of 5 or more consuming raw and uncooked foods may cause foodborne illness... and ruin a good time

**PESCI & CARNI**

**14 OZ VEAL PARMESAN** $27  
marinara, basil, buffalo mozzarella, celery root-fennel salad... served with a side of garlic spaghetti

**SEARED BRONZINO** $23  
roasted brussels sprouts, baby turnips, baby carrots, farro, salmoriglio, fennel-radish-parley salad, charred lemon

**CHICKEN "AL MATTONE"** $24  
organic half chicken seared "under a brick" baby artichokes, crispy fingerlings, roasted peppers, lemon-garlic sauce