



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

HEIRLOOM TOMATO CROSTONE \$12

pickled farm tomato, basil walnut pesto, buffalo mozzarella, purple basil, Mighty Bread Co. seeded sourdough

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

GRILLED PEACH CAPRESE \$13

heirloom tomato, green tomato, buffalo mozzarella, corn, basil, vincotto, hand torn croutons

GEM LETTUCE CAESAR \$10

charred broccolini, parmesan, lemon-anchovy dressing, polenta croutons

GRILLED POLE BEANS \$11

white bean puree, tomato, cucumber, red onion, smoked ricotta, hand torn croutons, zesty italian dressing

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 proscuitto

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

KEVIN PYSHER Chef de Cuisine

LYNDA MURTHA 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, castelvetrano 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