



## 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 AND 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 glaze

*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

*BUCATINI* \$17  
guanciale, artichoke, english peas, leeks, spring onion,  
garlic, white wine, pecorino, cured egg yolk

*RIGATONI ALLA VODKA* \$18  
house ground fennel sausage,  
swiss chard, buffalo mozzarella,  
chile flake, crispy prosciutto

*BRAISED LAMB CRESTE* \$18  
local mushroom, tuscan kale, leeks,  
lamb jus, micro thyme  
whipped sheep's milk ricotta

*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.



## PESCI E CARNI

*BRONZINO OREGANATO* \$22  
seared cauliflower, beech mushroom,  
farro, fennel, salmoriglio

*SEARED SEA SCALLOPS* \$25  
cauliflower puree, snow peas,  
grilled baby zucchini, fresh fava beans,  
spring onion pesto, sea salt

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

MARCIE TURNERY Executive Chef  
LYNDA MURTHA Sous Chef  
MATT SALAYDA Sous Chef

20% gratuity added to parties of 5 or more