



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

PROSCIUTTO E PERA CROSTONE \$13

marsala pear, whipped gorgonzola, san danielle prosciutto, aged balsamic, thyme, 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

GEM LETTUCE CAESAR \$10

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

SHAVED SALAD \$10

brussels sprouts, fennel, celery root, parsley, locatelli, hazelnuts, lemon vinaigrette

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

CLAMS & LINGUINI \$21

smoked sausage & clams, garlic, baby fennel, pecorino butter, oregano bread crumb

RIGATONI ALLA VODKA \$18

house ground fennel sausage, swiss chard, buffalo mozzarella, chile flake, crispy prosciutto

CAMPANELLE VERDE \$16

guanciale, zucchini, rapini-hazelnut pesto, lemon, basil

PAN SEARED GNOCCHI \$17

roasted celery root, wild mushroom, blistered cherry tomato, local greens, 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 TURNERY Executive Chef

MIKE BARNISIN Chef de Cuisine

20% gratuity added to parties of 5 or more



PESCI E CARNI

BRONZINO OREGANATO \$22

seared cauliflower, beech mushroom, farro, fennel, salmoriglio

SEARED SEA SCALLOPS \$25

roasted delicata squash, parsnip puree, sage brown butter, pumpkin seeds, sea salt

CRISPY PORK MILANESE \$21

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