



ANTIPASTI

STRACCIATELLA \$10

hand pulled burrata, italian market olives, grilled bread

WILD MUSHROOM ARANCINI \$10

crispy risotto balls, buffalo mozzarella, truffle aioli

B+V+P MEATBALLS \$10

soft polenta, san marzano gravy, fontina

PEAS & PROSCIUTTO CROSTONE \$12

herbed ricotta, snap peas, pea tendrils, san danielle prosciutto

ROASTED GARLIC BREAD \$5

garlic butter, sea salt, sarcone's seeded loaf

SIDE OF GRILLED BREAD \$2

NONNI'S

SPAGHETTI & MEATBALLS \$18

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



INSALATE

LITTLE GEM LETTUCE CAESAR \$10

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

YOUNG GREENS SALAD \$11

shaved asparagus, fava beans, radishes, herbs, white balsamic dressing, strawberries, pecorino, aged balsamic glaze

EGGPLANT PARMIGIANA \$14

japanese eggplant, basil pesto, marinara, burrata, arugula-fennel salad

GRILLED HERBED CHICKEN \$15

grilled chicken breast, charred gem lettuce, roasted red peppers, shaved vegetables, anchovy-parmesan dressing

SHRIMP SPIEDINI \$16

zucchini, white beans, local greens, cherry tomato, salsa verde, lemon

CRISPY PORK MILANESE \$17

buffalo mozzarella, heirloom cherry tomatoes, salmoriglio, castelvetro olives, fennel, red onion, fresh herbs, lemon vinaigrette

MACARONI

PAN SEARED

POTATO GNOCCHI \$16

wild mushroom, green asparagus, charred corn, blistered tomato, watercress, truffle butter

RIGATONI

ALLA VODKA \$15

fennel sausage, local greens, buffalo mozzarella, chile flake, crispy prosciutto

LEMON PEPPER

CAMPANELLE \$16

english & snap pea ragu, guanciale, arugula, green asparagus, pea shoots

SANDWICHES

all sandwiches served with rosemary fries or mixed green salad

ROAST PORK & SHARP \$13

herb crusted pork shoulder, sharp provolone, horseradish aioli, broccoli rabe, sarcone's seeded

VEGGIE ANTIPASTO SANDWICH \$11

grilled eggplant, roasted peppers, aged provolone, cherry tomato, pickled long hot relish, basil pesto, arugula

NONNI'S MEATBALL SUB \$12

B+V+P fontina stuffed meatballs, sunday meat gravy, broccoli rabe

CHICKEN PARMIGIANA \$13

marinara, burrata, grated parmesan, heirloom tomato, basil, sarcone's seeded

TASTING MENU

3 courses / \$20 per person
choose one from each course

arancini
little gem caesar
crostone

meatballs with polenta
rigatoni alla vodka
lemon pepper campanelle

espresso tiramisu
hazelnut cannoli

MARCIE TURNEY Executive Chef
20% gratuity added to parties of 5 or more