



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 AND PROSCIUTTO CROSTONE \$12
herbed ricotta, snap peas, pea tendrils,
san danielle prosciutto

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

ROASTED GARLIC BREAD \$5
garlic butter, sea salt, sarcone's seeded loaf

SIDE OF GRILLED BREAD \$2

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

BUCATINI SU'MODO \$16
guanciale, artichoke,
english peas, leeks, pecorino,
cured egg yolk

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
bucatini su'modo

espresso tiramisu
hazelnut cannoli

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