



## 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

### HEIRLOOM TOMATO CROSTONE \$12

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

### 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



## 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

## INSALATE

### LITTLE GEM LETTUCE CAESAR \$10

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

### GRILLED PEACH CAPRESE \$13

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

### 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

## 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