



ANTIPASTI

STRACCIATELLA \$10

hand pulled burrata, italian market olives, grilled bread

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

B+V+P MEATBALLS \$10

soft polenta, san marzano gravy, fontina

ROASTED GARLIC BREAD \$5

garlic butter, sea salt, sarccone'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

roasted celery root, wild mushroom, blistered cherry tomato, local greens, truffle butter

RIGATONI

ALLA VODKA \$15

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

CAMPANELLE VERDE \$15

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



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, sarccone'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, sarccone's seeded

INSALATE

LITTLE GEM LETTUCE CAESAR \$10

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

SHAVED SALAD \$10

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



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, rosemary white beans, roasted peppers, arugula, 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
crostone
little gem caesar



meatballs with polenta
rigatoni alla vodka
campanelle verde



espresso tiramisu
hazelnut cannoli

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