



INSALATE

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

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, charred corn,
blistered 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, 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
campanelle verde

espresso tiramisu
hazelnut cannoli

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