



RESTAURANT WEEK
dinner menu

Jan 18- 23 and Jan 25 -30
\$35 per person

from the chef

STRACCIATELLA

fresh pulled mozzarella, italian olives, grilled italian country bread

first course

SHAVED WINTER SALAD

shaved brussel sprouts, fennel, radish, carrot, kohlrabi, parsley,
parmesan, lemon-olive oil dressing, hazelnuts

B+V+P MEATBALLS

soft polenta, san marzano gravy, fontina

WILD MUSHROOM ARANCINI

crispy risotto, buffalo mozzarella, truffle aioli

PUMPKIN & FARRO SALAD

blood orange, pistachio, dates, fennel, radicchio,
pecorino, zesty italian dressing

second course

SEARED GOLDEN TILE FISH

cauliflower piccata, lemon bread crumbs, oregano, caper-raisin sauce

LEMON CHICKEN "AL MATTONE"

pan seared murray's chicken breast,
lemon, garlic, grilled baby artichokes, crispy fingerlings

SEARED POTATO GNOCCHI

wild mushrooms, jerusalem artichokes, kale, pine nuts, pecorino

TONIGHT'S MACARONI

nonna's pork ragu, fiorella brothers sausage, chile, olives, charred escarole

BRAISED SHORTRIB

olive oil smashed potatoes, celery-olive gremolata, prosciutto bread crumbs

third course

PISTACHIO CANNOLI

ricotta-pistachio filling, dark chocolate

TIRAMISU

espresso soaked lady fingers, marsala zabaglione, pizzelle crumble

APPLE CRUMBLE

cinnamon caramel, thyme ice cream, pecorino crumble

call for reservations 215.546.2100
www.littlenonnas.com