



New Year's Eve 2015

4 courses - \$75 per person

FIRST COURSE

for the table to share

mozzarella di bufala, from campagna

sea salt, extra virgin olive oil, grilled italian country bread

SECOND COURSE

choose one

porcini seared beef carpaccio

mustard greens, parmesan, shaved vegetable salad, pickled shallots

pan seared day boat scallops

roasted sunchoke puree, sunchoke-lemon gremolata, salsa verde

wild mushroom crostino

taleggio, cacciocavallo, truffled leeks, caramelized onions, rosemary white beans

nonna's B+V+P meatballs

taleggio polenta, 4 hour pork gravy, parmesan

THIRD COURSE

choose one

grilled filet of beef

crispy fingerling potatoes, roasted bone marrow, fennel mostarda, grilled broccolini

seared tile fish picatta

roasted romanesco, scarlet turnips, tuscan kale, pickled raisin, caper-lemon sauce

braised bone in shortrib

roasted garlic smashed potatoes, red wine-mushroom braising jus,
blistered tomato pepperonata, taggiasca olives

beet & robiola ravioli

sage brown butter, salt roasted beets, toasted hazelnuts, piave

DESSERT

choose one

pistachio-olive oil cannoli

ricotta, dark chocolate, toasted pistachio

blood orange sorbet

prosecco, rosemary-almond shortbread cookie

dark chocolate-hazelnut cake

espresso stracciatella gelato, caramelized cacao nibs, candied hazelnuts

nonna's tiramisu

espresso soaked lady fingers, mascarpone, kahlua

call for reservations 215.546.2100

www.littlenonnas.com