little Nonna's

▪ restaurant week dinner ▪
$35 per person

1238 locust St.
philadelphia pa 19107
215.546.2100

for the table to share

STRACCIATELLA
pulled burrata, italian mixed olives,
sea salt, grilled country bread, olive oil

first course

HEIRLOOM TOMATO SUMMER SALAD (V)
mixed heirloom tomatoes, cucumber, opal basil,
garic scapes, charred tomato dressing, mozzarella di bufala, sea salt

B+V+P MEATBALLS
soft polenta, san marzano gravy, fontina

SHAVED SALAD (V)
fennel, radish, scarlet carrot, celery root,
brussels sprouts, olive oil, lemon, parsley, locatelli

WILD MUSHROOM ARANCINI (V)
crispy risotto, buffalo mozzarella, truffle aioli

second course

GRILLED SWORDFISH OREGANATA
grilled zucchini & tomato farro, capers, lemon,
pickled raisins, oregano breadcrumbs

RIGATONI
sunday pork gravy, broccoli rabe, horseradish, parmesan

LEMON CHICKEN AL MATONE
seared chicken breast, roasted peppers, artichoke,
lemon, garlic, crispy fingerlings

SEARED CAULIFLOWER "STEAK" SICILIANA (V)
costata squash, seared oyster mushroom, pinenuts, currants

PAN SEARED GNOCCHI *
pancetta, charred corn, blistered tomato,
royal trumpet mushroom, basil,

third course

PISTACHIO CANNOLI
sweetened ricotta, pistachio puree, dark chocolate ganache

TIRAMISU
espresso soaked lady fingers, marsala zabaglione, pizzelle praline

WATER ICE
blood orange or blueberry-thyme

* may be made vegetarian upon request
(v) vegetarian