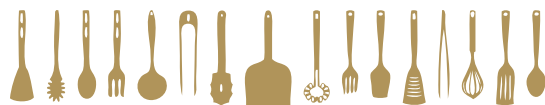




NONNA

CUCINA RUSTICA



ANTIPASTI

Mixed olives al forno 🌶️

Orange zest / garlic / peperoncino / dates / herbs 6

Formaggio & Salumi

Fontina / Parmigiano / Taleggio / Mozzarella
Speck / Prosciutto di Parma Riserva 18 months /
Mortadella / Salami Cacciatorini / Olives / Almonds /
Focaccia bread 20

Vegetable trio

Caponata Siciliana - Funghi trifolati
Peperonata 10

Arancini alla Siciliana

Sicilian risotto croquettes / beef ragu /
Mozzarella / Pistachio pesto 9

Cannellini beans & Speck soup

7

Fresh homemade mozzarella

candied tomato / hazelnuts /
fried rosemary 12

Prosciutto di Parma riserva 18 months 🌶️

grilled eggplants /
fried mozzarella / arugula 14

Angus Beef Carpaccio

Parmesan cheese / arugula /
Mushrooms / Garlic chips
Cipriani dressing 10

Fonduta Piemontese

Fontina Cheese fondue / crudites /
Ciabatta bread 10

Arugula Salad

Parmesan shaves / almonds / olives /
Navel oranges / tomato 10

Polpette

Pork & veal meatballs / Mozzarella/
Marsala sauce / mashed potatoes 10

Fritto misto 🌶️

calamari / zucchini / shrimps /
onions / peperoncino / black aioli 12

RISOTTO

Risotto con zucchini & speck 16 • **Risotto con salsiccia y Barolo** 16 • **Risotto ai funghi** 17

Risotto di Zucca - Butternut squash / Pancetta / Taleggio 17

Risotto al nero di seppia - squid ink / Calamari / Parsley allio 18

Risotto allo Champagne & Aragosta - Lobster / Petit pois / Capers / Fresh herbs / Champagne / Fennel 22

*We use riso Vialone Nano Rustichella di abruzzo

PASTA

Paccheri

6 hour napolitan ragu /
Pecorino cheese 16

Bucatini alla amatriciana - 14 🌶️

Farfalle

Homemade Tuscan sausage / sweet
peas / Butternut squash / Parmesan
cream 16

Ravioli di anatra

braised duck & pear ravioli /
Porto wine reduction / truffle butter 19

Ricotta gnocchi

Sicilian pistachio pesto / Gorgonzola dolce /
caramelized onions 16

Chicken Tortellini in brodo

Pistachio / Mortadella /
Organic chicken stock / Marsala wine 18

Lasagna

lamb ragu Bolognese / spinach / Porcini
Beschiamella 18

Casoncelli alla Bergamasca

braised short ribs / sausage &
amaretti cookies stuffed dumplings /
butter / pancetta & sage 19

Agnolotti

roasted butternut squash /
amaretti cookies / charred onion Sauce 17

Goat ricotta Cheese ravioli

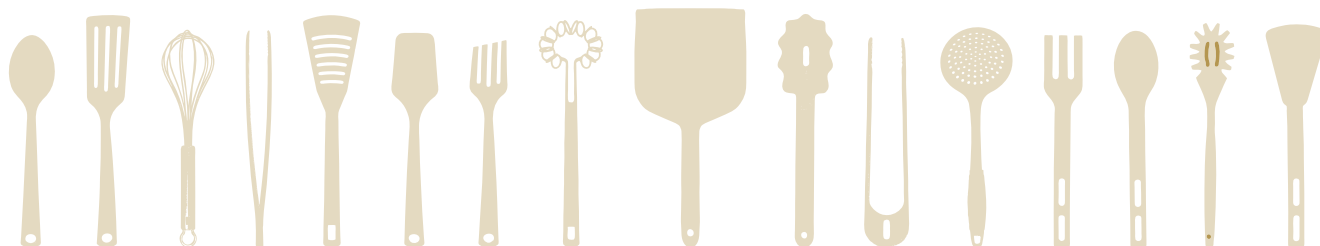
pine nuts / dates / Porcini butter /
prosciutto powder 18

Squid ink linguini 🌶️

calamari / shrimps / clams /
parsley / San Marzano tomatoes 20

Tagliolini

Prosciutto di Parma Riserva / Parmesan
cheese / black truffle / Egg yolk 20



NONNA

CUCINA RUSTICA



BELLINI BRUNCH DOLCE

Panettone french toasts \$9
Mascarpone / Honey / Mixed berries

Tiramisu Pancakes \$9
Nutella / Coffe gelato / Hazelnuts / Praline

SALTY

Eggs Nonna Benedicta \$14
House made focaccia / Speck / Poached eggs /
Black truffle fonduta

Frittata \$12

- Mushrooms, Zuchini & Caramelized onions
- Italian sausage & Peppers
- Spinach & Prosciutto

Steak & Eggs

6 oz \$14 / 12 oz \$24

NY Steak / 2 Eggs / Green pepper / Brandy sauce /
Rosemary potatoes

Nonna Angus Burger \$12

Gorgonzola / Caramelized onions / Arugula /
Campari tomatoes / Cipriani dressing

All our brunch dishes come with roasted potatoes
w/ garlic and Rosemary

COCKTAILS

Roasted Peach Bellini \$8

Bloody Maria \$8

Cantaloupe Sangria \$7

PROSECCO

Fantinel Brut: Glass \$8 / Bottle \$27

CAFFÈ

Shakerato w/Bailey's \$4

Capuccino \$3

Macchiato \$3

Mocca \$3

SUCCHI

Grapfruit \$4

Orange \$4

Soursop \$4

Lemon \$4

