

NONNINA

Saturday Brunch – 11am-3pm

Truffle and Mushroom Omelet (gf) <i>Truffle Eggs, Wild Mushrooms, Parmesan, Crispy Potatoes.</i>	17
Green Eggs & Ham <i>Poached Eggs, Prosciutto, Focaccia, Basil Pesto Hollandaise, Crispy Potatoes</i>	19
Tuscan Shakshuka <i>Baked Eggs, Sausage, Peppers, Cannellini Beans, Toasted Focaccia</i>	17
Lemon Ricotta Pancakes <i>Ricotta, Lemon Curd, Maple Syrup</i>	17
Avocado Toast <i>Baked Toasted Focaccia, Avocado, Tomato, Choice: House Cured Salmon or Speck</i>	16
Steak and Eggs * (gf) <i>Grilled New York, Two Eggs Over Easy, Crispy Hash, Pecorino Sabayon</i>	31
Breakfast Calzone <i>Scrambled Eggs, Mozzarella, Artichokes, Spinach, Tomato, Prosciutto</i>	17
PEP * (gf) <i>Pork belly, Two Eggs Sunnyside Up, Polenta</i>	19
Salmon * (gf) <i>Cured Salmon, Focaccia, Herb Mascarpone, Shaved Red Onion, Roma Tomatoes & Arugula Salad</i>	19

Antipasto

Cured Meats (gf)	18
<i>Cured Italian Meats, Roasted Peppers, Onions, Artichokes, Oven Dried Tomatoes, Parmigiano</i>	
Cheese Board (gf)	18
<i>Assortment of Italian Cheeses, Crostini, Mostarda</i>	
Roasted Octopus (gf)	19
<i>Roasted Mediterranean Octopus, Roasted Peppers, Potatoes, Calabrese Pepper Marmalade</i>	
Meatballs	12
<i>Prime Short Rib Meatball, Tomato Sauce, Basil, Parmigiano-Reggiano</i>	
Fritto Misto	18
<i>Crispy Fried Calamari, Shrimp, Bay Scallops, Lemon, Zucchini, Basil Pesto-Caper Dressing</i>	
Eggplant	15
<i>Breaded Eggplant, Local Mozzarella, Roasted Cherry Tomatoes, Arugula, Balsamic</i>	

Salads

Add to any salad | chicken + 5 | shrimp + 6 | meatball + 7

Kale (gf) (🌿)	14
<i>Organic Baby Kale, Roasted Butternut Squash, Candied Pecans, Croutons, Lemon Parmesan Dressing</i>	
Burrata (gf) (v)	18
<i>Thinly Sliced Prosciutto, Roasted Beets, Chicory, Arugula, Orange Jam</i>	
Chopped (gf) (🌿)	14
<i>Romaine, Salami, Olives, Chickpeas, Tomato, Onion, Provolone Cheese</i>	
Caesar (gf) (🌿)	13
<i>Romaine Hearts, Crispy Pancetta, Shaved Brussels Sprouts, Focaccia Croutons, Parmesan Dressing</i>	

Items marked can be made (gf) gluten free, (v) vegetarian, (🌿) vegan

Sandwiches

All sandwiches served with parmesan fries

Nonnina “BLT” Porchetta, Arugula, Vine Ripe Tomatoes, Calabrese Mayo	17
Caprese Sub (v) Fresh Mozzarella, Pine Nut Basil Pesto, Tomato, Lettuce	14
Spicy Chicken Sandwich Crispy Chicken, Coleslaw, Pickles, Chili Mayo	14
Meatball Sub Nonna-Style Meatballs, Provolone, Mozzarella and Tomato Sauce	14
Eggplant Parmigiana Sub (v) Eggplant Breaded & Fried, Tomato Basil Sauce, Mozzarella & Parmesan	14
Cheese Burger 8 oz. Grilled Beef Patty, Wild Mushrooms, Fontina Cheese, Truffle Mayo	14

Pizza

Margherita (v)	18
<i>Local Mozzarella, San Marzano Tomato, Torn Basil</i>	
Chicken & Spinach (v)	21
<i>Local Mozzarella, Chicken, Spinach, Cherry Tomato, Artichoke, Garlic, Lemon-Zest, Extra Virgin Olive Oil</i>	
Leek & Mushroom (v)	19
<i>Leek Confit, Wild Mushrooms, Black Truffle, Tomini, fiori di latte</i>	
Pepperoni	23
<i>Tomato Basil Sauce, Artisan Pepperoni, Calabrese Peppers, Fresh Local Mozzarella</i>	
Nduja & Goat Cheese	23
<i>Tomato Sauce, Balsamic Roasted Red Onion, House Cured Pancetta, Nduja, Mozzarella, Goat Cheese</i>	

Housemade Pastas

Pastas marked (gf) can be made with gluten free penne pasta

Mafalde (v)	26
<i>Squid Ink Mafalde Pasta, shrimp, lump crab meat, spinach, roasted cherry tomatoes, spicy shrimp sauce</i>	
Pappardelle	26
<i>Ribbon cut pasta, braised short rib ragu, parmesan</i>	
Rigatoni (v)	22
<i>Rigatoni Pasta, Vodka Sauce</i>	
Carbonara (v)	23
<i>Hollow Spaghetti, house cured pancetta, egg yolk, Pecorino Romano Cheese</i>	

Sides for Eva

All side can be made vegan & gluten free

Fries Herbed Potatoes Brussels Sprouts & Pancetta Polenta Broccolini Escarole & Tomatoes	12
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Please inform your server of any allergies.

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*