

# NONNINA

## Antipasta

<b>Cured Meats (gf)</b>	18
<i>Cured Italian Meats, Roasted Peppers, Onions, Artichokes, Oven Dried Tomatoes</i>	
<b>Cheese Board (gf)(v)</b>	18
<i>Assortment of Italian Cheeses, Crostini, Mostarda</i>	
<b>Pork Belly &amp; Polenta (gf)</b>	18
<i>Slow Cooked House Made Pork Belly, Roasted Brussels Sprouts, Herb Polenta</i>	
<b>Meatballs</b>	12
<i>Prime Short Rib Meatball, Tomato Sauce, Basil, Parmigiano-Reggiano</i>	
<b>Sausage &amp; Peppers (gf)</b>	16
<i>Italian Fennel Sausage, Bell Peppers, Garlic, Spicy Tomato Sauce</i>	
<b>Fritto Misto</b>	18
<i>Crispy Fried Calamari, Shrimp, Bay Scallops, Lemon, Zucchini, Basil Pesto-Caper Dressing</i>	
<b>Roasted Octopus (gf)</b>	19
<i>Roasted Mediterranean Octopus, Roasted Peppers, Potatoes, Calabrese Pepper Marmalade</i>	
<b>Eggplant (v)</b>	15
<i>Breaded Eggplant, Local Mozzarella, Roasted Cherry Tomatoes, Arugula, Aged Balsamic</i>	

## Salads

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

<b>Kale (gf)()</b>	14
<i>Organic Baby Kale, Roasted Butternut Squash, Candied Pecans, Croutons, Lemon Parmesan Dressing</i>	
<b>Truffle Whipped Ricotta filled Cannoli (v)</b>	14
<i>Roasted Wild Mushrooms, Frisee, Truffle Honey</i>	
<b>Burrata (gf)(v)</b>	18
<i>Thinly Sliced Prosciutto, Roasted Beets, Chicory, Arugula, Orange Jam</i>	
<b>Chopped (gf)()</b>	15
<i>Romaine, Salami, Olives, Chickpeas, Tomato, Onion, Provolone Cheese, Red Wine Vinaigrette</i>	
<b>Caesar (gf)()</b>	13
<i>Romaine Hearts, Crispy Pancetta, Shaved Brussels Sprouts, Focaccia Croutons, Parmesan Dressing</i>	

## Wood Fired Pizza

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

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

## Housemade Pastas

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

<b>Pappardelle</b> (gf)	26
<i>Ribbon cut pasta, braised short rib ragu, parmesan</i>	
<b>Mafalde</b> (gf)	26
<i>Squid Ink Mafalde Pasta, shrimp, lump crab meat, spinach, roasted cherry tomatoes, spicy shrimp sauce</i>	
<b>Carbonara</b> (gf)(v)	23
<i>Hollow Spaghetti, house cured pancetta, egg yolk, Pecorino Romano Cheese</i>	
<b>Bucatini</b> (gf)	23
<i>Truffle infused pasta, wild mushrooms, egg yolk, Pecorino Romano cheese, Porcini sauce</i>	
<b>Rigatoni</b> (gf)(  )	22
<i>Rigatoni Pasta, Vodka Sauce</i>	
<b>Gnocchi</b> (v)	22
<i>Ricotta Gnocchi, roasted butternut squash, corn, sage-brown butter parmesan broth</i>	
<b>Ravioli</b> (v)	25
<i>Ricotta and pea filled pasta, pancetta, Nduja-tomato cream sauce</i>	
<b>Orecchiette</b> (gf)(v)	25
<i>Spinach pasta, brocolini, prosciutto, house made sausage, chili flakes, pecorino, lemon bread crumbs</i>	
<b>Risotto</b> (gf)(v)	MP
<i>Seasonal Risotto of the Day</i>	

## Main

<b>Bistecca*</b> (gf)	55
<i>16oz NY, Bone marrow, roasted potatoes, brussels sprouts, roasted garlic sabayon</i>	
<b>Veal Ossobuco*</b> (gf)	45
<i>Saffron Risotto, Kale Gremolata</i>	
<b>Salmon</b> (gf)	31
<i>Charred escarole, leeks, cannellini beans, smoked tomato</i>	
<b>Fish of the Day</b> (gf)	MP
<i>Seasonal Fish of the Day</i>	
<b>Chicken Parmesan</b>	25
<i>Breaded Chicken, mozzarella cheese, parmigiano cheese, spaghetti, pomodoro Sauce</i>	
<b>Chicken Piccata</b> (gf)	28
<i>Oven roasted Amish Chicken, herbed polenta, spinach, capers, lemon-white wine sauce</i>	

## Sides For 2

*All sides can be made vegan & gluten free*

Herbed Potatoes   Brussels Sprouts & Pancetta   Polenta   Brocolini   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.*

*\*Items can be served raw or undercooked or contain undercooked ingredients*

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