

nonna

7/18/18 Summer Menu

SPUNTINI

Eggplant Melanzane polpette with plum tomato, mozzarella, parmigiano and arugula (w/a)	14
Fried green tomato with pickled shrimp & Calabrian aioli	16
Wood oven roasted fairytale eggplant, cherry tomatoes, red onion, yogurt, feta, basil	15

ANTIPASTI & SALADS

Poached farm egg with crispy bigoli, arugula, heirloom tomato passato and Calabrian chile	15
Little Gems, treviso, avocado, cherry tomatoes, blu del moncenisio and crispy speck	14
Smashed cucumber, chile, soft herbs, colatura, toasted benne seeds	17
Sformato di zucchini with goldbar squash, roasted juliet tomatoes, basil & spicy prawn butter	15
Corn-stuffed Squash Blossoms al forno	16
Pecos Melon, yogurt vinaigrette, ricotta salata, mint, basil and yellow chilies	14

PIZZE

Italian sausage, plum tomato, cream, vidalia onion, arugula and caciocavallo	18
Shiitakes, hot pepper, thyme, ricotta crema, garlic, roasted juliets and parmigiano	18
Spicy-summer pepper crema, squash & their blossoms, bianco di Napoli, burrata, basil	17
The White Clam Pie	20

PASTA FATTA IN CASA & PRIMI portions are sized as mid course, add \$7 for entree sized portion

Tortellini di ricotta with spicy pepper crema, plum tomato, basil and parmigiano	18
Spaghettini with baby littleneck clams, broccolini, white wine, shallot, garlic and parsley	19
Tajarin due: Gulf shrimp, crooked neck squash, basil, hot pepper, garlic and chervil	20
Penne with goldbar squash, mozzarella, hot pepper, garlic, extra virgin olive oil and basil	18
Tagliatelle with Italian sausage, roasted okra, Calabrian chile, red onion, basil and pecorino romano	19
Fusilli al ragu Bolognese and bechamel	19
Gnocchetti with guanciaie, sage, TX sweet corn, passato di tomato and parmigiano	18
Triangoli of creamed corn & gypsy peppers with shiitakes, basil and chervil	18
Ravioli of Maine lobster	24

SECONDI FROM THE WOOD OVEN

A Bar N Ranch Bavette-Sirloin: mashed yukons and caramelized colatura broccolini	50
Gulf Coast Flounder with Blue Crab, cherry tomatoes, radish, fennel, fresh chile & basil	36
Spicy lamb shank with Anson Mills polenta, plum tomato, hot pepper, parsley and sugo	38
Chicken saltimbocca with Garbanzo beans, plum tomato, TX legend onions, zucchini and mint	30

Sources for Tonight's Dinner Include: Comeback Creek Farm, Anson Mills, Don Baugh Farm, A Bar N Ranch, J.T. Lemley, Rancho Gordo, Fresca Italia, Vital Farms, Monterey Fish, Monticello Acetaia, Europe's Best, Windy Meadows, Demases Farm

COCKTAILS

American	13	Italian Kir	13	Negroni	14
Aperol Spritz	13	Side car	14	Old Fashioned	14