

DINNER | SUMMER 2025

ANTIPASTI

- MARINATED OLIVES / 8
- NONNA'S MEATBALLS , marinara braised veal, grilled semolina / 18
- BURRATA , local peaches, mint, lemon, thyme / 20 add prosciutto / 6
- TOMATO BRUSCHETTA , local tomatoes, lemon aioli, basil / 16
- BEEF TARTARE , porcini salami, egg yolk, brussel sprout slaw / 24
- ARANCINI , herbed cheese, garlic scapes, marinara / 15
- SPICY SHRIMP FRITES , calabrian chili, french fries / 18
- LOCAL TOMATOES & CUCUMBERS , dill, chives, sweet chile dressing / 12

INSALATA

- CAESAR SALAD , gem lettuce, pickled onions, parmesan, breadcrumbs / 14
- BUTTERHEAD SALAD , cucumbers, pignoli nuts, buttermilk-dill dressing / 14
- HOUSE SALAD , mixed greens, oregano dressing / 10

PASTA FATTA IN CASA HOUSE MADE PASTA

- RIGATONI BOLOGNESE , pork, veal, beef, parmesan / 28
- FETTUCCINE FRUTTI DI MARE , shrimp, mussels, white fish, escarole / 34
- SHRIMP SPAGHETTI , local tomatoes, basil, garlic / 30
- CORN & CRAB TORTELLINI , corn chowder, bacon / 33
- CRESTA VERDE , kale pasta, three cheese fonduta, herbed breadcrumbs / 28
- RICOTTA GNUDI , corn, chanterelle mushrooms / 32
- MUSHROOM RAGU , calabresselli pasta, hen of the woods, pecorino / 30
- RICOTTA CAVATELLI , braised short rib, fennel, carrots, parmesan / 28

SECONDI

- GRILLED BRANZINO , frisée salad, local tomatoes, fresh herbs / 32
- SEARED HALF CHICKEN , farro, polenta fresca, mushrooms / 34
- BONE-IN PORK MILANESE , semolina breadcrumbs, arugula, tomato, onion / 34
- HANGER STEAK , italian long hots, crispy potatoes / 38
- 26 OZ RIBEYE , grilled local tomatoes, sweet onions, braised beef, potato / 68

CONTORNI

- GRILLED ZUCCHINI , citrus, herbs / 15
- SEARED BROCCOLI , buttermilk dressing, black pepper / 14
- SWEET POTATOES , smoked almonds, tomato agrodolce, pistachio / 14

OUR LOCAL PLEDGE : We are committed to using the best locally-sourced ingredients that are seasonally available to us. Doing so supports local farmers & purveyors, and keeps us educated about the food we are eating & where it comes from. Please inform your server of any allergies or dietary restrictions. A 20% gratuity will be included for parties of 6 or more.



HOME GROWN

NONNA'S STRANZ