

DINNER | FALL 2025

ANTIPASTI

- MARINATED OLIVES / 8
- NONNA’S MEATBALLS , marinara braised veal, grilled semolina / 18
- MUSHROOM BRUSCHETTA , truffle, beech mushrooms / 20
- ARANCINI , apple butter, brie, almond mayo / 15
- SEARED LAMB LOIN , carrots, pearl onions, brussel sprouts, apple, mint / 25
- FRIED CALAMARI , fennel, calabrian chili agrodolce / 18
- ROASTED EGGPLANT , sundried tomato, olives, capers, roasted red pepper / 16
- BURRATA , roasted squash, pumpkin seed butter, brown sugar dressing / 20
add prosciutto / 6

INSALATA

- CAESAR SALAD , gem lettuce, pickled onions, parmesan, breadcrumbs / 14
- RADICCHIO SALAD , squash, walnuts, apple dressing, mint / 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, swordfish, escarole / 34
- SQUASH RAVIOLI , walnuts, sage, brown butter sauce / 30
- PISTACHIO RIGATONCINI , shrimp, pistachios, applewood smoked bacon / 32
- RICOTTA GNUDI , butternut squash, parmesan sauce / 30
- MUSHROOM RAGU , calabresselli pasta, hen of the woods, pecorino / 30
- RICOTTA CAVATELLI , braised beef, celery root, carrots, parmesan / 28

SECONDI

- GRILLED BRANZINO , braised potatoes, olives, basil / 32
- SEARED SCALLOPS , artichoke, pepper sauce, fennel confit / 34
- BONE-IN PORK MILANESE , brussel sprouts, squash, apples, raisins / 34
- SEARED HALF CHICKEN , fregula, maitake mushrooms, celery root / 34
- HANGER STEAK , italian long hots, crispy potatoes / 38
- 26 OZ RIBEYE , broccolini, braised beef, potato espuma / 68

CONTORNI

- BRUSSEL SPROUTS , beef pancetta / 16
- SEARED BROCCOLI , buttermilk dressing, black pepper / 14
- SPICY KABOCHA SQUASH , fresh herbs, ricotta / 15

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 STRAZZINO