

DINNER | WINTER 2026

ANTIPASTI

MARINATED OLIVES / 8

NONNA'S MEATBALLS, marinara braised veal, grilled bread / 18

FRIED GNUDI, artichoke, sun dried tomato dressing / 18

ARANCINI, sweet fennel sausage, fontina, marinara / 15

MUSHROOM POLENTA, orange-balsamic agrodolce, cipollini onions / 13

FRIED CALAMARI, fennel, calabrian chili agrodolce / 18

ROASTED EGGPLANT, sundried tomato, olives, capers, roasted red pepper / 16

BURRATA, apple fritter, local apples, maple / 20 ... add prosciutto / 6

INSALATA

CAESAR SALAD, gem lettuce, pickled onions, parmesan, breadcrumbs / 14

SPINACH SALAD, cauliflower, parsnips, pine nuts, lemon vinaigrette / 15

WINTER CITRUS SALAD, cara cara & blood orange, aleppo honey dressing / 15

HOUSE SALAD, mixed greens, oregano dressing / 10

PASTA FATTA IN CASA HOUSE MADE PASTA

RIGATONI BOLOGNESE, pork, veal, beef, parmesan / 28

FRUTTI DI MARE SPAGHETTI, shrimp, mussels, swordfish, escarole / 34

PISTACHIO RIGATONCINI, shrimp, pistachios, applewood smoked bacon / 32

MUSHROOM CALABRESSELI, oyster, cremini & shiitake, celery root, fontina / 30

SPINACH CAVATELLI, ricotta, eggplant, feta cheese, walnuts / 28

BRISKET FETTUCCINE, caramelized onions, carrots, aged cheddar / 30

SECONDI

GRILLED BRANZINO, roasted fennel, wilted escarole, citrus gremolata / 32

SHRIMP FRA DIAVOLO, chili, garlic, tomato, grilled bread / 35

SEARED SCALLOPS, parsnip puree, caper relish, brown butter / 34

BONE-IN PORK MILANESE, brussel sprouts, squash, apple, raisins, walnuts / 34

SEARED HALF CHICKEN, mixed kale salad, green beans, orange, almonds / 34

HANGER STEAK, italian long hots, crispy potatoes / 38

26 OZ RIBEYE, broccolini, braised beef, potato espuma / 68

CONTORNI

CRISPY POTATOES, spicy mayo / 12

ROASTED FENNEL, calabrian honey, basil labneh / 14

SEARED BROCCOLI, buttermilk dressing, black pepper / 14

EXECUTIVE CHEF: Jan Christie

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

NONNASTRANA