

WINTER 2017

ANTIPASTI

Arancini Classico	8
<i>Sicilian-style rice fritters, saffron, meat ragu</i>	
Bruschetta	9
<i>Crema di Pecorino, oven dried tomatoes, arugula</i>	
Cauliflower Arrosto	9
<i>Roasted cauliflower, Calabrian chili, lemons, capers, herbs</i>	
Eggplant Al Forno (gf)	9
<i>Wood-fired eggplant, mozzarella, marinara, parmigiano</i>	
Sausage + Peppers	12
<i>Stuffed baby bell peppers, Italian sausage, tomato, ricotta salata</i>	
Meatballs alla Nonnina	9
<i>Three grandma-inspired meatballs, tomato sauce, soft polenta</i>	
Cozze Marinara	14
<i>Sautéed Mediterranean mussels, oregano, cherry tomatoes, garlic bread</i>	
Baked Clams (6 pc)	13
<i>Middle neck clams wood-fired with bread crumbs, garlic, parsley, lemon</i>	
Fritto Misto	18
<i>Crispy fried calamari, shrimp, bay scallops, lemon, zucchini, herbs</i>	
Antipasti della Nonnina (gf)	14
<i>Spicy soppressata, mortadella, capicola, roasted peppers, olives, onions, Calabrian chili, tomini cheese, parmigiano</i>	
Prosciutto + Mozzarella (gf)	14
<i>24 month Prosciutto di Parma, fiori di latte mozzarella</i>	
Minestrone	7
<i>Vegetable and cannellini bean soup, pasta</i>	

INSALATE

Chopped Antipasto Salad (gf)	10
<i>Spicy Soppressata, provolone, romaine, pepperoncini, olives, tomato, onion, chick peas, radicchio</i>	
La Scarola (gf)	12
<i>Escarole, sliced pears, radicchio, walnuts, red onion, truffle honey, grana</i>	
Caesar	10
<i>Romaine lettuce, lemon parmesan dressing, crostini</i>	
Finocchio (gf)	11
<i>Shaved raw fennel, blood orange, pomegranate, young pecorino</i>	
Mixed Greens (gf)	8
<i>Assorted greens, herbs, Sicilian olives, radishes, carrots, house dressing</i>	

PASTE

All pasta is made in-house. Gluten-free pasta and appetizer portions available upon request.

Manicotti	16
<i>Wood-fired pasta rolled with ricotta, spinach, pine nut, basil pesto, béchamel, tomato</i>	
Maccheroni + Meatballs	18
<i>Hollow ribbed pasta, meatballs, marinara sauce, parmigiano</i>	
Mafalde ai Funghi “Trifolati”	17
<i>Spinach ribbon pasta, mushrooms, oven-dried tomato, herbs, green onions, garlic</i>	
Shrimp “Fra Diavola”	21
<i>Shrimp, squid ink spaghetti, soffrito, chili, tomato</i>	
Paccheri Frutti di Mare	23
<i>Tubular pasta, mussels, clams, shrimp, calamari, bay scallops, garlic, tomato</i>	
Bucatini Carbonara	18
<i>Hollow spaghetti, egg yolks, house cured pancetta, Pecorino DOP</i>	
Ravioli Cacio e Pepe	17
<i>Homemade ravioli stuffed with ricotta and caciocavallo cheese, cracked black pepper</i>	
Rigatoni alla Vodka	16
<i>Tomato, cream, vodka, parmesan</i>	
Pappardelle Duck Ragu	21
<i>Wide pasta and braised duck sauce</i>	
Timpano della “Nonnina”	36
<i>Baked pasta stuffed with eggs, sausage, meatballs, mortadella, maccheroni, mozzarella, tomato, braised pork, salami - serves 2-4 people, allow 30 minutes to prepare</i>	

SECONDI

Salmon Livornese (gf)	26
<i>Salmon braised in tomato sauce with olives, capers, garlic, red chilies, escarole</i>	
Dover Sole al Forno (gf)	42
<i>Wood fired Dover sole, lemon caper reduction, broccoli</i>	
Monkfish Saltimbocca	26
<i>Monkfish filet, prosciutto, sage, potato puree, spinach</i>	
Chicken Parmigiana	20
<i>Breaded, flattened chicken breast, mozzarella, parmesan, tomato</i>	
Chicken “Vesuvio” (gf)	24
<i>Roasted half chicken, rosemary, white wine, garlic, peas, potatoes</i>	
Pork Chop “Milanese”	27
<i>Breaded Berkshire pork chop, wood-fired, arugula, tomato, red onion salad</i>	
Bracirole alla Nonnina	26
<i>Braised beef rolled with pine nuts, raisins, and bread crumbs over ricotta gnocchi</i>	
Bistecca al Gorgonzola	36
<i>16oz gorgonzola crusted NY strip steak, Portobello mushrooms, red wine sauce</i>	
Veal Scallopine alla Marsala (gf)	28
<i>Veal loin medallions, mushrooms, Marsala, baked polenta, rapini</i>	

(gf) Indicates gluten-free menu item. Other items can be made gluten-free upon request. Please inform your server of any allergies.

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Chef di Cucina Gabby Hernandez

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