

## SPRING 2017

## ANTIPASTO CLASSICO

<b>Antipasti della Nonnina</b> (gf)	14
<i>Spicy soppressata, mortadella, capicola, roasted peppers, olives, onions, Calabrian chili, artichoke, parmigiano</i>	
<b>Arancini Classico</b>	8
<i>Sicilian-style rice fritters, saffron, meat ragu</i>	
<b>Eggplant Parmigiana</b>	11
<i>Breaded eggplant baked with mozzarella, marinara, parmigiano</i>	
<b>Meatballs alla Nonnina</b>	9
<i>Beef short rib, veal and pork meatballs, tomato sauce, soft polenta</i>	
<b>Baked Clams (6 pc)</b>	13
<i>Middle neck clams wood-fired with bread crumbs, garlic, parsley, lemon</i>	
<b>Prosciutto + Mozzarella</b> (gf)	14
<i>24 month Prosciutto di Parma, fiori di latte</i>	

## ANTIPASTO MODERNO

<b>Bruschetta</b>	9
<i>Crema di pecorino, oven dried tomatoes, pine nut and basil pesto, arugula</i>	
<b>Cauliflower Arrosto</b>	9
<i>Roasted cauliflower, Calabrian chili, lemons, capers, herbs</i>	
<b>Sausage + Peppers</b>	12
<i>Stuffed baby bell peppers, Italian sausage, tomato, ricotta salata</i>	
<b>Cozze Marinara</b>	14
<i>Sautéed Mediterranean mussels, oregano, cherry tomatoes, garlic bread</i>	
<b>Octopus al Forno</b>	14
<i>Roasted octopus, chick pea and olive oil puree, herb salad, crispy chick peas, tomato</i>	
<b>Fritto Misto</b>	18
<i>Crispy fried calamari, shrimp, bay scallops, lemon, zucchini, herbs</i>	
<b>Minestrone</b>	7
<i>Spring vegetable and cannellini bean soup, pasta</i>	

## INSALATE

<b>Chopped Antipasto Salad</b> (gf)	10
<i>Spicy Soppressata, provolone, romaine, pepperoncini, olives, tomato, onion, chick peas, radicchio</i>	
<b>La Scarola</b> (gf)	12
<i>Escarole, apples, radicchio, walnuts, red onion, truffle honey, grana</i>	
<b>Caesar</b>	10
<i>Romaine lettuce, lemon parmesan dressing, crostini</i>	
<b>Beet</b> (gf)	12
<i>Roasted beets, orange, shaved fennel, arugula, goat cheese</i>	
<b>Mixed Greens</b> (gf)	9
<i>Assorted greens, herbs, Sicilian olives, radishes, carrots, house dressing</i>	

come lei ha fatto.

## PASTE

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

<b>Maccheroni + Meatballs</b>	<b>18</b>
<i>Hollow ribbed pasta, meatballs, marinara sauce, parmigiano</i>	
<b>Mafalde ai Funghi “Trifolati”</b>	<b>17</b>
<i>Spinach ribbon pasta, asparagus, mushrooms, oven-dried tomato, green onions, garlic</i>	
<b>Shrimp “Fra Diavola”</b>	<b>21</b>
<i>Shrimp, squid ink spaghetti, soffritto, chili, tomato</i>	
<b>Paccheri Frutti di Mare</b>	<b>23</b>
<i>Tubular pasta, mussels, clams, shrimp, calamari, bay scallops, garlic, tomato</i>	
<b>Bucatini Carbonara</b>	<b>18</b>
<i>Hollow spaghetti, egg yolks, house cured pancetta, Pecorino DOP</i>	
<b>Ravioli Primavera</b>	<b>17</b>
<i>Buffalo milk ricotta and artichoke stuffed ravioli with fava, peas, spring onions, butter</i>	
<b>Rigatoni alla Vodka</b>	<b>16</b>
<i>Tomato, cream, vodka, parmesan</i>	
<b>Pappardelle Duck Ragu</b>	<b>21</b>
<i>Wide pasta and braised duck sauce</i>	
<b>Timpano della “Nonnina”</b>	<b>36</b>
<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

<b>Salmon (gf)</b>	<b>26</b>
<i>Grilled Scottish Salmon, stewed lentils, beets, soffritto, sage</i>	
<b>Dover Sole al Forno (gf)</b>	<b>42</b>
<i>Wood fired Dover Sole, citrus+caper reduction, spring asparagus</i>	
<b>Monkfish Primavera (gf)</b>	<b>26</b>
<i>Monkfish filet, artichokes, peas, fingerling potatoes, lemon</i>	
<b>Chicken Parmigiana</b>	<b>20</b>
<i>Breaded, flattened chicken breast, mozzarella, parmesan, tomato</i>	
<b>Chicken “Vesuvio” (gf)</b>	<b>24</b>
<i>Roasted half chicken, rosemary, white wine, garlic, peas, potatoes</i>	
<b>Pork Chop “Milanese”</b>	<b>27</b>
<i>Breaded Berkshire pork chop, arugula, tomato, red onion salad</i>	
<b>Braciola alla Nonnina</b>	<b>26</b>
<i>Braised beef rolled with pine nuts, raisins, and bread crumbs over ricotta gnocchi</i>	
<b>Bone-in Ribeye (gf)</b>	<b>52</b>
<i>22oz Bone-in Ribeye steak, herb roasted potatoes</i>	
<b>Veal Scallopine alla Marsala (gf)</b>	<b>28</b>
<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.



**cena**