



# NONNA

ITALIAN COMFORT FOOD



## ANTI PASTI

### BRUSCHETTA 11.<sup>86</sup>

Tomatoes, Garlic, Olive Oil, Shaved Parmigiano, Basil, Crostini

### MELANZANE PARMIGIANO 11.<sup>76</sup>

Fried Eggplant, Parmigiano, Marinara, Mozzarella

### CALAMARI FRITTI 14.<sup>97</sup>

Marinara Sauce, Lemon

### PROSCIUTTO E BURRATA 14.<sup>95</sup>

Prosciutto Parma, Burrata

### FOCACCIA BREAD 8.<sup>00</sup>

Parmigiano, garlic, herbs & Extra Virgin olive oil

### CAPRESE 11.<sup>86</sup>

Fior Di Latte, Tomatoes, Pesto, Balsamic Reduction, Olive Oil

### CARPACCIO 13.<sup>26</sup>

Thin Sliced Filet, Arugula, Capers, Extra Virgin Olive Oil & Shaved Parmigiana

### POLENTA 12.<sup>70</sup>

Sausage, Pomodoro, Capers, Olives, Calabrian Chiles, Parmigiano

### POLPO GRIGLIATO 16.<sup>21</sup>

Grilled Octopus, Potatoes, Arugula, Caramelized Onions, Italian Salsa Verde

### POLPETTE 11.<sup>88</sup>

Meatballs, Sunday sauce & Shaved Parmigiana

### ARANCINI 12.<sup>95</sup>

Saffron Rice, Beef Ragu, Mozzarella

### ANTIPASTO MISTO 22.<sup>56</sup>

Caprese, Bruschetta, Fried Calamari, Assorted Meats & Cheese

*Everyone has a special name for their Grandmother : Grandma, Nonna, Nana Grammy, Mom Mom, the list goes on and on.*

*Regardless of what you call her, if you're lucky enough to have her, you know how special she can be. This restaurant pays homage to every Nonna and their unwavering passion for Family and Food.*

*Our goal is to share the beautifully rich traditions that have been passed down for generations in the Busalacchi family. So sit back, relax, tell stories, drink and enjoy the food that we all grew up on... Just like you were at your own NONNA's house.*

## INSALATE E ZUPPE

### BUSALACCHI CAESAR 9.<sup>95</sup>

Reggiano, Toasted Artisan Breadcrumbs

### BIETOLE 10.<sup>95</sup>

Spinach, Beets, Gorgonzola Dolce, Candied Walnuts, Balsamic Vinaigrette

### MISTA 8.<sup>95</sup>

Mixed Greens, Tomatoes & Red Onion Balsamic Vinaigrette

### TRITATA 10.<sup>95</sup>

Romaine, Provolone, Garbanzo Beans, Tomato, Olives, Italian Vinaigrette

### RUCOLA 10.<sup>95</sup>

Shaved Fennel, Caramelized Pine Nuts, Parmigiano, Avocado, Lemon Olive Oil Dressing

### ZUPPA DEL GIORNO 8.<sup>95</sup>

Nonna's Soup of the Day

*\*Add- Shrimp 6, Salmon 7, Chicken 5, Calamari 5*

## PASTA

### BOLOGNESE NONNA 15.<sup>71</sup>

Fettuccine, Meat Ragu Add Meatballs (\$3)

### LASAGNE 17.<sup>28</sup>

Bolognese, Bechamel

### BUCATINI CARBONARA 16.<sup>21</sup>

Pancetta, Onions, Egg, Parmigiano, Black Pepper

### CAVATELLI BRASATO 19.<sup>86</sup>

Short Rib, English Peas, Tomatoes, Herb Reduction, Pecorino

### TORTELLINI FUNGHI 17.<sup>87</sup>

Cheese Tortellini, Prosciutto, Mushrooms, Truffle Oil, Cream

### LINGUINI ALLA PESCATORE 24.<sup>86</sup>

Calamari, Mussels, Clams, Shrimp, Tomato Brodo,

### IMBOTTITI 17.<sup>71</sup>

Eggplant Wrapped Around Bucatini Pasta With Pesto, Ricotta Cheese Topped With Tomatoes

### RIGATONI PALERMITANA 17.<sup>41</sup>

Sausage, Pomodoro, Capers, Olives, Calabrian Chile

### GAMBERI FRA DIAVOLO 23.<sup>97</sup>

Capellini Pasta, Shrimp, Calabrian Chile, Onion, Tomatoes, Mushrooms, Garlic

### GNOCCHI AL PESTO 16.<sup>89</sup>

Almond-Basil Pesto, Sundried Tomatoes, Toasted Pine Nuts, Cream

### SPAGHETTI ALLA RUSTICA 16.<sup>28</sup>

Roasted Tomatoes, Eggplant, Garlic, Basil, Fior Di Latte

### RAVIOLI ALLA NONNA 17.<sup>21</sup>

Cheese Ravioli, Vodka Rossa Sauce

GLUTEN FREE AVAILABLE

## SECONDI PIATTI

### POLLO PARMIGIANA 19.<sup>89</sup>

Breaded Chicken Breast, Marinara Sauce, Mozzarella, Rigatoni Marinara

### SALTIMBOCCA 21.<sup>35</sup>

Pork Cutlets, Prosciutto, Fontina, Sage, Spinach

### COSTOLETTE 24.<sup>87</sup>

Braised Short Ribs, Soffrito, Parmigiano Potato Puree

### VEAL MARSALA 23.<sup>76</sup>

Mushrooms, Florio Marsala, Mushroom Ravioli

### POLLO ALLA CHEF 21.<sup>89</sup>

Chicken Breast Layered With Prosciutto & Eggplant, Mozzarella, Topped With A Cream Sauce, Broccoli

### PESCE DEL GIORNO [MP]

Chef's Daily Preparation

### POLLO PICCATA 20.<sup>35</sup>

Chicken Breast, Mushrooms, Garlic, Lemon, Capers, Broccoli

### SALMONE 23.<sup>35</sup>

Caper Cream Sauce, Sweet Potato Puree

### GAMBERI BUSALACCHI 23.<sup>51</sup>

Lemon, Capers, Mushroom, Broccoli, White Wine Parmigiano Potato Puree

## STONE OVEN PIZZA

### MARGHERITA 15.<sup>89</sup>

San Marzano Tomatoes, Mozzarella, Basil

### CAPRESE 15.<sup>10</sup>

Pesto, Mozzarella, Tomatoes, Olive oil, Balsamic Reduction

### SALSICCIA 16.<sup>85</sup>

San Marzano, Sausage, Caramelized Onions, Olives, Calabrian Chile, Mozzarella

### PROSCIUTTO 16.<sup>97</sup>

Arugula, Prosciutto, Mozzarella

### FUNGHI E TARTUFO 16.<sup>21</sup>

Mushroom, Pancetta, Truffle Oil, Mozzarella

### PEPPERONI 15.<sup>85</sup>

San Marzano, Mozzarella

### IN BIANCO 15.<sup>85</sup>

Mozzarella, Garlic, Caramelized Onions, Goat Cheese