



LUNCH MENU SATURDAY & SUNDAY

ANTI PASTI

BRUSCHETTA 10.⁸⁶

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

MELANZANE PARMIGIANO 11.⁷⁶

Fried Eggplant, Parmigiano, Marinara, Mozzarella

CALAMARI FRITTI 13.⁹⁷

Marinara Sauce, Lemon

PROSCIUTTO E BURRATA 13.⁹⁵

Prosciutto Parma, Burrata

FOCACCIA BREAD 8.⁰⁰

Parmigiano, garlic, herbs & Extra Virgin olive oil

CAPRESE 10.⁸⁶

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

CARPACCIO 13.²⁶

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

POLPO GRIGLIATO 15.²¹

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

POLPETTE 11.⁸⁸

Meatballs, Sunday sauce & Shaved Parmigiana

ARANCINI 12.⁹⁵

Saffron Rice, Beef Ragù, Mozzarella

ANTIPASTO MISTO 22.⁵⁶

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 9.⁹⁵

Reggiano, Toasted Artisan Breadcrumbs

BIETOLE 9.⁹⁵

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

MISTA 8.⁹⁵

Mixed Greens, Tomatoes & Red Onion Balsamic Vinaigrette

TRITATA 9.⁹⁵

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

RUCOLA 9.⁹⁵

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

ZUPPA DEL GIORNO 8.⁹⁵

Nonna's Soup of the Day

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

PASTA

BOLOGNESE NONNA 15.⁷¹

Fettuccine, Meat Ragù Add Meatballs (\$3)

LASAGNE 17.²⁸

Bolognese, Bechamel

BUCATINI CARBONARA 16.²¹

Pancetta, Onions, Egg, Parmigiano, Black Pepper

TORTELLINI FUNGHI 17.⁸⁷

Cheese Tortellini, Prosciutto, Mushrooms, Truffle Oil, Cream

IMBOTTITI 17.⁷¹

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

RIGATONI PALERMITANA 16.⁴¹

Sausage, Pomodoro, Capers, Olives, Calabrian Chile

GAMBERI FRA DIAVOLO 19.⁹⁷

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

GNOCCHI AL PESTO 16.⁸⁹

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

SPAGHETTI ALLA RUSTICA 16.²⁸

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

GLUTEN FREE AVAILABLE

SECONDI PIATTI

POLLO PARMIGIANA 19.⁸⁹

Breaded Chicken Breast, Marinara Sauce, Mozzarella, Rigatoni Marinara

COSTOLETTE 24.⁸⁷

Braised Short Ribs, Soffrito, Parmigiano Potato Puree

POLLO PICCATA 20.³⁵

Chicken Breast, Mushrooms, Garlic, Lemon, Capers, Broccolini

SALMONE 23.³⁵

Caper Cream Sauce, Sweet Potato Puree

PESCE DEL GIORNO [MP]

Chef's Daily Preparation

STONE OVEN PIZZA

MARGHERITA 15.⁸⁹

San Marzano Tomatoes, Mozzarella, Basil

CAPRESE 15.¹⁰

Pesto, Mozzarella, Tomatoes, Olive oil, Balsamic Reduction

SALSICCIA 16.⁸⁵

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

PROSCIUTTO 16.⁹⁷

Arugula, Prosciutto, Mozzarella

FUNGHI E TARTUFO 16.²¹

Mushroom, Pancetta, Truffle Oil, Mozzarella

PEPPERONI 15.⁸⁵

San Marzano, Mozzarella

IN BIANCO 15.⁸⁵

Mozzarella, Garlic, Caramelized Onions, Goat Cheese