



NONNA

ITALIAN COMFORT FOOD



ANTI PASTI

FOCACCIA BREAD 8^{.00}

Parmigiano, garlic, herbs & Extra Virgin olive oil

BRUSCHETTA 11^{.86}

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

MELANZANE PARMIGIANO 11^{.76}

Fried Eggplant, Parmigiano, Marinara, Mozzarella

PROSCIUTTO E BURRATA 13^{.95}

Prosciutto Parma, Burrata

CAPRESE 11^{.86}

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

CARPACCIO 13^{.26}

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

CALAMARI FRITTI 13^{.97}

Marinara Sauce, Lemon

POLPO GRIGLIATO 15^{.21}

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

GNOCCO FRITTO 11^{.88}

Stuffed with asiago cheese, tossed with truffle oil & Parmigiano

ARANCINI 12^{.95}

Saffron Rice, Beef Ragù, Mozzarella

ANTIPASTO MISTO 25^{.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

BUSALACCHI CAESAR 9^{.95}

Reggiano, Toasted Artisan Breadcrumbs

MISTA 8^{.95}

Mixed Greens, Tomatoes & Red Onion
Balsamic Vinaigrette

INSALATA DI CETRIOLO 9^{.95}

Cucumber, Corn, Avocado, Tomato & Gorgonzola
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

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

PASTA

BOLOGNESE NONNA 15^{.71}

Spaghetti with Traditional Sunday sauce
***Add Meatballs (\$3)**

LASAGNE 17^{.28}

Fresh Sheets of Pasta layered with Bolognese & Bechamel

CARBONARA 17^{.21}

Fettuccine Pancetta, Onions, Egg Yolk, Parmigiano, Cream, Black Pepper

RIGATONI BOSCAIOLA 19^{.21}

Chicken, mushrooms, Vodka Rossa Sauce

TORTELLONI FUNGHI 18^{.87}

Cheese Tortelloni, crispy Prosciutto, Mushrooms, Truffle Oil, Cream

IMBOTTITI 17^{.71}

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

RIGATONI PALERMITANA 18^{.41}

Sausage, Pomodoro, Capers, Olives, Calabrian Chile

LINGUINE VONGOLE 21^{.41}

Clams, Shaved Garlic, Extra Virgin Olive Oil & Pinot Grigio

GAMBERI FRA DIAVOLO 23^{.97}

Linguine, Shrimp, Calabrian Chile, Onion, Tomatoes, Mushrooms, Garlic

GNOCCHI AL PESTO 17^{.89}

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

PENNE ALLA POMODORO 16^{.28}

Roasted Tomatoes, Garlic, Basil, Fior Di Latte

SHORT RIB RAVIOLI 18^{.87}

Tomatoes, Butter Herb Sauce & Shaved Parmigiano

*** GLUTEN FREE AVAILABLE**

SECONDI PIATTI

GAMBERI BUSALACCHI 23^{.51}

Jumbo shrimp, mushrooms, garlic & capers in a white wine lemon sauce, Parmigiano Potato Puree

SALTIMBOCCA 21^{.35}

Veal Cutlets, Prosciutto, Fontina, Sage, Spinach

POLLO PARMIGIANA 19^{.89}

Breaded Chicken Breast, Marinara Sauce, Mozzarella, Rigatoni Marinara

MELANZANE PARMIGIANO 17^{.76}

Fried Eggplant, Parmigiano, Marinara, Mozzarella

POLLO ALLA CHEF 21^{.89}

Chicken Breast Layered With Prosciutto & Eggplant, Mozzarella, Topped With a Cream Sauce, Broccolini

COSTOLETTE 24^{.87}

Braised Short Ribs, Parmigiano Potato Puree

POLLO PICCATA 20^{.35}

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

SALMONE 23^{.35}

Caper Cream Sauce, Sweet Potato Puree

STOVE OVEN PIZZA

MARGHERITA 16^{.89}

San Marzano Tomatoes, Mozzarella, Basil

CAPRESE 16^{.10}

Pesto, Mozzarella, Tomatoes, Olive oil, Balsamic Reduction

SALSICCIA 17^{.85}

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

TRE GUSTI 17^{.97}

Mushrooms, Artichokes, Prosciutto & Mozzarella Cheese

VEGETALI 16^{.21}

Asparagus, Zucchini, Mushrooms, Eggplant & Tomatoes

PEPPERONI 16^{.85}

San Marzano, Mozzarella

IN BIANCO 16^{.85}

Mozzarella, Garlic, Caramelized Onions, Goat Cheese



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SPARKLING

Moscato, Mionetto, "Dolce" Veneto	11	46
Prosecco, Val D'Oca 187ml	9	
Brut, Rotari, Trentino, Alto Adige	11	46
Prosecco, Villa Sandi Brut	10	44
Brut, Veuve Clicquot, France 375ml		78

PINOT GRIGIO

Santa Cristina, Italy		34
Tommasi Venezie, Le Rosse	11	40
Ruffino, "Lumina" Veneto	9	33

CHARDONNAY

Stemmari, Sicily	9	34
Stag' Leap "Hands of Time" Napa		50
Silverado, Napa	14	54

SAUVIGNON BLANC

Oyster Bay, Marlborough	11	38
Benzinger, California		33

UNIQUE WHITE

Falanghina, Feudi di San Gregorio, Italy		39
Riesling, Chateau St. Michelle	9	33
Sicilian White, Planetta, Sicily		30
Rose, Daou		40
La Scolca, Gavi dei Gavi	11	42
Rose Di Nero D'Avola, Feudo Maccari Sicily	13	50

DRAFT BEER

STONE DELICIOUS IPA, Alc 7.7% San Diego	8
BAY CITY FIESTA ISLAND PILSNER Alc 5.4% San Diego	8
BAY CITY VIENNA LAGER Alc 5.0% San Diego	8
ALE SMITH .394 PALE ALE Alc 6.0% San Diego	8
XTECA LAGER Alc 5.0% San Diego	8
ROATION HANDLE Q/A	8

BOTTLE BEER

PERONI 7

ITALIAN BEVERAGGIO



ACQUA PANNA 750ml.	8
SAN PELLEGRINO 750ml.	8

CHIANTI

Classico Superiore, Ruffino, Tuscany		38
Classico Riserva, "Ducale" Tuscany		74
Querceto, DOCG, Tuscany	9	34
Classico, Rocca Della Macie, Tuscany	12	46

SUPER TUSCAN

Tenuta Frescobaldi Di Castiglioni, Tuscany		58
Gaja, "Promis" Tuscany		110
Badiola, Tuscany	11	42
Villa Antinori, Tuscany	12	46

CLASSIC ITALIAN

Amarone Della Valpolicella, Luigi Righetti		105
Barolo, Ca'Bianca, Piedmont		99
Brunello, Pian Delle Vigne, DOCG Tuscany		135
Nebbiolo, Travaglini, "Gattinara" Piedmont		76
Nero D' Avola, Cusumano, Sicily		39
Montepulciano, Masciarelli	10	40
Barbera D' Alba, Marchesi Di Barolo "Ruvei"	12	46
Sangiovese, Barone Ricasoli Toscana IGT	8	30
Valpolicella, Bertani	10	38

CABERNET

Daou, Paso Robles		65
Treana Paso Robles	13	48
Girard, Napa		80
Coppola, Claret, California	12	46

MERLOT

Alexander Valley Vineyards	10	39
Charles Krug, Napa Valley		69
Skyfall, Columbia Valley		38

PINOT NOIR

Castle Rock, Reserve, Russian River	11	41
Eloan, Oregon	13	50
Davis Bynum, Sonoma		52

UNIQUE RED

Syrah, Tenet, Washington		35
Malbec, Graffigna, Argentina	11	42
Red Blend, Eruption	13	50
Zinfandel, Federalist, Sonoma	11	42
Sangria, Beso Del Sol		8

SAN PELLEGRINO ITALIAN SODA 4

Orange, Lemon, Tangerine, Pomegranate, Orange & Blood Orange

ITALIAN SODA 6

Vanilla, Cinnamon, Hazelnut, Strawberry, Caramel