



NONNA

ITALIAN COMFORT FOOD



ANTI PASTI

FOCACCIA BREAD 9^{.00}

Parmigiano, garlic, herbs & Extra Virgin olive oil

BRUSCHETTA 11^{.86}

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

MELANZANE PARMIGIANO 12^{.76}

Fried Eggplant, Parmigiano, Marinara, Mozzarella

PROSCIUTTO E BURRATA 14^{.95}

Prosciutto Parma, Burrata

CAPRESE 12^{.86}

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

CARPACCIO 14^{.26}

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

CALAMARI FRITTI 15^{.97}

Marinara Sauce, Lemon

POLPO GRIGLIATO 16^{.21}

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

GNOCCO FRITTO 12^{.88}

Stuffed with asiago cheese, tossed with truffle oil & Parmigiano

ARANCINI 13^{.95}

Saffron Rice, Beef Ragù, Mozzarella

ANTIPASTO MISTO 27^{.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 10^{.95}

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

RUCOLA 10^{.95}

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

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

PASTA

BOLOGNESE NONNA 16^{.71}

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

LASAGNE 18^{.28}

Fresh Sheets of Pasta layered with Bolognese & Bechamel

CARBONARA 18^{.21}

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

RIGATONI BOSCAIOLA 19^{.21}

Chicken, mushrooms, Vodka Rossa Sauce

TORTELLONI FUNGHI 19^{.87}

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

IMBOTTITI 18^{.71}

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

RIGATONI PALERMITANA 19^{.41}

Sausage, Pomodoro, Capers, Olives, Calabrian Chile

LINGUINE VONGOLE 23^{.41}

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

GAMBERI FRA DIAVOLO 26^{.97}

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

GNOCCHI AL PESTO 18^{.89}

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

PENNE ALLA POMODORO 17^{.28}

Roasted Tomatoes, Garlic, Basil, Fior Di Latte

SHORT RIB RAVIOLI 20^{.87}

Tomatoes, Butter Herb Sauce & Shaved Parmigiano

*** GLUTEN FREE AVAILABLE**

SECONDI PIATTI

GAMBERI BUSALACCHI 26^{.51}

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

SALTIMBOCCA 24^{.35}

Veal Cutlets, Prosciutto, Fontina, Sage, Spinach

POLLO PARMIGIANA 21^{.89}

Breaded Chicken Breast, Marinara Sauce, Mozzarella, Rigatoni Marinara

MELANZANE PARMIGIANO 19^{.76}

Fried Eggplant, Parmigiano, Marinara, Mozzarella

POLLO ALLA CHEF 23^{.89}

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

COSTOLETTE 27^{.87}

Braised Short Ribs, Parmigiano Potato Puree

POLLO PICCATA 23^{.35}

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

SALMONE 25^{.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

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	44	
Brut, Mumm, Napa 750ml	78	

PINOT GRIGIO

Santa Cristina, Italy	36	
Tommasi Venezie, Le Rosse	40	
Ruffino, "Lumina" Veneto	10	36

CHARDONNAY

Stemmari, Sicily	36	
Stag' Leap "Hands of Time" Napa	50	
Ferrari-Carano, Napa	13	46

SAUVIGNON BLANC

Oyster Bay, Marlborough	11	38
Kim Crawford, California	35	

UNIQUE WHITE

Falaghina, Feudi di San Gregorio, Italy	39	
Riesling, Chateau St. Michelle	10	36
Rose, Daou	40	
La Scolca, Gavi dei Gavi	12	44

DRAFT BEER



NONNA'S ITALIAN PILSNER, <i>SAN CLEMENTE</i>	8
STONE <i>DELICIOUS IPA</i> , San Diego	8
BAY CITY <i>FIESTA ISLAND PILSNER</i> San Diego	8
BAY CITY <i>VIENNA LAGER</i> San Diego	8
STONE SAN DIEGO PALE ALE	8
ROATION HANDLE Q/A	8

ITALIAN BEVERAGGIO



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

CHIANTI

		
Classico Superiore, Ruffino, Tuscany	39	
Classico Riserva, "Ducale" Tuscany	74	
Querceto, DOCG, Tuscany	10	36
Classico, Villa Cafaggio, Tuscany	12	46

SUPER TUSCAN

Tenuta Frescobaldi Di Castiglioni, Tuscany	58	
Gaja, "Promis" Tuscany	110	
Frescobaldi Nipozzano, Tuscany	14	52
Villa Antinori, Tuscany	12	46

CLASSIC ITALIAN

Amarone Della Valpolicella, Luigi Righetti	105	
Barolo, Mirafiore, Piedmont	85	
Brunnelo, Pian Delle Vigne, DOCG Tuscany	135	
Nero D' Avola, Cusumano, Sicily	39	
Montepulciano, Masciarelli	11	40
Barbera D' Alba, Marchesi Di Barolo "Ruvei"	12	46
Sangiovese, Barone Ricasoli Toscana IGT	34	
Valpolicella, Sartori	11	39

CABERNET

Daou, Paso Robles	65	
Treana Paso Robles	13	48
Girard, Napa	80	
Prisoner "Unshackled", California	16	56

MERLOT

Alexander Valley Vineyards	10	39
Charles Krug, Napa Valley	50	
Skyfall, Columbia Valley	38	

PINOT NOIR

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

UNIQUE RED

Syrah, Tenet, Washington	35	
Malbec, La Linda, Argentina	11	38
Zinfandel, Federalist, Sonoma	38	
Sangria, Beso Del Sol	11	

SAN PELLEGRINO ITALIAN SODA 4

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

ITALIAN SODA 6

Vanilla, Cinnamon, Hazelnut, Strawberry, Caramel