

# NONNA

ITALIAN COMFORT FOOD

## ANTIPASTI

- FOCACCIA BREAD** 9.00  
Parmigiano, garlic, herbs & extra virgin olive oil
- BRUSCHETTA** 11.95  
Tomatoes, garlic, olive oil, shaved parmigiano, basil, crostini
- PROSCIUTTO E BURRATA** 15.95  
Prosciutto parma, burrata
- CAPRESE** 12.95  
Fior di latte, tomatoes, pesto, balsamic reduction, olive oil



- CARPACCIO** 15.95  
Thin sliced filet, arugula, capers, extra virgin, olive oil & shaved parmigiano
- CALAMARI FRITTI** 16.95  
Marinara sauce, lemon
- GNOCCO FRITTO** 12.95  
Stuffed with asiago cheese, tossed with truffle oil & parmigiano
- ARANCINI** 13.95  
saffron rice, beef ragu, mozzarella

- ANTIPASTO MISTO** 29.95  
Caprese, bruschetta, fried calamari, assorted meats & cheese

## INSALATE

- BUSALACCHI CAESAR** 9.95  
Parmigiano reggiano, toasted artisan breadcrumbs
- MISTA** 8.95  
Mixed greens, tomatoes & red onion, balsamic vinaigrette
- SPINACI** 10.95  
Baby spinach, strawberries, goat cheese, toasted almonds & 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

ADD SHRIMP 8, SALMON 8, CHICKEN 6, CALAMARI 8

## PASTA

GLUTEN FREE AVAILABLE

- BOLOGNESE NONNA** 18.95  
Spaghetti with traditional Sunday sauce  
\*ADD MEATBALLS - 4.00
- LASAGNE** 20.95  
Fresh sheets of pasta layered with bolognese & bechamel
- CARBONARA** 20.95  
Fettuccine, pancetta, onions, egg yolk, parmigiano, cream, black pepper
- RIGATONI CONTADINA** 19.95  
Eggplant, Zucchini, Tomatoes, Mushrooms, Artichokes, Gorgonzola

- TORTELLONI FUNGHI** 21.95  
Cheese tortelloni, crispy prosciutto, mushrooms, truffle oil, cream
- FUSILLI BOSCAIOLA** 22.95  
Chicken, mushrooms, Vodka Rossa sauce
- RIGATONI PALERMITANA** 21.95  
Sausage, pomodoro, capers, olives, Calabrian chile
- LINGUINE VONGOLE** 25.95  
Clams, shaved garlic, extra virgin olive oil & pinot grigio
- GAMBERI FRA DIAVOLO** 27.95  
Linguine, shrimp, Calabrian chile, onion, tomatoes, mushrooms, garlic

- RAVIOLI DI FORMAGGIO** 17.95  
Cheese Ravioli topped fresh marinara sauce
- GNOCCHI AL PESTO** 19.95  
Almond-basil pesto, sundried tomatoes, toasted pine nuts, cream
- POMODORO** 19.95  
Spaghetti, roasted tomatoes, garlic, basil, fior di latte mozzarella
- PAPPARDELLE** 22.95  
Short rib, tomatoes, butter herb sauce, & shaved parmigiano

## SECONDI PIATTI

- GAMBERI BUSALACCHI** 28.95  
Jumbo shrimp, mushrooms, garlic & capers in a white wine lemon sauce, parmigiano, with a potato puree
- POLLO PARMIGIANA** 23.95  
Breaded chicken breast, marinara sauce, mozzarella, rigatoni marinara

- MELANZANE PARMIGIANA** 20.95  
Fried eggplant, parmigiano, marinara, mozzarella
- POLLO ALLA CHEF** 24.95  
Chicken breast layered with prosciutto, eggplant, mozzarella, topped with a cream sauce, broccolini
- POLLO PICCATA** 24.95  
Chicken breast, mushrooms, garlic, lemon, capers, potato purée, broccolini

- SALMONE** 27.95  
Caper cream sauce, sweet potato puree
- COSTOLETTE** 28.95  
Braised short ribs, parmigiano potato puree

## STONE OVEN PIZZA

- MARGHERITA** 17.95  
San Marzano tomatoes, mozzarella, basil
- CAPRESE** 17.95  
Pesto, mozzarella, tomatoes, olive oil, balsamic reduction

- SALSICCIA** 18.95  
San Marzano tomatoes, sausage, caramelized onions, olives, Calabrian chile, mozzarella
- TRE GUSTI** 18.95  
San Marzano tomatoes, Mushrooms, artichokes, prosciutto, mozzarella cheese

- PEPPERONI** 17.95  
San Marzano tomatoes, mozzarella
- IN BIANCO** 17.95  
Olive oil, garlic, Mozzarella, caramelized onions, goat cheese



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## SPARKLING

Moscato, Candoni, Italy	11	46
Prosecco, Val D'Oca 187ml	10	
Brut, Rotari, Trentino, Alto Adige	11	46
Prosecco, Bisol, Jeio		39
Brut, Mumm, Napa 750ml		56

## PINOT GRIGIO

Bollini, IGT, Trentino-Alto Adige,		39
Santa Cristina, Italy		36
Ruffino, "Lumina" Veneto	12	40

## CHARDONNAY

Stemmari, Sicily		36
Mer Soleil, Santa Lucia		49
Ferrari-Carano, Napa	13	46

## SAUVIGNON BLANC

Oyster Bay, Marlborough	11	40
Kim Crawford, California		39

## UNIQUE WHITE

Falanghina, Feudi di San Gregorio, Italy		42
Riesling, Chateau St. Michelle	11	39
Rose, Daou	12	41
La Scolca, Gavi dei Gavi	13	46

## DRAFT BEER

Nonna's Italian Pilsner, San Clemente	8
Stone Delicious IPA, San Diego	8
Bay City Fiesta Island Pilsner, San Diego	8
Bay City Vienna Lager, San Diego	8
Stone Pale Ale, San Diego	8
Roation Handle Q/A	8

## ITALIAN BEVERAGGIO

Acqua Panna 750ml.	8
San Pellegrino 750ml.	8
San Pellegrino Italian Soda	5
Orange, Lemon, Tangerine, Pomegranate, Orange & Blood Orange	
Italian Soda	6
Vanilla, Raspberry, Blood Orange, Strawberry, Cherry, White Peach	

## CHIANTI

Classico Riserva, "Ducale" Tuscany		60
Ricasoli, DOCG, Tuscany	12	42
Classico, Aziano, Tuscany	14	52

## SUPER TUSCAN

Tenuta Frescobaldi Di Castiglioni, Tuscany		66
Gaja, "Promis" Tuscany		110
Biserno, Inseglio del Cinghiale, Tuscany	18	68
Villa Antinori, Tuscany	15	54

## CLASSIC ITALIAN

Amarone Della Valpolicella, Luigi Righetti		95
Barolo, Mirafiore, Piedmont		126
Brunello, Pian Delle Vigne, DOCG Tuscany		150
Nero D'Avola, Donnafugata, Sicily	15	54
Montepulciano, Masciarelli	12	42
Barbera D'Alba, Pertinace, Piedmont	13	46
Valpolicello, Sartori	12	42

## CABERNET

Daou, Paso Robles		56
Treana, Paso Robles	15	54
Prisoner "Unshackled", California	16	56
Chanteau Montelena, Napa		140

## MERLOT

Alexander Valley Vineyards	12	43
Charles Krug, Napa Valley		50
Rodney Strong, Sonoma		39

## PINOT NOIR

Castle Rock, Reserve, Willamette, Oregon		41
Banshee, Sonoma County	13	46
Davis Bynum, Sonoma		59

## UNIQUE RED

Syrah, Tenet, Le Fervent, France		42
Malbec, Amalaya, Argentina	12	42
Sangria, Beso Del Sol		12

Everyone has a special name for their Grandmother: Grandma, Nonna, Nana, Grammy, 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.

