

Nona Enoteca . Ristorante

Antipasti

*Cappasanta americana su una base del purè della bietola rossa, superata con
Arugula cotto e le barbabietole dorate 11*

Seared Sea Scallop on a bed of red beet puree, with Grilled Arugula and golden beets

Zuppa della Sera (market price)

Soup of the Evening

Insalata

*L'insalata calda degli spinaci del formaggio della capra e di Pancetta, wtih
un Nona ha fatto Vinaigrette 9*

Warm Pancetta and Goat Cheese Spinach Salad, with cranberries and Nona- Made Vinaigrette

L'insalata di Rughetta e Bresaola 9

*Baby Arugula and Bresaola Salad with Lemon and Estate bottled,
Extra Virgin Olive Oil*

Insalata della sera (market price)

Salad of the Evening

Primi

Risotto della sera (market price)

Risotto of the evening

*Il pomodoro ed Asiago seccati al sole Raviol con il pesto del Arugula e la
mandorla tostata imburrano 12*

Sundried Tomato and Asiago Raviol with Arugula pesto and Toasted Almond Butter

*Le polpette di Ricotta con il purè dell'asparago hanno superato con
l'inceppamento giallo di Tomatoe 12*

Ricotta Dumplings with Asparagus Puree Topped with Yellow Tomatoe Jam

Mezzaluna Zucca con Salsa al Burro e Umido 12

Butternut Squash Stuffed Mezzaluna with Brown Butter and Sage Sauce

Pasta Della Sera (market price)

Nona made Pasta of the evening

Secondi

Scaloppine di Pollo al Saltimbocca 19

Chicken with Prosciutto and Sage

Gamberi con Pomodori e Pasta Fresca 18

Shrimp over a bed of Nona-Made Pasta, with a Fresh Garlic Butter Sauce, Tomatoes, and Capers

Bistecca Fiorentina 24

*T-bone Steak with Estate bottled, Extra Virgin Olive Oil and Sea Salt
(Attention: Nona is not responsible for any raw or uncooked product)*

Tagliatelle ala Bolognese 21

Nona made Tagliatelle in a Bolognese Sause

Frutti di mare della Sera (market price)

Seafood of the evening

Contorni

Spinaci ai Aglio 8

Sauteed Spinach with Garlic

Finocchio brasato 9

Braised Fennel with blood orange vinegar infused onions

Verdure della sera (market price)

Vegetable of the evening

At Nona we believe in enjoying the slow dining experience uninterrupted. Please refrain from cell phone use in the restaurant. Grazie

Consuming raw or undercooked meat, poultry, seafood, or shellfish may increase your risk of food borne illness