



# NONNA

ITALIAN COMFORT FOOD



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

## ANTIPASTI

### ARANCINE

[9.<sup>95</sup>]

Saffron Rice, Beef Ragù, Mozzarella

### CARPACCIO

[15.<sup>26</sup>]

Arugula, Capers, Parmesan, Lemon

### FUNGHI POLENTA

[12.<sup>70</sup>]

Mushrooms, Lemon, White Wine

### CAVOLFIORE

[9.<sup>35</sup>]

Cauliflower, Balsamic Glaze

### POLPO GRIGLIATO

[15.<sup>21</sup>]

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

### STELLA DI MARE

[16.<sup>35</sup>]

Marinated and Chilled Clams, Mussels, Shrimp, Octopus, Calamari

### CAPRESE

[12.<sup>86</sup>]

Burrata, Tomatoes, Pesto  
Balsamic, Extra Virgin Olive Oil

### ANTIPASTO MISTO

[23.<sup>56</sup>]

Caprese, Bruschetta, Fried Calamari, Assorted Meats & Cheese

### CALAMARI FRITTI

[13.<sup>97</sup>]

Marinara, Lemon Wedge

### BRUSCHETTA

[12.<sup>86</sup>]

Tomatoes, Garlic, Olive Oil, Crostini

### MELANZANE PARMIGIANA

[13.<sup>76</sup>]

Crispy Eggplant, Parmesan, Marinara, Basil

*There is no place like home.....and Nonna's*

## INSALATE

### BUSALACCHI CAESAR [8.<sup>95</sup>]

Reggiano, Toasted Artisan Breadcrumbs

### TRITATA [12.<sup>46</sup>]

Mozzarella, Salami, Garbanzo Beans, Tomato, Olives, Italian Vinaigrette

### BIETOLE [8.<sup>95</sup>]

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

### RUCOLA [8.<sup>95</sup>]

Shaved Fennel, Caramelized Pine Nuts, Parmesan, Avocado, Lemon and Oil Dressing

### Nonna's

#### Bolognese Recipe

1 Tablespoon Olive Oil  
1 Cup of Onion  
1/2 Cup of Celery  
1/2 Cup of Carrots  
1 pinch Salt  
1 Lb. Ground beef  
1 pinch Pepper  
20 Whole Tomatoes

*2 Tablespoons of crazy if you thought  
Nonna would give away her  
secrets!*

### GLUTEN FREE AVAILABLE

## STONE OVEN PIZZA

### MARGHERITA [14.<sup>89</sup>]

San Marzano, Mozzarella, Basil

### PROSCIUTTO [15.<sup>97</sup>]

Arugula, Prosciutto, Mozzarella

### CALABRESE [15.<sup>10</sup>]

San Marzano, Mozzarella, Calabrian Sausage, Red Onions, Charred Arugula

### GAMBERI [16.<sup>21</sup>]

Shrimp, Mozzarella, Almond Pesto, Mozzarella, Roasted Tomatoes

### VEGETARIANO [14.<sup>85</sup>]

Garlic, Onions, Potatoes, Broccoli

## PASTA

### BOLOGNESE NONNA [14.<sup>71</sup>]

Mafaldine, Meat Ragù

Add Meatballs (\$3) Sausage (\$6)  
or Short Ribs (\$6)

### IMBOTTITI [16.<sup>85</sup>]

Bucatini, Rolled Eggplant, Bufala Mozzarella, Pomodoro

### FETTUCCINE PESCATORE [22.<sup>86</sup>]

Calamari, Mussels, Clams, Shrimp,  
Fresh Tomatoes and Calabrian Chiles

### ORECCHIETTE CARNE [16.<sup>86</sup>]

Short Rib, English Peas, Tomatoes, Herb Reduction, Pecorino

### BUCATINI AMATRICIANA [16.<sup>71</sup>]

Pancetta, Onions, Pomodoro, Pecorino

### LINGUINE VONGOLE [18.<sup>16</sup>]

Clams, Garlic, White Wine, Parsley

### RIGATONI PALERMITANA [16.<sup>41</sup>]

Sausage, Pomodoro, Capers, Olives, Calabrian Chiles

### TORTELLINI PESTO [15.<sup>89</sup>]

Cheese Tortellini, Almond Pesto, Cream,

### LASAGNE [15.<sup>28</sup>]

Meat Ragù, Bechamel

### CASARECCE AI FUNGHI [15.<sup>87</sup>]

Stuffed Shells, Oyster Mushrooms, Mascarpone, Breadcrumbs, Vodka Cream Sauce

### PASTA CON SARDE [17.<sup>89</sup>]

Bucatini, Sardines, Fennel, Pine Nuts, Currants

### RAVIOLI DI ZUCCA [17.<sup>21</sup>]

Butternut Squash, Amaretto Cream, Sage

### NONNA'S CHOICE [24]

Unlimited service of  
Three of Chef's choice Pasta  
Per Person

## SECONDI PIATTI

### COSTOLETTE [25.<sup>87</sup>]

Braised Short Ribs, Soffritto, Parmigiano Risotto

### POLLO PARMIGIANA [19.<sup>89</sup>]

Chicken Breast, Marinara Sauce,  
Mozzarella, Tortellini; Choice of Marinara or Pesto

### POLLO ARROSTO [21.<sup>76</sup>]

Herb Roasted Chicken, Rosemary, Potatoes

### GAMBERI BUSALACCHI [25.<sup>46</sup>]

Lemon, Capers, Mushroom, White Wine

### VITELLO MARSALA [24.<sup>35</sup>]

Veal Loin, Mushrooms, Florio Marsala, Seared Gnocchi

### PESCE DEL GIORNO [MP]

Chef's Daily Preparation

### SALTIMBOCCA [23.<sup>35</sup>]

Pork Cutlets, Prosciutto, Fontina, Sage,  
Spinach