

SALAD

- SPINACH \$12**
Baby Spinach, walnut, goat cheese, lemon dressing.
- INSALATA MISTA \$10**
A mix of fresh greens, ripe tomatoes, red onion, and cucumber, tossed in a balsamic vinaigrette.

- CAESAR \$10**
Crisp romaine lettuce, anchovies, shaved Grana Padano, and Classic Caesar Dressing.
- CAPRESE NAPOLETANA \$12**
Mozzarella, Heirloom tomato, pesto.
- ADD: Chicken \$7**

APPETIZERS

- MOZZARELLA IN CARROZZA \$10**
Golden-fried mozzarella cheese sandwich served with a side of marinara sauce.
- FRITTATINE CACIO & PEPE \$10 (neapolitan pasta fritters)**
Bucatini pasta, Grana Padano, pecorino Romano, black pepper, béchamel sauce with a coating of batter.
- ARANCINI \$12**
Crispy rice balls filled with meat sauce and mozzarella.
- POLPETTE* * \$12**
Homemade beef meatballs in marinara sauce, ricotta, topped with Parmigiano.
- PARMIGIANA DI MELANZANE* * \$12**
Eggplant parmigiana in a rich tomato sauce.
- CROCCHETTA TONNO & PATATE \$12**
Preserved tuna, potato, caper, Grana Padano, garlic, aioli.
- * * ADD: Spaghetti fini tomato sauce \$8**

FOCACCIA LUNCH ONLY

12x12" freshly baked focaccia topped with premium ingredients.

- ROSSA (RED) \$14**
Pomodoro, fresh mozzarella fior di latte, Pecorino Romano, fresh basil, and extra virgin olive oil.
- BIANCA (WHITE, NO Sauce) \$14**
Fresh Mozzarella fior di Latte, Ricotta, Pecorino Romano, fresh basil and extra virgin olive oil.

- SLICE ROSSA (RED) \$4**
- SLICE BIANCA \$4**

ADDITIONAL TOPPING (MAX 3)
Mushrooms, Taggiasca Olives, Capers. \$2.5
Prosciutto Cotto, Pepperoni. \$3.5

PASTA

- MACCHERONI VODKA \$16**
Maccheroni pasta, heavy cream, rich tomato sauce, Grana Padano.
- SPAGHETTI FINI FRA’ DIAVOLO* \$19**
Shrimp in a spicy tomato sauce served over spaghetti fini pasta.
- PESTO \$16**
Spaghetti fini pasta, pesto, string beans, Grana Padano.
- CHICKEN RAVIOLI IN CREMA DI PARMIGIANO \$19**
Chicken ravioli in a creamy Parmigiano sauce.

- LASAGNA \$18**
Homemade Lasagna, meat sauce, bechamel, Grana Padano.
- LASAGNA AI FUNGHI \$18**
Homemade Lasagna, mix wild mushrooms, bechamel, smoked mozzarella Grana Padano.
- GNOCCHI SORRENTINA \$16**
Gnocchi, tomato sauce, mozzarella, basil.
- RAGU DI CARNE \$17**
Fettuccine, meat ragu’, grana Padano.

SECONDI

- COTOLETTA DI POLLO* \$24**
Breaded chicken cutlet, mix green, lemon dressing.
- BRANZINO* \$29**
Pan seared mediterranean sea bass, tomato, capers, olives, spinach.

TAGLIATA* \$32
Pan seared NY Strip, homemade chips, Grana Padano, truffle oil.

DOLCI

- FROLLA \$8**
A traditional Neapolitan shortcrust pastry filled with ricotta cheese and candied orange cubes.
- TORTA PASTICCIOTTO \$8**
Shortcrust pastry filled with cream and Amarena cherries
- CANNOLI \$8**
Pastry shell filled with sheep's milk ricotta cheese and chocolate chips.
- TIRAMISU \$8**
Alternating layers of ladyfinger cookies and mascarpone cream, finished with a dusting of cocoa powder.

*consuming undercooked meats, poultry, seafood, shellfish, or eggs increases risk of food borne illness



drink menu



NONNA DORA

Italian Eatery

SOFT DRINK GALVANINA ORGANIC \$4.0

Pomegranate
Orange
Blood Orange

Lemon
Red Grapefruit

COKE PRODUCTS \$2.5

Coke

Coke Zero

MOCKTAIL GALVANINA \$6

Spritz
Bellini

Mimosa

TEA SAN BENEDETTO \$3

Green
Lemon

Peach

WATER SAN BENEDETTO \$2.5

Sparkling

Still

B U O N A P P E T I T O !