

NONNA FRANCESCA'S RISTORANTE



SALADS

MISTA 11
mixed greens red wine vinaigrette / roasted mixed peppers / toasted walnuts / balsamic reduction to garnish

KALE 12
kale / orange / radicchio / cherry tomatoes / red onions / citrus dijon dressing

ARUGULA 13
arugula / radicchio / roma wedges / cucumber / house dressing

BABY SPINACH 14
baby spinach / sliced apples / dried cranberries / crumbled feta / honey pommery mustard dressing

CAPRESE 18
bufala / ripe vine tomatoes / heirloom cherry tomatoes / extra virgin olive oil / basil pesto / balsamic reduction

CAESAR 13
romain / crispy pancetta / homemade croutons / sliced grano padano / homemade caesar dressing

ANTIPASTI

GRILLED CALAMARI 16
grilled calamari / fresh tomato olive salsa / fresh herbs / balsamic reduction

FRITTO MISTO 18
fried calamari / shrimp / lightly spiced marinara / cucumber aioli

SCALLOPS 18
pan seared scallops / prosciutto / arugola / lemon / olive oil

PROSCIUTTO 14
prosciutto / arugula / drizzle house dressing

SALMON CARPACCIO 17
salmon / capers / blood orange / watercress / fennel / heirloom cherry tomatoes / drizzle house dressing

OCTOPUS 19
pan seared / chick pea salad / cherry tomatoes / scallions / celery / drizzle house dressing

BEEF CARPACCIO 18
prime beef / arugula / frisse / drizzle house dressing / shaved parmesan

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PASTA

All our dishes are made with fresh pasta

SPAGHETTI CARBONARA 18

guanciale / egg yolk / parmesan / padano

LINGUINI DI MARE 24

shrimp / diver scallop / calamari / mussels / clams / light tomato or white wine

FETTUCCINE BOLOGNESE 18

homemade beef and veal ragu

PENNE OLIVE TAPENADE 18

mushrooms / sundried tomato / spinach / roasted red pepper

RISOTTO 25

roasted eggplant / mushroom / cherry tomato

SPAGHETTI VONGOLE 19

clams / cherry tomato / white wine

GNOCCHI 22

handmade, ricotta gnocchi / cherry tomato sauce / bufala mozzarella

FOUR CHEESE 19

rigatoni / baked in the oven

PIZZE – 10"

MARGHERITA 15

tomato sauce / mozzarella / fresh basil

DIAVOLA 19

tomato sauce / mozzarella / salsiccia / roasted red pepper / chili

CAPRA 21

tomato sauce / goat cheese / mushroom / artichoke / arugula

MAINS

All mains served with potato and seasonal vegetables

VEAL SCALOPPINE NONNA 24

eggplant / bufala / tomato sauce

VEAL SALTIMBOCCA 22

prosciutto / sage / marsala wine

CHICKEN SUPREME 22

pan seared / lemon pan jus

DAILY FRESH FISH MP

JUMBO PRAWNS 39

saffron sambuca sauce / dill / capers

RACK OF LAMB 38

dijon herb crusted / roasted shallot / port wine reduction