



MIO NONNO TRATTORIA
est. 2014

BREAD

- GARLIC TRUFFLE** *garlic truffle butter sauce, honey and pecorino*..... 12
- ROSEMARY FLATBREAD** *pecorino, black pepper, olive oil, balsamic*..... 8

APPETIZER

- CALAMARI** *crispy fried, fresh lemon, giardiniera, served with marinara & garlic aioli* 16
- BRUSCHETTA** *toasted ciabatta, ricotta, marinated cherry tomatoes, red onions, arugula, balsamic*.....16
- PORK BELLY** *citrus glaze, whipped potatoes, pickled onions and cucumbers*..... 16
- ARANCINI** *crispy fried risotto, reggiano, brie, mozzarella, gorgonzola, tomato, garlic aioli*..... 18
- POLPETTE** *celebrated house recipe - 1/2 lbs beef, veal & pork meatball, marinara, ricotta*..... 15

BURRATA

stracciatella wrapped in mozzarella, confit cherry tomatoes, pesto, balsamic, toasted ciabatta..... 18

CHARCUTERIE

spicy soppressata, prosciutto, pistachio mortadella, reggiano, brie, feta, gorgonzola, olives, giardiniera, honey, candied nuts..... 32

SALAD

- AUTUMN SALAD** *arugula, radicchio, pomegranate, apples, feta, candied pecans, mulled apple cider vinaigrette*..... 14
- HOUSE** *mixed greens, honey lemon vinaigrette, cherry tomatoes cucumbers & red onions*.....10
- CAESAR*** *chopped romaine, house caesar dressing, rosemary croutons, shaved parmesan*..... 12
- BEET** *roasted beets, arugula, honey lemon vinaigrette, fried goat cheese, balsamic reduction*..... 14

+ CHICKEN 8 | + GRILLED SHRIMP 8 | + BURATTA 8 | + SALMON FILET 11

**our caesar dressing contains anchovies*




PIZZA

our pizza is made using Caputo wheat flour, cooked in our custom oak wood fire oven


- MARGHERITA** *san marzano tomato sauce, fresh mozzarella, basil, pecorino*..... 16
- QUATTRO FORMAGGI** *permesan, brie, gorgonzola, mozzarella, truffle oil, black pepper*..... 18
- HOT HONEY** *fresh mozzarella , spicy soppressata, honey glaze, fresh basil, chilis & chili oil*..... 20
- PANCETTA** *san marzano tomato sauce, mozzarella, pancetta, basil, caramelized onions*..... 18
- PROSCIUTTO E RUCOLA** *prosciutto, arugula, parmesan, confit tomatoes, balsamic glaze*..... 22
- DIABOLO** *san marzano tomato sauce, fresh mozzarella, goat cheese, sausage crumble, chilis & chili oil*..... 22
- + PEPPERONI 3 | + PANCETTA 3 | +PISTACHIO MORTADELLA 4**

Not all ingredients listed, please advise your server about food sensitivities and ensure you speak to a manager regarding severe allergies. Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of blood born illness.



PASTA

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|  MAMA'S RIGATONI ALLA VODKA signature spicy tomato vodka sauce served with handmade rigatoni..... | 20 |
| ALLA CREMA grilled chicken, sun dried tomatoes, mushrooms, gorgonzola cream sauce, fettuccine pasta..... | 26 |
| ARAGOSTA four lobster stuffed raviolis asparagus, cherry tomatoes lobster brandy sauce..... | 28 |
| 100 LAYER LASAGNA beef & veal bolognese, béchamel, fontina & ricotta, parmesan, fresh basil..... | 26 |
| BOLOGNESE traditional beef, veal & pork bolognese served over pappardelle pasta..... | 24 |
|  BEEF RAGU braised short rib ragù, caramelized onions, mushrooms, cavatelli pasta..... | 26 |
| AMATRICIANA guanciale, tomato sauce, caramelized, onions, basil, bucatini pasta..... | 24 |
| GNOCCHI CACIO E PEPE fresh potato gnocchi served with pecorino, reggiano & black pepper..... | 22 |
| SQUASH CAPPELLETTI stuffed cappelletti pasta, squash butter sauce, candied walnuts, honey..... | 24 |
| TORTELLINI DI SALSICCIA sausage crumble, tomato cream sauce, cherry tomatoes, cheese stuffed tortellini pasta..... | 26 |
|  MELANZANE PARMIGIANA fried eggplant stuffed with mozzarella, angel hair pasta, garlic, basil, marinara, balsamic reduction..... | 24 |
| + CHICKEN 8 + GRILLED SHRIMP 8 + PANCETTA 4 + SAUSAGE CRUMBLE 6 | |

SURF

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| GRILLED OCTOPUS charred octopus, tomato basil risotto, feta, horseradish gremolata, kalamata olives..... | 28 |
| CHILEAN SEA BASS 8oz sea bass filet, cherry tomatoes, olives, capers, basil, asparagus, white wine tomato sauce..... | 46 |
| BLACKENED SHRIMP RISOTTO served with asparagus, cherry tomatoes and shellfish cream sauce..... | 28 |
| SALMON 7oz filet served with asparagus, roasted beets, apricot glaze & lemon butter sauce..... | 29 |
|  CIOPPINO mussels, clams, calamari, shrimp, salmon, white wine tomato broth, toasted ciabatta..... | 42 |

TURF

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|  LEMON ROSEMARY CHICKEN marinated half chicken, roasted potatoes, crispy pancetta, garlic confit, topped with pan drippings gravy..... | 29 |
|  STEAK FRITES 12oz New York strip, peppercorn au poivre, truffle fries..... | 42 |
| CHICKEN PARMESAN fried chicken breast covered with marinara & mozzarella served with fettuccine alfredo..... | 26 |
| VEAL ROLLATINI stuffed with prosciutto and mozzarella served over mushroom risotto with creamy marsala sauce..... | 30 |
| BRAISED SHORT RIB 12 hour braised short rib served over whipped potatoes, demi-glace reduction & pickled onions..... | 34 |

SIDES

MUSHROOMS 6 | ASPARAGUS 6 | TRUFFLE FRIES 8 | MARBLE POTATOES 8 | WHIPPED POTATOES 10

DESSERT *all of our desserts are proudly made in house*

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|  TIRAMISU lady fingers and mascarpone cream, made with Frangelico and fresh espresso..... | 10 |
| CRÈME BRÛLÉE house made served with fresh berries & vanilla whipped cream..... | 9 |
|  NEW YORK CHEESE CAKE house made served with vanilla whipped cream, berry compôte & honey drizzle..... | 12 |
| KEY LIME PIE house made served with vanilla whipped cream and fresh berries..... | 12 |
| BREAD PUDDING served with caramel, chocolate sauce, house made marshmallow & vanilla whipped cream..... | 12 |
| CARAMELIZED APPLE PIZZA sliced apples, cinnamon, caramel glaze..... | 14 |