

nonna

Restaurant Week 2023

\$49 per person. Does not include beverages, tax or gratuity.

In order to maximize our donation to the North Texas Food Bank and accommodate as many guests as possible, Nonna has accepted reservations for three one-and-a-half hour seatings. Please be mindful of this as a courtesy to the guests following you.

First Course

Grilled Romaine Caesar: brioche crouton, radish & parmigiano reggiano

Sformato of sweet corn with spicy fresno crema, basil, caper leaves

Summer Greens: avocado, slow roasted tesa, sherry-balsamic vinaigrette

Insalata Misti: shaved summer vegetables, prosecco vinaigrette, toasted pine nuts, parmigiano

Spaghetti Suppli with pesto trapanese

Brioche Crostini of Gulf White Shrimp with sungold tomato & arugula salad

Second Course

Lasagnette: confit vesuvio tomatoes, squash blossoms, mozzarella & ricotta

Linguini al Vongole: Littleneck Clams, broccolini, white wine, parsley, hot pepper, evoo

Gnocchetti alla Trapanese: cherry tomato, marcona almond, basil, chili, mozzarella di bufala

Ravioli of Maine Lobster

Tajarin al Ragu di Emilia Romagna: plum tomato, butter, sage, balsamic

Gramigna alla Carbonara: pancetta, farm egg, sweet onion, black pepper, pecorino & parm

The White Clam Pie

Gulf Coast Red Snapper: nardello & corn succotash, cherry tomato, heirloom tomato sugo

A Bar N Ranch Trattoria Steak: smashed & fried potatoes, rosemary, arugula, parmigiano

Dessert

Tiramisu Semifreddo with mini ladyfingers

Toffee Sticky Pudding: date cake, honeycomb candy, vanilla ice cream, rum sauce

Strawberry Lemon Cheesecake: lemon curd, macerated strawberries, lemon jelly sheet

