Antipasti

NONNA

ARANCINI

Rice arancini with fontina cheese, crispy prosciutto, ciociara sauce and basil oil.

INSALATA CAPRESE

Heirloom tomato, smoked mozzarella, pesto, basil and olive oil.

MAMMA

BRUSCHETTA AL POMODORO

Sourdough country bread, tomato textures, basil, confit garlic and Parmigiano Reggiano.

CARPACCIO DI MANZO CLASSICO

Thin slices of beef with aromatic herbs, shallot vinaigrette with tomato and chives, parmesan textures, arugula and Tuscan schiacciata.

FILIA

CARPACCIO DI POMODORI

Thin slices of tomato, black olive powder, arugula, seasonal sprouts, citrus pesto and fresh pink pepper.

BURRATA

Burrata stuffrd with Genovese pesto, frisée leaves and pickled fried zucchini in Neapolitan style with balsamic dressing and mint.

Primi Piatti

NONNA

CREMA DI ASPARAGI

Tortellini filled with shrimp mousse and lemon zest, accompanied by asparagus puree with mint.

LASAGNA EMILIANA

Classic with fresh pasta sheets, filled with traditional ragù and béchamel sauce, with Parmesan cheese.

RISOTTO ALLA MILANESE

Carnaroli rice infused with saffron, onion, and white wine, finished with Parmigiano Reggiano and a marrow reduction.

MAMMA

AGNOLOTTI

Homemade fresh pasta with spinach chlorophyll, filled with ricotta cheese and bathed in a mild roasted tomato sauce.

PASTA BOLOGNESE

Fresh handmade pappardelle pasta with traditional bolognese ragu and aged Grana Padano cheese.

RISOTTO AI FUNGHI

Carnaroli rice with a mixture of mushrooms sautéed with garlic and white wine, parsley and Grana Padano cheese fonduta with natural truffle oil.

FILIA

PASTA CARBONARA

Spaghetti pasta, cured guanciale, organic egg, pecorino cheese and Parmigiano Reggiano.

PASTA CACIO E PEPE

Mezzi rigatoni pasta, freshly ground and toasted black pepper, Pecorino Romano cheese fonduta.

LASAGNE VEGETARIANE

Layers of carrot, eggplant, zucchini, spinach, white sauce, tomato sauce, parsley soil.

Fish · Sulfites · Dairy · Gluten · Gluten free · Tree nuts · Mustard · Crustaceans · Mollusks · Celery · Egg · Organic

Secondi Piatti

NONNA

POLIPO ALLA LUCIANA
SIGNATURE

Locally sourced octopus braised in red wine with San Marzano tomatoes, olives, and capers, served with parsley gremolata, crispy potatoes, and basil oil.

PESCE ALL'ACQUA PAZZA

Fresh fish of the day prepared in a fumet with fresh herbs and spices, served with vegetables and extra virgin olive oil.

MAMMA

OSSOBUCO DI VITELLO

Slow-braised veal shank in red wine dsauce with pearl barley risotto.

MILANESA ALLA PARMIGIANA

Breaded organic chicken breast, rustic mashed potatoes, tomato sauce, and gratinéed mozzarella.

FILIA

TAGLIATA

Grilled New York steak, served with an arugula and Parmesan salad, traditional peperonata, and homemade balsamic dressing.

Pizzas

NONNA

MARGHERITA BUFALINA

San Marzano tomato sauce, fresh mozzarella, Italian basil, and olive oil.

PIZZA MARINARA

Traditional Neapolitan pizza with San Marzano tomato sauce base, sweet garlic, oregano, and anchovies.

MAMMA

DIAVOLA CALABRESE

Calabrese spicy salami, traditional 'nduja, tomato sauce, mozzarella, and peperoncino oil.

PIZZA PRIMAVERA

Garden-inspired pizza with vegetable textures, cauliflower purée, citrus pesto, basil, dehydrated tomatoes, eggplant chips, and roasted butternut squash.

FILIA

FUSIONE DI FORMAGGI

White base with smoked mozzarella, mild gorgonzola dolce, aged Parmigiano Reggiano, and fontina valtellinese.

LA SORRENTINA

White base with mozzarella, prosciutto crudo, fresh arugula, confit cherry tomatoes, and Parmesan shavings.

Dolci

PANNA COTTA

Exquisite cream infused with rosemary, served with candied orange, a delicate honey sponge, and red wine sauce.

LIMÓN LIMONCELLO

Yellow lemon cream infused with limoncello, almond and vanilla crisp, accompanied by a fresh lemon and mint sauce.

TIRAMISÚ

Layers of soft ladyfingers soaked in espresso, intertwined with a delicate citrus mascarpone cream, finished with a touch of cocoa powder.

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