LUNCH MENU 11 – 3 PM

GO NONNA
ITALIAN & ARGENTINE HOME COOKING

APPETIZERS

POLPETTE ALLA LUCANA (Piamonte)
Veal meatballs braised in tomato sauce over soft polenta with wilted spinach $10

PARMIGIANA DI MELANZANE (Campania) VG
Baked eggplant layered with mozzarella and parmigiana in tomato sauce $9

FRITTO MISTO (Liguria)
Assortment of fried shrimp, calamari and zucchini $10

SALADS

POMODORO SULLA RUGHETTA (Apulia) V VG
Wild arugula & ripe tomato in shallot and balsamic vinegar $10

FIOR DI LATTE & POMODORO (Campania) VG
Fresh mozzarella, vine tomato, basil, dry oregano and olive oil$11

FORMAGGIO DI CAPRA, MELE E SPINACI (Trentino) VG
Spinach, green apple, endive, goat cheese with olive oil and apple vinegar $9

SUPER SALAD V VG
Broccoli, seasonal grains, avocado puree in a white wine vinegar with lemon, chili powder, honey and olive oil $13

+ADD GRILLED CHICKEN $5 **+ADD GRILLED SHRIMP** $6

PASTA

CAVATELLI AI VEGETALI CON SCAMORZA (Abruzzi) VG
Home-made short pasta with asparagus, cremini mushrooms & fava beans in garlic and olive oil with smoked mozzarella $13

STROZZAPRETI AL RAGU DI VITELLO (Emilia Romagna)
Twisted fresh pasta in creamy veal ragù $12

MACCHERONI IN SALSA DI MELENZANE (Sicilia) VG
Wide rigatoni with eggplant, tomato and dry ricotta cheese $13

PAPPARDELLE AL RAGU DI CARNE (Umbria)
Wide ribbons pasta in short ribs ragù $14

LASAGNE MARCHIGIANE (Marche)
Lasagna with béchamel, bolognese sauce and parmigiano cheese $12

TAGLIATELLE ALLA BOLOGNESE (Emilia Romagna)
Tagliatelle with beef ragù bolognese sauce $14

GNOCCHI ALLA SORRENTINA (Campania) VG
Potato dumplings in tomato sauce, with basil and fresh mozzarella $12

ORECCHIETTE WITH BROCCOLI DI RAPA E SALSICCE (Puglia)
Ear-shaped pasta, Italian sausage, broccoli rabe tossed in garlic and olive oil $15

BAVETTE AL LIMONE CON GAMBERI E ZUCCHINE (Liguria)
Lemon linguine with shrimp and zucchini, garlic and olive oil $17

RAVIOLI DI FONDUTA E SPINACI AL PESTO GENOVESE (Val D'Aosta) VG
Ravioli filled with Fontina cheese cream and spinach in classic basil pesto with parmigiano Reggiano $16

TONNARELLI CACIO E PEPE (Lazio) VG
Fresh tonnarelli pasta with pecorino cheese and black pepper $12

SPAGHETTI E POLPETTA
Spaghetti pasta veal meatballs tomato sauce $14

BUCATINI ALLA CARBONARA (Rome)
Thick spaghetti served with pancetta, pecorino, parmigiano, black pepper and finished with an egg $15

PENNE ALLA VODKA SAUCE VG
Penne pasta in a light and creamy tomato and vodka sauce $10

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ENTRÉES

CHICKEN PARMIGIANA (Argentina)
Chicken breast topped with tomato sauce and mozzarellaserved with spaghetti $15

CHICKEN MILANESE (Argentina)
Breaded chicken breast cutlet served with tomato and arugula salad $14

CHICKEN PICCATA
Chicken breast cutlet with capers in a lemon and butter sauce, served with roasted potatoes $18

BISTECCA E FRITTE (Argentina)
Grilled hanger steak and herbed country fries served with chimichurri sauce $18

SALMONE ALLA GRILLA
Grilled salmon served over sautéed spinach and roasted potatoes $17

SIDES

ENDIVIA ALLA GRIGLIA
Grilled Belgian endives in olive oil, white wine vinegar and black pepper $5

PATATE AL ROSMARINO
Rosemary roasted potatoes $5

SPINACI AL SALTO
Wilted spinach in garlic and olive oil $5

BROCCOLI AL SALTO
Sautéed broccoli Rapa in garlic and olive oil $5

ZUCCHINE FRITTE
Fried zucchini sticks in milk batter $5

3 SIDES
Choice any three side dishes $14

FAMILY SIZE

About 5 portions per dish

PENNE ALLA VODKA VG
Penne with tomato sauce, cream and a pinch of crushed, red pepper $49

RIGATONI ALLA BOLOGNESE
Rigatoni with meat sauce $42

ORICCHIETTE CON CIME DI RABE AND SALSICCIA
Orichiette pasta with broccoli rabe, sweet sausage and dry chili pepper $59

PACCHERI ALLA CAPRESE VG
Wide jumbo rigatoni with cherry tomato and bufala mozzarella $59

CHICKEN ALLA MILANESE
Breaded chicken breast cutlet served with tomato and arugula salad $59

CHICKEN PARMIGIANA
Breaded chicken breast topped with tomato sauce and mozzarella $74

CHICKEN PICCATA
Chicken breast cutlet with capers in a lemon and butter sauce, served with roasted potatoes $69

DESSERTS

TORTA CAPRESE (Capri)
Chocolate almond cake $5

TIRAMISU (Veneto)
Trifle of ladyfingers, mascarpone cheese and espresso $5

ALMOND SEMIFREDDO (Sicilia)
Frozen almond custard $5