

Name

DINNER
APRIL 2024

ANTIPASTI

Focaccia (V) 7 Sauce Trio: Red Sauce, Pecorino Cream, EVOO & Balsamic	Calamari Fritti* (GF) 18 Buttermilk, Basil, Preserved Lemon, Smoked Aioli, Arrabbiata Sauce	Oysters on the Half Shell* (GF) (4min) 3.50ea Prosecco Mignonette, Chive, Italian Hot Sauce, Lemon
Nome Meatballs 17 Beef-Pork-Pancetta, Mozzarella, Compressed Spinach, Tomato Sauce	Grilled Broccolini (GF&V) 13 Calabrese Butter, Salsa Verde, Pine Nuts, Pecorino	Wood Fired Oysters* (GF) (2min) 4ea Lion's Mane Mushroom Butter, Garlic, Chive, Cayenne
	Bufala Wings 12 Calabrian Chili, Gorgonzola Dolce, Giardiniera	

SALAD

Nome Caesar* 12/18 Focaccia Croutons, Parm Crisps, Bos Taurus Caesar Dressing (Add White Anchovies 2)	Radicchio (GF&V) 14/20 Sliced Pears, Candied Walnuts, Gorgonzola, Quince Vinaigrette	Chop Chop Italiano* (GF) 13/19 Mixed Greens, Salumi, Olives, Marinated Vegetables, Smoked Mozz, Bellona's Dressing
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WOOD FIRED PIZZA

Calabrese 19 Salame Calabrese, Honey, Smoked Mozzarella, Sweet & Hot Peppers	Bianco (V) 19 Olives, Garlic, Fontina, Bufala, Double Olive Oil, Arugula, Onion	Bufala Mozzarella 23 Prosciutto, Arugula, Balsamic, Preserved Lemon, Bufala, Double Olive Oil
Pepperoni 18 San Marzano Tomato, Bufala, Fontina, Oregano, Parmesan	Margherita (V) 16 San Marzano Tomato, Olive Oil, House Stretched Mozzarella, Basil	Meatball Parm 18 Fontina, Bufala Mozz, Parmesan, Oregano
Fennel Sausage 19 Olives, Parsley, Mozzarella, Calabrian Chilies, Onion	Mushroom (V) 17 Seasonal Mushrooms, Fontina, Porcini Cream, Preserved Lemon	

Dairy Free Cheese available upon request +2

HOUSE MADE PASTA

RIGATONI	BUCATINI	RADIATORI
Funghi (V) 39 Pecorino Cream, Funghi Butter, Mushrooms, Burgundy Black Truffles	Carbonara* 26 Butter, Pancetta, Egg, Peppercorn, Pecorino	Hazlenut-Arugula Pesto 24 Italian Sausage, Pickled Peppers
Cacio e Pepe (V) 18 Pecorino, Cracked Pink & Tellicherry Peppercorn (Add Pancetta 3)	Zozzona* 24 Fennel Sausage, Pancetta, Egg, Tomato Sauce, Pecorino	Duck Ragù 29 San Marzano Tomato, Chili, Pecorino, Salumi Crumbs
Alla Vodka 21 Calabrese Chili, Crispy Salumi		

NOME CLASSICS

Lasagna 25 Nonna's Minced Ragù, Tomato Sauce, Quattro Formaggi	Chicken Parm (GF) 28 Smoked Mozzarella, Arrabbiata, Basil Choice of: Arugula Salad or Bucatini Pasta	Veal Saltimbocca (GF) 32 Sage, Lemon, Capers, Local Mushroom, Creamy Polenta
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(GF) Gluten Free -- (V) Vegetarian

\$25 Corkage fee, 20% gratuity added to parties of 6 or more
3% Health & Wellness surcharge added to every check - May be removed upon request.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.