



Nonna Beppa
ANTICA CUCINA EMILIANA

Restaurant Week
Lunch Menu
1 Appetizer + 1 Main
\$45



Antipasti

(Choose One)

Insalata Caprese **Caprese Salad**

Fresh yellow and red tomatoes, fresh cherry tomatoes, arugula, basil, Mozzarella, red onions.

Polpette di Salsiccia e Oliva **Sausage Stuffed Olives**

Sausage, green olives, parmigiano, cream of porcini, potatoes.

Fritto Misto

Mixed Fried Seafood or Vegetables

Shrimp, squid, grouper, mussels, zucchini, onions, carrots.

Carciofo Grigliato

Grilled Artichokes with Herbs and Ricotta

Artichokes, lemon, ricotta, grilled ciabatta.

Carpaccio di Manzo

Beef Carpaccio with Crispy Capers and Rosemary

Beef, capers, rosemary.

Antipasto del Marinaio

Sailor's Appetizer

Potatoes, Mozzarella, cherry tomatoes, red onions, anchovies.

Mortadella e Tartufo con Gnocco Fritto

Mortadella with Truffle and Homemade Puffy Bread

Bruschetta con Crema di Patate e Alici

Bruschetta with Potato Cream and Anchovies Fillet

Bread, potatoes, anchovies, garlic.

Main Course

(Choose One)

Ravioli di Spinaci Pomodorini e Stracciatella **Spinach Ravioli with Cherry Tomatoes and Stracciatella**

Spinach, cherry tomatoes, stracciatella, Parmigiano Reggiano.

Cappellaci di Zucca al Tartufo **Pumpkin Filled Pasta with Black Truffle**

Ricotta, pumpkin, black truffle.

Gnocchi al Pesto con Cipolla Caramellata **Gnocchi Pesto with Caramelized Onion**

Basil pesto, pine nuts, zucchini, caramelized onions.

Bistecca con Patate al Tartufo **Beef Steak with Black Truffle Potatoes**

Beef steak, truffle, potatoes, arugula.

Polipo e Fagioli **Octopus and Beans**

Octopus, beans, cherry tomatoes, kale.

Scaloppina al Barolo e Patate

Chicken Scaloppina with Barolo Wine Sauce

Chicken, barolo wine sauce, potatoes.

Salmone con Crema di Limone **Salmon with Lemon Sauce and Kale**

Grilled salmon, lemon, kale, rosemary.

 **Maiale/Pork**

 **Vegetariano/Vegetarian**



Nonna Beppa
ANTICA CUCINA EMILIANA

Restaurant Week
Dinner Menu
2 Appetizers + 1 Main
\$60



Antipasti

(Choose Two)

Insalata Caprese **Caprese Salad**

Fresh yellow and red tomatoes, fresh cherry tomatoes, arugula, basil, Mozzarella, red onions.

Polpette di Salsiccia e Oliva **Sausage Stuffed Olives**

Sausage, green olives, parmigiano, cream of porcini, potatoes.

Fritto Misto

Mixed Fried Seafood or Vegetables

Shrimp, squid, grouper, mussels, zucchini, onions, carrots.

Carciofo Grigliato

Grilled Artichokes with Herbs and Ricotta

Artichokes, lemon, ricotta, grilled ciabatta.

Carpaccio di Manzo

Beef Carpaccio with Crispy Capers and Rosemary

Beef, capers, rosemary.

Antipasto del Marinaio

Sailor's Appetizer

Potatoes, Mozzarella, cherry tomatoes, red onions, anchovies.

Mortadella e Tartufo con Gnocco Fritto

Mortadella with Truffle and Homemade Puffy Bread

Bruschetta con Crema di Patate e Alici

Bruschetta with Potato Cream and Anchovies Fillet

Bread, potatoes, anchovies, garlic.

Main Course

(Choose One)

Ravioli di Spinaci Pomodorini e Stracciatella **Spinach Ravioli with Cherry Tomatoes and Stracciatella**

Spinach, cherry tomatoes, stracciatella, Parmigiano Reggiano.

Cappellaci di Zucca al Tartufo **Pumpkin Filled Pasta with Black Truffle**

Ricotta, pumpkin, black truffle.

Gnocchi al Pesto con Cipolla Caramellata **Gnocchi Pesto with Caramelized Onion**

Basil pesto, pine nuts, zucchini, caramelized onions.

Bistecca con Patate al Tartufo **Beef Steak with Black Truffle Potatoes**

Beef steak, truffle, potatoes, arugula.

Polipo e Fagioli **Octopus and Beans**

Octopus, beans, cherry tomatoes, kale.

Scaloppina al Barolo e Patate

Chicken Scaloppina with Barolo Wine Sauce

Chicken, barolo wine sauce, potatoes.

Salmone con Crema di Limone **Salmone with Lemon Sauce and Kale**

Grilled salmon, lemon, kale, rosemary.

 **Maiale/Pork**

 **Vegetariano/Vegetarian**