



March 19, 2010

...Mangiare e bere non è peccato...

Amuse Bouche

Roasted garlic, Sundried Tomatoes, and Cerignola Olives

Antipasti

Antipasto- *Salame, Prosciutto, Mozzarella Rolattine, White Anchovy, Piadina* 8

Sformato di Granchio- *Backfin Crab Cake, Warm Tomato Conacasse'* 10

Cozze- *Blue Mussels, Aromatics, White Wine, Lemon Olio Crudo* 9 (gf)

Insalata Verde- *Chopped Romaine, Cherry Tomato Cruda, Olio Ligure and Balsamic* 5 (v)

Pasta e Ceci- *Chickpea and Ditalini Soup, Finishing Oil* 5 (v)

Paste e Risotto

(all our pasta is home made)

Gnocchi alla Genovese- *Potato Gnocchi, Green Beans, Russet Potato, Pine Nuts, Basil Pesto* 11/15 (v)

Ravioli alla Panna- *Ravioli with Spinach and Mozzarella, Sauce Alfredo, Grana Padano* 12/16

Tagliatelle Inferocite- *Egg Tagliatelle, Scallops, Shrimp, Calamari, Clams, Spicy Cream Sauce* 14/18

Risotto alla Aragosta- *Carnaroli Rice, Saffron, Lobster* 18 (gf)

Secondi

Served with our daily vegetable selection

Bistecca alla Minorese- *12 oz Phb Strip Loin, Roasted Onions, Red Peppers, Tomatoes, Oregano* 20 (gf)

Salmone al Senape- *Atlantic Salmon Filet, Whole Grain Mustard, Cream* 17 (gf)

Anatra Scarpariello- *Roasted Duckling, Chorizo, Pepperoncini, Mushrooms, Olives* 18 (gf)

Scaloppine Vespucci- *Veal Scaloppine, Porcini, Brandy, Cream* 20

(v) vegetarian / (gf) gluten free

we are a scratch kitchen and all items are prepared when ordered

notice: consuming raw or under cooked eggs, poultry, meat, seafood or shellfish may increase your risk of food borne illness

FOR YOUR CONVENIENCE, RESORT GUESTS MAY PLACE CHARGES DIRECTLY ONTO THEIR ROOM ACCOUNT TO BE SETTLED UPON CHECK OUT. SIMPLY SHOW YOUR COURTESY CARD TO YOUR SERVER WHEN SEATED

****SURCHARGE APPLIES FOR GUESTS WHO ARE REEDEMING FOOD PACKAGE ITEMS***

nonna's supports farms, ranches, and fisheries that are guided by principles of sustainability

NONNA'S TAVERN AT THE HOMESTEAD, GLEN ARBOR, MI 231.334.5150

Simple, Unpretentious, Good

EXECUTIVE CHEF JOHN M. PIOMBO