

# nessa

## *bruschetta*

\$3 ea.

**basil pesto** - hand pounded pignoli, parmesan

**white bean** - truffle, cannellini puree, tomato

**prosciutto** - ricotta, figs in red wine reduction

**tuscan chicken liver pate** - chopped pancetta

**onion agro dolce** - gorgonzola, onion

**tomato** - olive oil, basil, garlic, parmesan

**triple cream brie** - artichoke hearts

**tuna crudo** - lemon zest, lemon juice

**gorgonzola** - whipped gorgonzola, pignoli, honey

**peperonata** - reduced mixed peppers, grana p

## *tramezzini*

\$5 ea.

**shrimp salad** - spicy red pepper mayo, lettuce

**prosciutto** - shaved grana padano

**mozzarella** - tomato, basil pesto

**pancetta** - grilled balsamic onions,  
roasted tomato, basil mayo

## *panini*

\$8 ea.

**prosciutto** - bel paese, red onion

**porchiette** - broccoli rabe, roasted garlic, mozzarella

**mozzarella** - vine tomato, basil pesto

**sweet sausage** - roasted peppers, fontina, hot mustard

**grilled eggplant** - herbed goat cheese, balsamic onions, pepperoncino

**steak** - caramelized onion, brie cheese **\$10**

**vegetable** - zucchini, squash, portabella, basil, mozzarella **\$10**

## *insalata y primi piatti*

**nessa salad** - arugula, vine ripened tomato, fennel, shaved parmesan, lemon dressing **\$12**

**beet salad** - frisee, candied walnuts, gorgonzola, haricot vert, horseradish dressing **\$13**

**grilled octopus** - frisee, fingerling potatoes, olives, fennel, preserved lemon **\$15**

**beef carpaccio** - marinated artichokes, pignoli nuts, shaved reggiano, truffle emulsion **\$14**

**jumbo crab cake** - maryland lump crab meat, chili aioli, mixed pepper honey sauce **\$14**

**melanzane ripiene** - stuffed eggplant w/zucchini, squash, mushroom, corn tomato **\$12**

### *piatti*

**rigatoni bolognese** - hand cut meat ragu, fresh whole milk ricotta **\$24**

**linguine con vongole** - garlic, pepperoncini, crushed tomato, white wine, baby clams **\$19**

**fusilli** - spicy sausage, roasted garlic, broccoli rabe, tomato **\$21**

**spinach gnocchi** - asparagus, artichoke hearts, mushroom, tomato cream sauce **\$22**

**salmon** - escarole, roasted garlic, braised cannellini beans, salsa verde **\$25**

**monkfish** - broccoli rabe and puttanesca sauce **\$25**

**swordfish piccata** - broccoli rabe, lemon, butter, caper sauce **\$29**

**chicken** - "cooked under a brick": spinach, potato puree, diavolo sauce **\$25**

**18 oz ribeye steak** - garlic spinach **\$39**

**rack of lamb** - Borolo risotto, spinach, goat cheese and beets **\$38**

**pork chop scarpariello** - spinach, mashed potatoes, chicken sausage, hot peppers **\$34**

*in preserving the integrity of our menu please enjoy the menu items as offered*