

Nonnina

340 N Clark St, Chicago, IL
Open 5:00 PM - 9:00 PM

Popular Items

- ****Rigatoni**
\$19.00
- ****Bucatini Carbonara**
\$19.00
- **Pear Salad**
\$15.00

Choose a Menu

- Starters
- Salads
- Pizza
- Pasta
- Main
- Sides
- Dessert
- **To Go Sub Shop**

More

- **Starters**

Antipasti Della Nonnina

Soppresata, Mortadella, roasted peppers, olives, onion, Calabrian Chili, artichokes, oven dried tomatoes, and Parmesan.

\$15.00

Fritto Misto

Crispy fried calamari, shrimp, bay scallops, lemon, zucchini and herbs.

\$18.00

Polpette Alla Nonnina

Prime short rib meatball, tomato sauce, Parmigiano-Reggiano, and basil.

\$12.00

Salciscie E Pepperoni

Italian Sausage with sweet bell peppers, toasted garlic in a spicy tomato sauce.

\$16.00

- **Salads**

Anitpasto

Romaine lettuce, spicy salami, Mediterranean olives, chickpeas, tomatoes, red onion, provolone cheese with red wine vinegar dressing.

\$13.00

Burrata

Thinly sliced Prosciutto di Parma, roasted apples, cherry tomatoes, burrata cheese, Saba and a crostini.

\$18.00

Cavolo

Organic baby kale, roasted squash, candied pecans, croutons, shaved Parmesan, lemon Parmesan dressing.

\$13.00

Mixed Greens

Mixed Greens with carrots, cucumber with creamy balsamic dressing.

\$12.00

Cesar

Traditional Cesar salad with anchovies.

\$11.00

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Pear Salad

Butter lettuce, radicchio, Chianti poached pears, micro greens, goat cheese, toasted hazelnuts, citrus and honey dressing.

\$15.00

- **Pizza**

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Chicken & Spinach Pizza

Local mozzarella, crumbled chicken, olive oil, garlic, roasted garlic, spinach, cherry tomatoes, artichokes and lemon zest.

\$17.00

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Margherita Pizza

Local mozzarella, San Marzano tomato sauce, basil.

\$14.00

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Capricciosa Pizza

San Marzano tomato sauce, fior di latte, prosciutto cotto, mushrooms, Mediterranean olives, and roasted artichokes.

\$18.00

Pizza Frutti di Mare

Tomato basil sauce, oregano, garlic, calamari, shrimp, bay scallops, Mediterranean mussels, and little neck clams.

\$23.00

Pepperoni Pizza

Tomato basil sauce, artesian pepperoni, Calabrian peppers, fresh mozzarella.

\$17.00

Cavoletti Pizza

Roasted brussel sprouts, caramelized onions, house cured pancetta, roasted apples with a Saba reduction.

\$17.00

- **Pasta**

****Bucatini Carbonara**

Housemade hollow spaghetti, egg yolks, house cured pancetta, Pecorino Romano.

\$19.00

****Linguini Fruit di Mare**

Squid ink linguini, mussels, clams, shrimp, calamari, bay scallops, garlic and San Marzano cherry tomatoes.

\$25.00

****Rigatoni**

Housemade rigatoni pasta with Vodka sauce.

\$19.00

****Spaghetti Meatballs**

Homemade spaghetti pasta, tomato basil sauce and a jumbo meatball.

\$20.00

****Mafalde**

Wide waved spinach flavored pasta, mushrooms, oven dried tomatoes, asparagus with chopped black truffles and arugula.

\$23.00

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****Ravioli Con Zucca**

Chestnut flavor stuffed pasta with spiced pumpkin tossed in walnut sauce with sage and a Saba reduction.

\$22.00

• **Main**

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Bistecca

16oz New York Steak, pan seared with herbs, garlic, olive oil and chives with side of Gorgonzola cream sauce. Order any sides to enhance your dinner under the sides category.

\$42.00

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Chicken Parm

Breaded, flattened chicken breast with mozzarella, Parmigiano cheese, with side of spaghetti pasta in tomato basil sauce.

\$23.00

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Clark Street Burger

8oz seared beef patty, potato bun, cheddar cheese, mayonnaise, lettuce, tomato, grilled onions, pickles and fries.

\$15.00

Salmon

Pan seared Scottish salmon, squash puree, turnips, carrots, farro in a lemon caper sauce.

\$28.00

Vegetali Al Forno

Wood fired mushrooms, zucchini, yellow squash, sweet bell peppers, radicchio, spinach, and aged balsamic on a polenta "cake."

\$18.00

• **Sides**

Asparagus

\$9.00

Broccoli

\$9.00

Brussel Sprouts with Pancetta

\$9.00

Fries

\$9.00

Roasted Carrots

\$9.00

Roasted Mushrooms

\$9.00

• **Dessert**

Biscotti

Almond and vanilla cookies

\$6.00

Gelato

Trio of the three daily flavors. Call restaurant to modify order or you will be given a trio.

\$9.00

Sorbetto

Trio of the three daily flavors. Call restaurant to modify order or you will be given trio of flavors.

\$9.00

Tortino

Flourless chocolate molten cake with raspberry gelato and mixed berries.

\$9.00

Apple Tart

Caramelized apples, cinnamon gelato, pastry dough cookie, and topped with caramel toffee sauce.

\$9.00

- **To Go Sub Shop**

Amarena Cherries

\$27.00

Apple Saba

\$30.00

Apricot Jam

\$4.00

Balsamic Vinegar

\$18.00

Buffalo Burrata

\$18.00

Calabrian Peppers
\$7.00

Crema Balsamica
\$9.00

Fregola
\$20.00

Gluten Free Pasta
\$9.00

Grisinis
\$6.00

Mixed Berries

\$5.00

Nonnina Balsamic

\$7.00

Nonnina Oil

\$7.00

Nonnina T-Shirt

\$16.00

Mediterranean Olives

\$5.00

Orechiette Pasta

\$4.00

Organic Gnocchi

\$7.00

Pesto Sauce

\$7.00

Piccolo Sogno Oil

\$12.00

Spaghetti Pasta

\$4.00

Sundried Pesto

\$7.00

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Truffle Pate

\$15.00