

Lunch 5.2026

ANTIPASTI

MEATBALLS AL FORNO stracciatella, stewed tomato, pane
rosmarino 17

ARANCINI AL CACIO salsa arrabbiata 15

CONSERVA [sardines or mussels]
arrabbiata sauce, olives, crostini 19

BRUSCHETTE baby artichoke, aged goat cheese
green garlic gremolata, seeded bread, lemon 13

BURATTA DI CAMPAGNA roasted heirloom tomato, olio verde
focaccia 19

VERDURE

MARKET LETTUCES lemon, pecorino romano 13

RADICCHIO & APPLE pistachios, aged goat cheese, basil
nonna vinaigrette 17

CAESAR seeded croutons, little gem, pecorino pepato 14

PASTE

*fresh every day. rolled sfoglia, the bolognese way
gluten free available +3*

TAGLIATELLE nonna ginelli's bolognese, pecorino, basil 23

TONNARELLI ALLA CARBONARA guanciale romana, egg yolk
cracked pepper 23

CASARECCE pesto di asparagi, pine nut gremolata, lemon 23

RIGATONI fennel sausage, rucola, lemon, chili 23

BUCATINI DI SEGALE braised shortrib, artichoke, olive
pomodoro, rosemary 25

GNOCCHI DI RICOTTA morel mushrooms, green garlic
spring peas 25

**Consuming raw or undercooked meats, poultry, shellfish,
or eggs may increase your risk of foodborne illness.*

NONNA mercato

LONG BEACH • CALIFORNIA

Our Breads and Pastas are made in house fresh daily.

We source the highest quality organic and sustainable

ingredients. It is important for us to create relationships

with the farmers and have a deeper understanding of

where our ingredients come from.

Thank you for dining with us.

PANE TOSTATO

Cultured Butter & Jam
CLASSIC COUNTRY BREAD
8

Classic Smoked Salmon Lox
SESAME BAGEL
18

Ricotta, Honey & Pistachio
BRIOCHE
16

Avocado, Tomato, Chili Oil
SEEDED BREAD
14

Pranzo

PANINI E SANDI

CROQUE SENIORA croissant, french ham, bechamel
taleggio, sunny side eggs, market lettuces 19

BOLOGNA VS. ROMANA foccacia, mortadella, ricotta,
aged balsamic, market lettuces 19

ITALIAN MUFFIN fennel sausage, scrambled eggs
cheddar, calabrian aioli, english muffin 18

IL NUOVO TACCHINO TRE turkey, bacon, crescenza
cherry mostarda, lettuce, honey wheat bread 19

SHORTRIB & CHEESE seeded country bread, balsamic
onion, new school cheese, chilis, market lettuces 23

BRUNCH CLASSICO

GRANOLA fresh honey yogurt, market berries 12

BAKED EGGS roasted tomato & sweet pepper stew
goat ricotta, toasted bread 17

FRENCH OMELETTE chives, farmers cheese
market lettuces 19

NONNA BREAKFAST eggs, bacon, toasted baguette
market lettuces, seasonal jam 15

TODAY'S SEASONAL QUICHE (limited availability)
bacon or vegetable, market lettuces 14

STEAK FRITES aspen hanger steak, fresh cut
frites, bearnaise sauce 31

CONTORNI

FARMERS MARKET FRUIT 10

FERMENTED HOT SAUCE 2

BACON(2) 5

EGGS(2) 4

AVOCADO 4

CHICKEN BREAST 8

FENNEL SAUSAGE 8

FRITES W/ BEARNAISE SAUCE 9