

NONNA

mercato

LONG BEACH ● CALIFORNIA

Thank you for dining with us for our first season of Northern Nights. We are very excited to offer this seasonal offering.

This offering is focused on the culinary traditions of Northern Italy, specifically the regions of Piedmont, Emilia Romagna, Friuli, and Trentino - Alto Adige. These areas bring a distinct and diverse approach to Italian cuisine, one that sets them apart from the rest of the country. We are honored to bring those flavors and stories to your table.

Thank you for your love and support.

Chef Cameron

SPUNTINI

For the table

TOMINO DI PIEDMONT caramelized honey, sicilian sea salt

SPECK DI ALTO ADIGE olio verde

RYE FOCACCIA seeds, roasted garlic

SALT BOILED POTATOES chili oil

PRESERVES market vegetables, mustard

VERDURE FOR THE TABLE

Choice of

FENNEL AND CABBAGE roccolo valtaleggio cheese, hazelnut, colatura

RADICCHIO market apples, aged goat cheese, pistachios

MARINATED ARTICHOKES dijon, tarragon, chive, white wine

PRIMI

Choice of

TAGLIATELLE nonna ginelli's bolognese, pecorino, basil

TORTELLINI EN BRODO a classic bologna tradition

WEAVED LASAGNA spigarello, cultured cream, charred bay laurel

GNOCCHI DI RICOTTA black trumpet ragu

TAJARIN black truffles from piedmont, pecorino (+ \$12)

SEGUNDI

Choice of

SHORTRIB EN CROUTE porcini, northern spiced jus (+ \$12)

ROASTED DUCK whipped honey, black garlic

TOC' IN BRAIDE pumpkin, sparassis mushrooms, montasio

