

Lunch 10.2025

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

mozzarella di bufala, roasted tomato, honey

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, parmigiano

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
- SPAGHETTI

nduja, pomodoro, pecorino, rosemary

22
- RIGATONI

fennel sausage, rucola, lemon, chili

23
- MACCHERONI

braised shortrib, brocolini, tomato, pecorino

25
- FUSILLI

chanterelles, pine nut gremolata, olio verde
ricotta di bufala

24



*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
15

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,
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

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- 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

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