

Nonna's Appetizer Menu

Fried Calamari Tender calamari steak strips, panko crusted and fried ~ served with spicy sambal aioli	13
Fried Mozzarella Lightly breaded mozzarella sticks, fried to a creamy tenderness ~ served with Nonna's Marinara Sauce	11
Polenta Spears ~ Available after 2 pm Our sweet corn polenta, panko breaded and fried until golden and delicious! ~ Served with Nonna's Spicy Marinara	11
Tumbleweed Onions ~ Available after 2 pm Tabasco marinated onions, lightly breaded and fried	11
Mango Crab Stack Layers of avocado, mango salsa and crab remoulade ~ served with basil oil and ciabatta crisps	13
Kobe Sliders Three Kobe beef mini hamburgers topped with house cured and smoked bacon and sharp white cheddar accompanied by pommes frites and herb aioli	14
Speidini ~ Available after 2 pm Brochette of roasted garlic, mozzarella and fresh basil on a baguette, dredged in tempura ~ served golden brown with pesto, balsamic glaze, extra virgin olive oil and Farm cherry tomatoes	12
Artichoke Duo ~ Available after 2 pm Nonna's creamy artichoke dip ~ served along side deep fried artichoke hearts, with lemon dill aioli and ciabatta crisps	13
Stuffed Mushroom Florentine Large mushroom caps stuffed with spinach and goat cheese ~ baked in butter then topped with a light tomato sauce and Parmesan cheese	11
Pick Three Choose any three of Nonna's regular size appetizers ~ excludes full Bruschetta and Italian Nachos	32

For the Table


Cedar Spring Farms' Bruschetta ~ Prepared Tableside	22 full ~ 12 half
Ripe tomatoes and fresh basil from our own Farm...tossed with Lioni mozzarella, garlic and rosemary infused olive oil, sea salt, topped with kalamata olives and drizzled with a balsamic reduction ~ served with ciabatta crisps	
Italian Nachos ~ Available after 2 pm	16
Fresh pasta chips, topped with Asiago cream sauce, grilled chicken, artichoke hearts, banana peppers, bacon, diced fresh Cedar Spring Farms' tomatoes, mozzarella and a pesto drizzle	

½ Price Appetizers
3:30-6:30 ~ Tuesday-Saturday

Nonna's Artisanal Cheese Selection

A good deal of effort was put into creating this outstanding cheese assortment. We worked closely with several cheese manufacturers, both locally, and nationwide, to offer this truly wonderful collection of a few of the country's finest cheeses. You will experience both subtle and bold flavors as well as some of the most unique textures and appearances. All rinds on these cheeses are edible and are often considered a flavor enhancement. Each week, the Chef will choose 3 to 4 cheeses from the following list and tasting portions will be prepared, accompanied by a selection of nuts, olives, and fresh fruits. Part of the fun is discovering each week's selection!

Buon Appetito,



Great as an appetizer or as a wonderful finish to a special meal

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Maytag Blue

On October 11, 1941, the first wheels of Maytag Blue Cheese were formed and put to age in caves in Iowa. Not much has changed since then. Today, each wheel is made by hand, aging it in caves twice as long as most other blue cheeses. Acclaimed by cheese experts and food editors as America's finest blue cheese, Maytag Blue Cheese ranks among the world's great cheeses.

Lioni Mozzarella

The Salzarulo family began its tradition in the Latticini business in the town of Lioni, Italy many decades ago. In 1980, the family brought its fine art of cheese-making to Brooklyn, New York where it created a name for itself making fresh, whole milk mozzarella cheese. Lioni Mozzarella is brought in fresh from Brooklyn, NY several times a week.

Smoked Gouda

Smoked Gouda is a hard, cow's milk cheese named after the city of Gouda in the Netherlands. This young gouda is aged between 1 and 6 months, then smoked over smoldering hickory.

Cabot Private Stock Cheddar

Extraordinarily fine, clean flavored, all natural white extra sharp cheddar. Private Stock is hand tended and closely monitored throughout the ripening process. Complex in taste, and velvety smooth in texture.

Brazos Valley Cheese Company

This small farm in Waco, TX makes all of its fresh, cow's milk cheeses by hand in small batches, using only the finest, all natural ingredients. The milk is fresh from their farm, as are many of the other ingredients found in their unique and wonderful cheese assortment, which contains no additives or preservatives. We have selected a few of our favorites.

Horseradish Pecan Cheddar

Created with roasted pecans from native trees on the farm, combined with zesty horseradish in a creamy white cheddar.

Brazos Ven Sormon

A Brazos original, made with fresh cow's milk to create a dense nuttiness, similar to a mild Swiss. For the first two weeks of the aging process, it is rubbed with vanilla, sorghum, and cinnamon.

Brie

Raw cow's milk, aged to a creamy rich perfection for 60 days. This Brie has a thin, edible, bloomy rind that encases the velvety yellow center. There is a distinctive bite with a pronounced finish that lingers.

Caraway Havarti

Havarti cheese was initially created by Hanne Nielsen who operated an experimental farm called Havarthigaard, in Ovorod, north of Copenhagen, in the mid-19th century. This cheese is often referred to as a Danish Tilsit because of its supple texture and buttery aroma. The flavor is sweet and mellow with a touch of caraway.

Christian Cheese Company

The Christian family, in Kingfisher, OK, has been in the Grade A dairy business for 51 years and has been making cheese for 13 years. They use Grade A milk and only vegetable rennet to make their cheeses, and use a natural annatto extract for the yellow color. These cheeses have no preservatives, and no hormones are given to their cows, which graze on green grass then wheat pasture in winter months. While all of the many selections we tasted were delicious, these were our favorites.

Basil Cheddar - Creamy white cheddar cheese, generously laden with fresh pungent basil.

Garlic Cheddar - A delicious, bold cheddar spiked with spicy garlic and sea salt.

Bellay Goat Cheese - Chevre de Bellay is a pasteurized goat's milk cheese made in France. It has no rind and the taste is fresh, moist and slightly sharp, with hints of citrus. The rich goat flavor is not overpowering in this delicious, fresh cheese.

Suggested Flight Pairing...1½ ounce pours of all three

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Sandeman's Rainwater Madeira
Sandeman's Sherry
Sandeman's Founder's Reserve Port