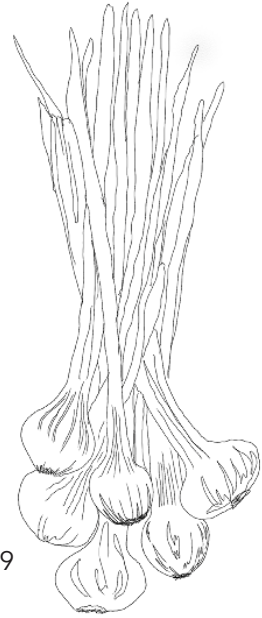


lunch

nomo kitchen



appetizers

Local Burrata roasted tomatoes , balsamic, black pepper, on toasted bread 15

Beef Tartare pickled mushrooms, fresh herbs, shallot, crostini 18

Grilled Squid Salpicon cucumber, fennel, olives, fresnos chilis, lemon 16

Fish Tacos mango salsa, purple cabbage, radishes, sriracha aioli, lime 16
(add 1 extra taco or shrimp +5)

salads

Tuna Carpaccio arugula, frisee, caper berries, lemon-caper aioli, olive tapenade 19

Escarole parmigiano-reggiano, garlic, anchovy, lemon, breadcrumbs 15

Grilled Little Gem radishes, citrus, pine nuts, shallot vinaigrette 15

Chopped Chicken radicchio, endive, frisee, avocado, carrots, fennel, red onion, blue cheese dressing 18

(add chicken 5, fish or shrimp 8 to any salad)

sandwiches

Cubano Sandwich roasted pork, house-made ham, fontina cheese, pickles 17

Double Cheese Burger avocado, lettuce, tomato 19 (add egg +3)

Salmon Burger pickled jalapenos, sumac yogurt, alfalfa sprouts 19

choice of fries or mixed greens with any sandwich

pasta

made in house daily

Spaghetti "cacio e pepe", pecorino-romano, black pepper 19 (add egg +3)

Rigatoni spicy tomato, pecorino romano, oregano 18

Linguini "vongole" manila clams, roasted garlic, anchovies, chili, white wine 21

pizza

Margherita tomato, mozzarella, basil 17

Fungi seasonal wild mushrooms, mozzarella and fontina cheese , thyme, bechemel, red onions 18

Spiced Pork ricotta, ground pork, pecorino, rosemary broccolini, mozzarella 19

specials

Soup of the Day seasonal 11

Fish of the Day seasonal 29

Pizza of the Day seasonal 17

Thank you for coming to NoMo Kitchen | Executive Chef Carlos Betancourth

Please Inform Us of Any Dietary Restrictions or Allergies. *Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish, or Eggs May Increase Your Risk of Food-Borne Illness.